

Conference for Food Protection – Committee Periodic Report

Template approved: 04/20/2016

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COMMITTEE NAME: PRODUCE WASH WATER COMMITTEE

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

Date submitted: 2/25/2017

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 and Karl Mathews

COMMITTEE CHARGE(S):

Issue # 2016-III-026 Chemical treatment of water used to wash or crisp raw fruits and vegetables

1. Review science and public health impact of water treatment options to minimize cross-contamination when using a water bath for washing, rinsing, crisping, processing, and/or other treatments of Raw Agricultural Commodities (RACs) and ready-to-eat (RTE) fruits and vegetables in food establishments;
2. Identify conditions of use, including types of RACs and RTE fruits and vegetables, and methods for assuring efficacy of use;
3. Review applicable rules and regulations pertaining to the use of water and chemicals for washing, rinsing, crisping, processing, and/or other treatments of RACs and RTE fruits and vegetables as it relates to food establishments to avoid creating conflict.
4. Consult with appropriate professional produce trade organizations; and
5. Report back with recommendations to the 2018 Biennial Meeting of the Conference for Food Protection.

COMMITTEE WORK PLAN AND TIMELINE:

1. Create 2 sub-committees
 - a. Group 1 will address Charge #1
 - b. Group 2 will address Charge #3

Charge #2: Create and distribute a survey to gather information from retail/restaurants

Charge #4: Contact PMA and United Fresh for feedback; reach out to academic experts

2. Periodic reports submitted to Council Chair by March 1, 2017 and July 1, 2017.
 - a. Summarize all documents, surveys, references and input. Complete by September 1, 2017.
 - b. Write draft report. Complete by September 1, 2017.
 - c. Develop Recommendations based on findings. Complete by September 1, 2017.
 - d. Write final report and submit to Council Chair by November 1, 2017.

COMMITTEE ACTIVITIES:

1. **Dates of committee meetings or conference calls:** 8/31/16; 9/29/16; 10/27/16; 1/26/17; 2/23; 3/23; 4/27; 5/25
2. **Overview of committee activities**
 - a. Charge #1 – literature review subcommittee calls (9/27/16; 10/12/16; 11/9/16; 1/11/17)
 - Created a document-sharing mechanism (using FoodShield) to share and review scientific publications.
 - 27 out of 37 publications have been reviewed and critiqued against a set of developed questionnaire with criteria for relevance to the charge.
 - b. Charge #2 - The development of the survey was a part of literature review sub-team, since the group felt that the literature search criteria could be affected by the results of the survey. Initiated discussion of survey at October 12, 2016 meeting of Group 1 and during full committee meeting October 26, 2016.
 - Developed and distributed a survey to retailers and restaurants. The survey was sent to the committee members and was distributed to the membership of FMI, NRA and NGA. As of 2/20/2017 received 3860 responses.
 - c. Charge #3 - regulatory subcommittee calls (9/21/16; 10/19/16).
 - Completed review and comparison of various state regulations and FDA Food Code.
 - Developed a chart of terminology & definitions as a reference document.
 - Summarized current Food Code chapters addressing produce related regulations.

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- Developed a chart showing FDA and EPA areas of responsibilities, and decision tree for produce antimicrobials
- d. Charge #4: Contacted PMA and United Fresh for feedback; reached out to academic experts (suggested in October 26, 2016 meeting).
 - Obtained feedback and comments from Produce Manufacturing Association (PMA) and produce experts (example: UC Davis, Michigan State).
 - Scheduled a presentation from United Fresh (Jennifer McEntire).
- 3. **Charges COMPLETED**
None
- 4. **Status of charges still PENDING and activities yet to be completed**
Charge #1:
 - Review public health and epidemiologic data relevant to produce related outbreaks.
 - Write summary of conclusions based the literature review results.**Charge #2:**
 - Summarize survey data for inclusion in final report.**Charge #3:**
 - Summarize information for inclusion in final report.**Charge #4:**
 - Schedule committee conference call with United Fresh.**Charge #5:**
 - Report back with recommendations to the 2018 Biennial Meeting of the Conference for Food Protection.

COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD:

1. Ask FDA for an update on the Food Code changes being considered based on 2016 produce related submissions
2. To allow sharing of the survey data collected to address Charge 2 prior to the 2018 Biennial Meeting, with the understanding that proper credit to CFP as a source of the information and a disclaimer that the results will not be vetted and finalized until April 2018, will be done.

ATTACHMENTS:

Content Documents:

- a. **Committee Member Roster:** See changes noted above under “requested action” **X 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
 - c. **Meeting Notes.** All meeting notes were approved by the majority of the voting members via e-mail responses.
 - d. **Questionnaire Summary**
 - e. **Terminology Jurisdiction 12/14/16**
 - f. **Food Code Provisions 10/17/2016**
 - g. **Produce washing modifications in state Food Codes**
2. **Supporting Attachments (OPTIONAL):** Not applicable