

Council III Report

DATE OF REPORT: August 21, 2018

SUBMITTED BY: J Keith Jackson, Chair
Christine Applewhite, Vice-Chair

COMMITTEES ASSIGNED TO COUNCIL III:

1. Direct to Consumer Delivery (DTCD) Committee
2. Produce Wash (PW) Committee
3. Product Assessment (PA) Committee

COMMITTEE CHARGES:

The **DIRECT TO CONSUMER DELIVERY (DTCD) Committee** was created in Issue# 2018 III-006 to deliver on the following charges:

1. Identify current recommended practices and existing guidance documents that relate to shipment directly to a consumer of perishable food items and for the safe delivery of food by Third Party Delivery Services (TPDS) entities.
2. Revise the Guidance Document for Mail Order Food Companies that includes recommended practices for transportation directly to a consumer of perishable products, to include proper packaging; temperature control during shipping, receiving, and storage; return of compromised and abused products; and other food safety related topics. Current guidance document to be revised to include food safety training for the TPDS entities, and information on all food delivery practices from food production, distribution, or retail food service facilities.
3. Determine appropriate methods of sharing the committee's work, including but not limited to a recommendation that a letter be sent to FDA requesting that the Food Code, Annex 2 (References, Part 3-Supporting Documents) be amended by adding references to the new guidance document as well as any existing guidance documents that the committee recommends, and the posting of information on the CFP website.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

The **Produce Wash Water (PWW) Committee** was recreated from Issue# 2018-III-013 with the following charges:

1. Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments which includes the following:
 - a. Detail the handling, cleaning, and sanitation practices related to washing and crisping of produce.
 - b. Describe the criteria for produce crisping vs. produce washing.
 - c. Clarify the types of chemicals and their use for washing and crisping.
2. Report findings and recommendations back to the 2020 Conference for Food Protection Biennial Meeting.

The **Product Assessment (PA) Committee** was created from Issue# 2018-III-024 to leverage the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) challenge study guidelines document to create tools that are easier for the end users to understand and implement, as well as complete the following charges:

1. Create a standardized template and checklist of appropriate criteria to consider when reviewing a challenge study, including directions for use as a tool to assist in selecting appropriate organisms.
2. Standardized guidance on how to interpret results.
3. Provide direction on when it is appropriate to use computer modeling to either support or replace an inoculation study.
4. Report the committee's findings and recommendations back to the Conference at the 2020 Biennial Meeting.

REQUESTED ACTIONS BY BOARD:

1. Acknowledge Council III report;
2. Acknowledge the three Council III Committee Periodic Status Reports;
3. Approve Proposed Council III Committee Rosters;
4. Committee workplans to follow in next report