

CFP Sanitizer Committee Conference Call #1 Minutes

July 20, 2010

1:00 – 2:00 (Central) Government & Academic

2:00 – 3:00 (Central) Industry

Charge: "The Conference recommends that a committee be formed to include appropriate stakeholders including Center for Food Safety and Applied Nutrition (CFSAN), CDC and Center for Drug Evaluation and Research (CDER) to address:

1. the efficacy/risk reduction strategies of alternative hand hygiene regimes compared to handwashing with respect to foodborne pathogens including viruses,
2. identify settings where alternatives to handwashing are appropriate

and report back to the 2012 Conference."

Attendees:

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| Tressa Madden, Co-Chair, Oklahoma Dept Health | Paulo Mohyla, McDonalds |
| Katie Swanson, Co-Chair, Ecolab | Eric Moore, Compass Group |
| David Abney, Sonic Drive In | Jayne Nosari, Illinois Dept of Public Health |
| Rick Barney, Delhaize America | Erin Palumbo, Supervalu-Shaw's Supermarkets |
| Tom Bell, Proctor & Gamble | Andrew Plante, Brinker International |
| Margaret Binkley, Ohio State University | Nicole Richard, University of Rhode Island |
| Bill Flynn, Everclean services | Angela Sanchez, CKE Restaurants Inc. |
| Laura Dykman, Harmons Grocery | Don Schaffner, Rutgers University |
| Marlene Gaither, Coconino Co AZ Health Dept | Aaron Smith, Stop & Shop Supermarkets |
| Victoria Griffith, Clyde's Restaurant Group | Alan Taylor, Maryland Dept of Health |
| Dale Grinstead, Johnson Diversey | Daniel Tew, Yum! Brands, Inc. |
| Nicole Grisham, Colorado Dept Public Health & Env | Yoseline Torres, Walt Disney Parks and Resorts US |
| Andrew Harris, Summit Co OH Health District | Becky Vigue, FDA-CFSAN |
| Terrence Kennedy, Starbucks Cofee Company | Brandi Vinson, Chickasaw nation Health System |
| Charles McGuffey, 7-Eleven, Inc. | Linda Zaziki, Meijer, Inc. |
| Jim Mann, Handwashing for Life Institute | |

Apologies:

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| Catherine Adams-Hutt, National Restaurant Assoc. | Thomas Johnson, Johnson Diversified Products, Inc. |
| Patrick Brown, Great Atlantic & Pacific Tea Co. | Sheri Morris, PA Dept of Ag?Fd Safety & Lab Serv |
| John Chrisman, Darden Restaurants Inc. | Michele Samarya-Timm, Somerset Co NJ Health Dept |
| Michael Dolan, GOJO Industries, Inc. | Mark Sampson, PuriCore |
| Courtney Halbrook, Food Handler Inc. (alternate attended) | Don Sharp, CDC |
| Christina Johnson, Publix Super Markets, Inc. | |

Observers:

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| Mary Cartagena, FDA/CFSAN (alternate) | Bob Heller, CDER |
| Rich Linton, CFP Council III, Purdue University | Gail Hormel, CDER |
| Doris Rittenmeyer, Food Handler, Inc. for Halbrook (for Cortney Holbrook) | Keith Harley, CDER |
| Sue Tyjewski, CKE Restaurants (alternate) | Debbie Loukin, CDER |
| | Tina Walter, CDER |

Introductions

Two calls were held because the number of people who could be on one line was limited to 25 people. Co-chairs Swanson and Madden and Council III Chair Rich Linton were present on both calls. Government and Academic participants discussed the topic on the call from 1:00-1:53 pm (Central Time). Jim Mann also called in toward the end of this call. Industry participants discussed the topic from 2:00-2:49 pm (Central Time).

Minutes from both calls are summarized below. Quorum was achieved with 74% of voting members and 73% of total members present.

Review Survey Results

Swanson led the committee through the results of a survey that ranked the relative importance of Hand Hygiene provisions of the Food Code relative to the charge. General themes included:

- The top five in rank, remained in the top as the surveys came in, while those with a lower ranking changed relative position as surveys came in. These included:
 - 2-301.16 Hand antiseptics
 - 2-301.12 Cleaning procedure
 - 2-301.13 Special handwash procedures
 - 5-2 Plumbing System – *Numbers and Capacity* – 5-203.11 Handwash sinks
 - 2-301.14 When to wash
- For several provisions, there was consistency among the different constituencies on the relative importance of addressing the provisions.
- Verbatim comments provide some insight into the needs and gaps that appear to exist.
- *The Committee will focus on only those provisions that relate to the charge as the work continues.*
- **ACTION** – Review the full results and verbatim comments on the summary document (attached) to gain insight into the viewpoints of others. Understanding what is important to different constituencies can be very useful in finding common ground to reach a consensus.

Other Discussion Points

- *Regulatory status of hand care products*
 - Bob Heller, from FDA's Center for Drug Evaluation and Research (CDER), Office of Compliance for Over the Counter Drugs indicated that regulatory requirements for hand hygiene products are available in the form of the Tentative Final Monograph (TFM) for Health-Care Antiseptic Drug Products for OTC Human Use. He indicated that these requirements are enforced and information regarding the TFM is available on the web.
 - *Conclusions* - The committee would benefit from understanding these requirements and how they are applied. This information would be very useful for development of a streamlined /Food Code friendly version of the regulatory status of hand care products, in a manner similar that what was done for the on-site generation of antimicrobial products for the last CFP.
 - **ACTION** – Request that FDA provide a link to the TFM and other relevant information referenced by Bob Heller on the call.
 - **ACTION** – Form a sub-committee to develop a “regulatory status” document for hand care products.
- *Public Health benefits of a change to Food Code provisions.*
 - The survey addressed the specific provisions of the Food Code related to hand hygiene, but the question of the public health benefit associated with a change to the Food Code was not addressed in the survey.
 - *Conclusions* – A short survey to address this was proposed and thought to be useful to ensure that the committee focuses on the charge.
 - **ACTION** – The following question will be sent to the committee, with a request for response:
 - “Do you think a specific provision of the Food Code should be changed? If so, why and what is the public health benefit?”
 - **ACTION** – Form a sub-committee to address behavioral aspects of hand hygiene and evaluate which, if any, provisions of the Food Code, if changed, would provide a public health benefit.

- *New scientific information*
 - Several references related to hand hygiene and public health were provided on the survey, with indications that others also had information.
 - It was also noted that CDC surveillance data would be a useful source of information on outbreaks identifying hand hygiene as a contributing factor and doing a deeper dive into these outbreaks
 - **ACTION** – Form a sub-committee to review scientific literature related to effectiveness and risk reduction of hand hygiene

Next Steps

- Please complete the survey attached to the email to 1) answer the question on public health benefit and 2) indicate your preference to serve on one or two sub-committees.
- Co-chairs Madden and Swanson will identify sub-committee chairs to lead the work of the smaller groups, participating as directed by the CFP Board.
- Be engaged and please seek to understand the viewpoint of others on the committee. This will be very beneficial in helping to reach a consensus that will allow us to make a difference to public health.
- **ACTION** - Verify that your name is in the appropriate box related to attendance

Respectfully submitted draft: 28 July, 2010

Katherine MJ Swanson
Co-Chair, Sanitizer Committee