

Conference for Food Protection – Committee Periodic Report

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Approved 4/20/2016

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COMMITTEE NAME: **Produce Wash Water Committee (PWWC)**

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

Date submitted: 3/1/2019

Date amended (if applicable): [Click here to enter a date.](#)

Date accepted by Executive Board: [Click here to enter a date.](#)

COMMITTEE ASSIGNMENT: Council I Council II Council III Executive Board

REPORT SUBMITTED BY: *Anna Starobin, Jaime Hernandez*

COMMITTEE CHARGE(S):

Issue # 2018-III-013: Re-Create – Produce Wash Water Committee _____

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.*

COMMITTEE WORK PLAN AND TIMELINE:

1. The Committee will address the charge of *Developing a Produce Washing and Crisping Guidance document for Retail Food Establishments, which includes:*
 - (a) *Detailing the handling, cleaning, and sanitation practices related to washing and crisping of produce,*
 - (b) *Describing the criteria for produce crisping vs. produce washing,*
 - (c) *Clarifying the types of chemicals and their use for washing and crisping.*
2. *Created subgroup will continue working on the guideline draft. (complete)*
3. *In order to draft the guidance document, the chapters of the future guideline will be created (in progress)*
4. *Washing and crisping methods, considerations, and comments will be listed in a table as an example of possible procedures, their benefits and deficiencies. (in progress)*
5. *Pre-requisite SOPs for produce washing and crisping will be prepared and included into the guideline. (in progress)*
6. *Diagram/decision tree for using various chemicals used in produce washing with jurisdictions regulated those chemicals will be created. (in progress)*
7. *After developing the guidance document, said document will be peer-reviewed between Committee members to ensure that all details from the charge have been fulfilled. June-July 2019*
8. *After completion of the charge, the Committee will report back to the 2020 Conference for Food Protection Biennial Meeting.*

Criteria for produce crisping vs. produce washing are being discussed

COMMITTEE ACTIVITIES:

1. **Overview of committee activities:**

1. *Committee member roster approved.*
2. *A step-by-step produce washing, and crisping procedure is being developed. Relevant references are searched and included.*

Literature/Presentations

- “Safe Washing and Crisping of Produce.” Jim Gorny, Ph.D., Produce Marketing Association.
<https://www.pma.com/content/articles/2017/06/safe-washing-and-crisping-of-produce>
- “Post-harvest Water and Use of Sanitizers.” Laura Strawn, Rob Williams, Virginia Cooperative Extension.
https://www.hort.vt.edu/producesafety/producers/documents/Topic%20files/PH%20Postharvest%20water%20and%20use%20of%20Sanitizers_StrawnWilliams.pdf
- “Introduction to Postharvest Water Disinfection Management.” Trevor Suslow, Ph.D., University of California, Davis.
https://aq.umass.edu/sites/aq.umass.edu/files/pdf%2Cdoc%2Cppt/suslow_wash_water_ppt.pdf
In reference to Charge #1, “Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments”, the committee has begun developing a step-by-step procedure explaining how to wash and crisp produce (1a). Committee also is researching existing regulatory requirements and examples of the procedures being used and shared by the committee members. Hilary Thesmar and Jaime Hernandez shared compiled processes used by retailers and restaurants. Discussions how to incorporate this information into the guidance document are in progress
- 2017 FDA Food Code & Annex
<https://www.fda.gov/downloads/food/guidanceregulation/retailfoodprotection/foodcode/ucm595140.pdf>
- FDA Guide to Minimize Food Safety Hazards of Fresh Cut Produce: Draft Guidance for Industry (October 2018)
<https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/UCM623718.pdf>
- EPA Antimicrobial Pesticide Registration
<https://www.epa.gov/pesticide-registration/antimicrobial-pesticide-registration>
- 21 CFR 112
<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112>
- 21 CFR 117
<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=117>
- 21 US Code §321(r)
<https://www.law.cornell.edu/uscode/text/21/321>
- United States Federal Food, Drug, and Cosmetic Act 201(q)(1)(B)(i)
<https://legcounsel.house.gov/Comps/Federal%20Food,%20Drug,%20And%20Cosmetic%20Act.pdf>
- “Infiltration.” Genevieve Higgins, UMass Amherst Center for Agriculture, Food and the Environment.
<https://aq.umass.edu/vegetable/fact-sheets/infiltration>

Company Produce Washing Policies

- Compass Group USA
- Starbucks
- Hardee's
- Carl's Jr.

3. Two working groups created:

- a. *Chemicals and their use for washing and crisping. Jill Hollingsworth, Anna Starobin, Jaime Hernandez, Janet Buffer volunteered to draft the document addressing this charge. A draft diagram was created by Anna Starobin and is being reviewed by the working group.*
- b. *Guideline (draft) covering handling, cleaning, and sanitation practices related to washing and crisping of produce. Jill Hollingsworth, Anna Starobin, Jaime Hernandez, Todd Rossow, Amanda Garvin, Erich Hess are tasked with putting together a draft guideline, which will be reviewed by the committee. Working group has weekly conference calls and the draft document will be ready for discussion during the committee wide March call.*

4. *As of February 2019, five (5) monthly committee meetings, via conference calls, have occurred (9/25/18, 10/23/18, 11/26/18, 12/17/18, 1/28/19).*

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

a. None

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

1. *Develop a Produce Washing and Crisping Guidance document for Retail Food Establishments which includes the following:*
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 - 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.*

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

1. Approval of submitted changes to the Produce Wash Water Committee roster.
2. •To acknowledge the periodic status report

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*