

**Conference for Food Protection 2004 – 2006**  
**Executive Board Meeting Committee Update - Listeria monocytogenes Intervention Committee**

**Date of Committee Report:** July 12, 2005

**Submitted By:** Cas Tryba

**Committee Charge:**

The Conference recommends that a committee be formed to address the specific cleaning, maintenance, and cross contamination interventions that can be used to control Lm in food establishments. The committee should review the Food Code and all existing materials to identify strengths and gaps in cleaning guidelines in relation to Lm harborage areas within food establishments and, if necessary, should develop a new guidance document for industry and regulators. The committee should include representatives of the FDA, state and local health jurisdictions, and the retail and food service industries. In addition, this committee should be charged to work with FDA and respond to Objective 1 of the FDA "Reducing the Risk of Listeria monocytogenes FDA/CDC 2003 Update of the Listeria Action Plan". Input from the CFP will ensure a continuation of broad considerations that the food service and retail food industries and state/local regulatory agencies require when considering the use of control interventions for Listeria monocytogenes at food establishments.

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## **Progress Report/Committee Activities:**

### **January 24, 2005**

The assignment was given to develop guidelines for Targeted Sanitation Procedures. The assignment was completed on March 29, 2005. The final document is included with this report.

### **April 13, 2005 Conference Call**

A Summary of our conference call is listed below.

There was unanimous consensus to the 6 questions asked.

1. Do you agree with using the term "areas of concern", instead of hot spots? (Yes)
2. Do you agree with the contents listed in the food contact and non food contact "hot spots" section? (Agreed to the final version of attached document).
3. Are there any items listed under "Additional Areas That Could Require Special Attention" section that should be deleted, or any items that should be added? (Agreed to the final version of attached document).
4. Do you agree with the format? (Yes)
5. Are there any other comments regarding the remaining content of the draft? (No)
6. Is there anything in this draft that should be added to the Food Code? Add cleaning and sanitizing of maintenance tools, c&s floor drains, avoid wet cleanup and high pressure sprays. (It was agreed that we will add this request to our report).

We also agreed to delete the cleaning frequency section in our guidance document. Our committee will request (through our report) that the FDA look at the frequency section in the Code and revise where necessary, as it relates to Lm prevention.

### **March 15, 2005**

The assignment was given to develop guidelines for the Contamination category. The assignment was completed on May 27, 2005. The final document is included with this report.

### **June 14, 2005**

The assignment was given to develop guidelines for Time Temperature Control. The assignment was completed on July 7, 2005. The final document is included with this report.