

Conference for Food Protection – Committee Periodic Report

Template approved: 04/20/2016

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COMMITTEE NAME: Clean in Place Committee

DATE OF REPORT: Initial fall progress report Spring progress report Second fall progress report

Date submitted: 35T

Date amended (if applicable): 35T

Date accepted by Executive Board: 35T

COMMITTEE ASSIGNMENT: Council I Council II Council III Executive Board

REPORT SUBMITTED BY: Sandra Craig and Dale Grinstead

COMMITTEE CHARGE(S):

Issue # 2016-I-010

1. Review applicable ANSI sanitation standards for clean in place processes with inaccessible food contact surfaces and ascertain their compatibility with Food Code definitions and recommendations
2. Review current literature on scientific research of clean in place systems to ascertain relative food safety risk associated with improperly cleaned and/ or sanitized systems
3. Conduct a survey to determine the current prevalence and processes used to evaluate CIP Equipment during inspections
4. Report back to the 2018 CFP Biennial Meeting with recommendations

Issue # _____

- 1.
- 2.

COMMITTEE WORK PLAN AND TIMELINE:

1. Background or executive summary: The committee was formed and active in August 2016. After the first 2 full committee calls it was clear that a subcommittee structure would work best to deliver the charges to the committee. Two subcommittees were formed and the most of the calls after September were subcommittee only with infrequent full committee calls. Full committee calls restarted 6/17
2. Sub-committee or workgroup structure: Two subcommittees were formed:
 - a. Literature review: Report complete and sent to committee 4/17
 - b. Survey Committee: Survey complete and results sent to committee 7/17
3. Communication and consultation outside the committee: None since the last update.
4. Changes to work plan and timeline based on challenges: None to date

COMMITTEE ACTIVITIES:

1. Dates of committee meetings or conference calls:
 - August 22nd (Full committee)
 - September 29th (Full committee)
 - November 1st (Survey Sub-committee)
 - December 9th (Literature review Sub-committee)
 - December 9th (Survey Sub-committee)
 - February 6th (Literature review Sub-committee)
 - March 9th Full Committee
 - March 23rd (Literature review Sub-committee)
 - April 18th (Survey Sub-committee)

- June 27th Full Committee
- July 31st Full Committee

2. *Overview of committee activities:*

Several calls of the full committee were held. We reviewed the charges and began to review literature. The committee decided that it would be more efficient to break into subcommittees

- Literature review Sub-committee: The sub-committee met for a total of 2 calls since the last report. Most of the focus of the subcommittee for March, April and May was reviewing the collected literature and finalizing our draft report. The literature review subcommittee used Dropbox to share citations (<https://www.dropbox.com/home/CFP%20CIP%20Literature%20committee#>). There were several main findings of the subcommittee:
 - The Food Code and ANSI standards use different terms for Clean In Place (used by Food Code) and ANSI used In Place Cleaning. The subcommittee felt that CFP should recommend that the term in the ANSI standards be changed to Clean In Place.
 - The Food Code specifically excludes manual cleaning equipment such as band saws, slicers, etc in place from the definition of CIP. The subcommittee felt that CFP should recommend that NSF should use this narrower definition of CIP in the ANSI standards.
 - The ANSI standards specify that anything that is “Easily Cleanable” be able to be cleaned manually. This would exclude anything that is cleaned via CIP from being easily cleanable. The Food Code does not make this distinction. There was considerable discussion of this on the subcommittee and with the entire committee. It was felt that addressing this difference was outside the charge to the CIP committee because it got to larger issues of what it means for something to be truly “Easily Cleanable.” A possible solution is for the committee to recommend formation of a new committee to help refine the standards for being “Easily Cleanable” in the Code and align them with the ANSI standards. An issue to address this will be drafted by the committee.
 - The key finding from the literature review was that there are a number of research gaps that need to be addressed to fulfill the second charge (Review current literature on scientific research of clean in place systems to ascertain relative food safety risk associated with improperly cleaned and/ or sanitized systems). While there was literature that examined the risk of soiled surfaces, there was none that the subcommittee could find that looked at the relative risk of a soiled surface that was meant to be cleaned via CIP vs. surfaces to be cleaned manually. The subcommittee report called out several specific research gaps.
 - The first draft of the literature review report was created and sent to the full committee in April. It was discussed on the full committee call on June 27th and the full committee will continue to work on the action items identified on that call. These items were mostly related to if the committee should sponsor an issue or recommend that other committee be formed at the 2018 conference to address the gaps identified by the literature review.
- Survey Sub-Committee: The sub-committee met for 3 calls. The focus of these calls and subsequent committee email exchanges has been to create and distribute the survey. The calls were to define our scope. Once this was accomplished questions were assembled and vetted via emails to committee members during December and January. A completed set of survey questions were shared with the full committee prior to the March call. The survey was created using survey monkey, was distributed on May 23th with a return date of June 30th. The committee is now reviewing the responses and will formulate a summary report as part of our charge. The results of the survey was circulated to the committee 7/17 and discussed on the 7/31/17 call.

3. *Charges COMPLETED and the rationale for each specific recommendation:*

- a.
- b.

4. *Status of charges still PENDING and activities yet to be completed:*

- a. Charges 1-3 have been addressed and final recommendations are in preparation. Charge 4, preparation of the report, is in progress with the first draft due to the committee from the co-chairs by

September 15.

COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD: *No requested action at this time*

1. Tom Johnson left the committee however as the work is almost done there is no need to replace him at this time.
2. The board could make committee work much easier if they supplied committees with tools for scheduling calls, sharing large files / data, and with a system to create and distribute surveys that would provide for better engagement by the CFP members.

ATTACHMENTS:

1. *Content Documents:*
 - a. *Committee Member Roster:* *See changes noted above under "requested action"* *No changes to previously approved roster* "Committee Members Template" (Excel) available at: www.foodprotect.org/work/ Committee roster to be submitted as a PDF attachment to this report.
 - b. *Committee Generated Content Documents (OPTIONAL):* *No draft content documents submitted at this time*
2. *Supporting Attachments (OPTIONAL):* *Not applicable*
 - Survey results