

## Conference for Food Protection Executive Board Meeting Committee Report

This report must be submitted to your Council Chair for review so that it can be approved and submitted to the Executive Board via the Executive Director 30 days before each Executive Board Meeting (held in April and August of each year). The report must be accompanied by an updated committee roster on the Excel spreadsheet provided (Committee Members Template) located here: <http://www.foodprotect.org/work/>.

COMMITTEE NAME: 2012-2014 Hand Hygiene Committee

COUNCIL (I, II, or III): Council III

DATE OF REPORT: July 12, 2013

SUBMITTED BY: Co-Chairs Angela Sanchez (industry) and Michèle Samarya-Timm (regulatory)

COMMITTEE CHARGE: (indicate Issue Number and text from Issue stating the Committee Charge)

Issue #: Council III - 006

This committee is charged to:

- *More closely examine the current Food Code requirements for when employees are required to wash their hands using soap and running water.*
- *If credible research suggests that one or more of the situations under which food employees are currently required to wash their hands does not result in meaningful risk reduction, work with FDA to explore whether those mandates could be modified, either in the Code itself or by recognizing when it is appropriate to waive the requirement (e.g., other approaches to hand hygiene are available and practiced).*
- *Determine if/when double gloving procedures would be acceptable without hand washing. If so, what would those acceptable procedures be?*
- *Determine what glove criteria or standards would need to be met for a glove to be considered a utensil and not require hand washing.*

Further, this committee should

- *use the report of the 2010-2012 committee as a reference, illustrating the interactions of scientific, regulatory and behavioral considerations related to alternative hand hygiene regimes compared to hand washing. The committee should characterize what recent research tells us about:*
- *the extent to which the current minimum requirements for how and when employees are to wash their hands are effective in rendering food employees hands free of various soils, as well as, any pathogens of concern; and*

- *what other regimens for cleansing employees hands, if any, may deliver outcomes that are similar to or better than hand washing so as to suggest that they could be included as acceptable methods for rendering hands free of soil and pathogens.*

#### COMMITTEE'S REQUESTED ACTION FOR BOARD (If Applicable):

- Some members IT security prevent them from using Doodle, Google Docs, and similar online sharing platforms. Can CFP consider creating a committee area on their website for document sharing and/or wiki use?
  - Is there a way on the CFP website that agendas and minutes from committees can be posted and shared?
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#### PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

##### Committee calls

- Monthly committee calls are held on the 3<sup>rd</sup> Tuesday of every month at 4:00EST.

##### Call dates:

March 19, 2013--  
April 16, 2013--  
May 21, 2013--  
June 04, 2013--  
June 18, 2013--  
July 02, 2013 --

- All calls are recorded through Pragmatic, and the recording information is provided to the entire committee. Minutes and recordings from this Committee are also shared with the Committee reviewing the CFP Emergency Action Plan for Retail Food Establishments (EAPRF)

##### Activities:

#### **1. Goal: Complete the Hand Contamination Event Chart**

Because of insufficient committee email response rates, we attempted to complete a hand contamination event chart by coming to consensus on each item, or flagging the item for further discussion at a later time during conference calls. Also, the chart has been broken into two: (1) the Hand Contamination Event Chart and (2) Data and Code Considerations.

#### **2. Goal: Continue to gather articles from peer-reviewed journals to support hand hygiene analysis and interventions. Looking for documented science – microbial and behavioral -- not opinion in these areas:**

- *The extent to which current minimum handwashing requirements are effective in rendering food employees hands free of various soils, as well as, any pathogens of concern*
- *What other regimens for cleansing employees hands, if any, may deliver outcomes that are similar to or better than hand washing (e.g. alternative methods)*

Efforts to be focused on searching for information we do not current have, and help us in making the most informed recommendations possible.

### **3. Goal: Gather data on handwashing and glove use in foodservice.**

- *Determine if/when double gloving procedures would be acceptable without hand washing. If so, what would those acceptable procedures be?*
- *Determine what glove criteria or standards would need to be met for a glove to be considered a utensil and not require hand washing.*

Between calls, interested members will work together to ascertain the best way for the group to approach this: how to collect and review available scientific data? Report back to the group during one of our upcoming calls.

### **4. Goal: Increase progress towards committee charges.**

The group has decided to try increasing the frequency of our calls from once a month to twice a month. Also, the call time was extended to 90 minutes so that we won't have to cut short any productive discussion. By scheduling this time, we are hopeful that we can make targeted progress towards our charges.

#### **Current considerations:**

- Defining "significant" risk
- Compiling a list of all alternatives to traditional soap and water handwashing, for further review and discussion
- Literature review for recent credible research regarding efficacy of traditional soap and water handwashing and alternatives

#### **Note:**

- The Committee reviewing the CFP Emergency Action Plan for Retail Food Establishments (EAPRF) is anticipating the outcomes of the Hand Hygiene committee to formulate recommendations on the handwashing section of the Plan. The Hand Hygiene Committee is sharing minutes and information regarding our calls and discussion per our originating charge. The Hand Hygiene committee will make recommendations to the EAPRF, if appropriate, where the charges overlap.
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