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**COMMITTEE NAME:** Disinfection of Food Contact Surfaces Committee

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

**Date submitted:** 10/6/2021

**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:** Dale A. Grinstead, Anna Starobin

**COMMITTEE CHARGE(S):**

**Issue # 2020 III-035**

1. Review current regulations related to disinfectant use
2. Develop a guidance document for posting on the CFP website for use by retail food facility operators (chain and independent operators), food safety trainers, and regulators to explain the appropriate use of disinfectants on food-contact surfaces in a retail food facility. Suggested topics include, but are not limited to:
  - a. Why to use, including an explanation of the difference between sanitization and disinfection.
  - b. When to use to treat a surface exposed to viruses (e.g., vomiting and diarrheal events, foodborne illness outbreaks, COVID-19 illness(es)).
  - c. What to use (e.g., EPA-registered products).
  - d. How to use (e.g., in accordance with EPA-registered label use instructions).
  - e. Recommended protocols for clean-up of vomiting and diarrheal events as specified in FDA Food Code section 2-501.11.
  - f. List of existing resources, such as federal agency guidance documents, federal regulations (referencing specific, applicable sections), and other publicly available resources to prevent information duplication or contradiction
3. Consider recommending changes to the FDA Food Code to clarify the use of disinfectants in retail food facilities on food-contact surfaces.
4. Report progress back to the next Biennial Meeting in 2023 and the committee findings and recommendations may be presented at subsequent Biennial Meetings if necessary.

**COMMITTEE WORK PLAN AND TIMELINE:**

1. Review current regulations on use of disinfectants and engage with EPA to understand any upcoming changes to those regulations
2. Review literature available to inform the guidance document
3. Draft a guidance document based on the best available information
4. Draft suitable language changes for the code to include appropriate use of disinfectants in food facilities and on food contact surfaces.

**TIMELINE:** TBD

**COMMITTEE ACTIVITIES:**

1. **Dates of committee meetings or conference calls:**  
None to date
2. **Overview of committee activities:**  
Proposed committee roster drafted
3. **Charges COMPLETED and the rationale for each specific recommendation:**
  - a. None to date
  - b.
4. **Status of charges still PENDING and activities yet to be completed:**
  - a. All charges pending

**COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD:**

Request that the board approve the attached proposed roster

- Board Action is NOT required and therefore the report can be placed on the consent calendar for Board review and acceptance.**  
 **Board Action is required for some provision(s) of this report and therefore a verbal report needs to be presented at the Board Meeting.**

**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/](http://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