

Conference for Food Protection – Committee Periodic Status Report

Template approved by the Executive Board May 2014

Committee Periodic Status Reports are considered **DRAFT** until reviewed and acknowledged by the Executive Board

COMMITTEE NAME: *Hand Hygiene Committee (HHC)*

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: *Council III*

DATE OF REPORT: *July 13, 2015*

SUBMITTED BY: *Lori LeMaster and Christina Bongo-Box, Co-Chairs*

COMMITTEE MEMBER ROSTER:

- see attached roster for updated member listing and Executive Board approval
- committee membership has not changed; see previously submitted and approved roster dated: 4/22/15

COMMITTEE CHARGE(s):

Issue 2014 III-011

1. Recreate the Hand Hygiene Committee, working in collaboration with FDA, CDC, and FSIS, to be charged with the following:
 - a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.
 - b. Use current research including the documents created by the Committee's 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.
 - c. Identify situations where procedures exist to prevent hand soil and contamination.
 - d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.
2. Report back the Committee's findings, outcomes, and recommendations to the 2016 Biennial Meeting of the Conference for Food Protection.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD:

None.

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PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. **Progress on Overall Committee Activities**

Between April and July, 2016, the committee focused on Charge 1b: Use current research including the documents created by the Committee's 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.

A subcommittee was formed to evaluate published handwashing methods and determine whether recommendations should be made create science based performance standards for hand hygiene products used in the food industry.

Full committee calls were held on:

- 3/18/15
- 5/21/15
- 6/18/15

The subcommittee held several meetings between the full committee calls to revise the recommended language as discussed by the full committee.

2. **Progress Addressing each Assigned Committee Charge**

Charge 1:

Recreate the Hand Hygiene Committee, working in collaboration with FDA, CDC, and FSIS, to be charged with the following:

a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.

1. *Background: The committee reviewed the definitions in the Food Code as well as the pertinent hand hygiene sections.*
2. *Progress report: The committee could not come to a consensus regarding recommendations for additional definitions. The group decided to work through the remaining Charges and reassess this charge.*
3. *Milestones completed*
4. *Work still in progress: The committee is currently in the process of deliberating the following recommended additions to the FDA Food Code Definitions:*
 - a. *Cleaning Compound*
 - b. *Visibly Clean*
 - c. *Waterless Hand Antiseptic Compound*

b. Use current research including the documents created by the Committee's 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.

1. *Background: The committee is charged with reviewing current research to determine if alternatives hand hygiene procedures exist that are equivalent to the hand hygiene procedures described in the Food Code.*
2. *Progress report: The committee reviewed the following studies:*

- *2010-2012 Hand Hygiene Committee / Swanson Et. Al., 2012*

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- M. A. Davis, H. Sheng, J. Newman, D. D. Hancock and C. J. Hovde, 2006
 - Sarah L. Edmonds, * James Mann, Robert R. McCormack, David R. Macinga, Christopher M. Fricker, James W. Arbogast, And Michael J. Dolan, 2010
 - Sarah L. Edmonds, * Robert R. McCormack, Sifang Steve Zhou, David R. Macinga, and Christopher M. Fricker, 2012
 - Sarah L. Edmonds, Ms; Carrie Zapka, Ms; Douglas Kasper, Md; Robert Gerber, Md; Robert McCormack, Bs; David Macinga, Phd; Stuart Johnson, Md; Susan Sambol, Bs, Mt (Ascp); Christopher Fricker, Phd; James Arbogast, Phd; Dale N. Gerding, Md 2013
 - Angela Fraser, James W. Arbogast, Lee-Ann Jaykus, Richard Linton, And Didier Pittet 2012
 - Akrum H. Tamimi • Sheri Carlino • Sarah Edmonds • Charles P. Gerba 2014
 - Pengbo Liu • David R. Macinga • Marina L. Fernandez • Carrie Zapka • Hui-Mien Hsiao • Brynn Berger
 - James W. Arbogast • Christine L. Moe, 2011
 - Macinga, Sattar, Jaykus And Arbogast, 2008
 - Amy J. Pickering , Alexandria B. Boehm , Mathew Mwanjali , And Jennifer Davis * , 2010
 - Amy J. Pickering, Jennifer Davis And Alexandria B. Boehm, 2011
 - Racicot, Kocher, Beauchamp, Letellier And Vaillancourt, 2013
 - Donald W. Schaffner* And Kristin M. Schaffner, 2007
 - Josie L. Traub-Dargatz, J. Scott Weese, Joyce D. Rousseau, Magdalena Dunowska, Paul S. Morley, David A. Dargatz, 2006
3. *Milestones complete: The committee reviewed the studies listed above. There were some alternative procedures that the group believed could be equivalent to Food Code handwashing procedures. There is no agreed upon performance measure to compare to handwashing performed according to the Food Code against, so no recommendations of equivalent alternate procedures can be made at this time.*
4. *Work still in progress: The sub-committee reviewed the following published handwashing methods and reported the review results to the full HHC:*
- ASTM E2783
 - ASTM 1174
 - ASTM E2755
 - ASTM E2946
 - ASTM E2011
 - EN 1276
 - EN 1499
 - EN 1500

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All of the methods were evaluated by the subcommittee and reviewed during the full committee calls for strengths, limitations, reproducibility, and relevance in food settings. The subcommittee recommended that ASTM E2783 and ASTM 2946 could be included in the Food Code in a meaningful and logical way; by creating science based performance standards for hand hygiene products used in the food industry. If performance standards are identified, Food Code compliant alternatives which meet the performance standard would be viewed as acceptable alternatives on visibly clean hands. The subcommittee proposed specific definitions for “cleaning compound”, “visibly clean”, and “waterless hand antiseptic”.

On the upcoming July 16, 2015 call, we expect votes to be taken among the voting members present whether to recommend adding definitions for “cleaning compound”, “visibly clean”, and “waterless hand antiseptic”, as well as on times when alternatives that meet this performance standard should not be allow (vs. identifying times when they are allowed).

c. Identify situations where procedures exist to prevent hand soil and contamination.

1. *Background: NA*
2. *Progress report: Progress report*
3. *Milestones completed: NA*
4. *Work still in progress.*

d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.

1. *Progress report:*
FDA published a proposed rule regarding the available data and FDA’s criteria for establishing the safety and effectiveness of antiseptic washes for consumer use in December 2013. Although CDER has not yet defined antiseptic criteria for food handler use, we plan to address these products in the future.

Charge 2.

Report back the Committee’s findings, outcomes, and recommendations to the 2016 Biennial Meeting of the Conference for Food Protection.