

## Committee on Control of Foodborne Illness

**Members Present:** Ewen Todd, Judy Greig, Kristi Barlow, Lenore Bennett, Carl Custer, John Guzewich, Sherri McGarry, Barry Michaels, Phyllis Posy, Michael Roberson, and Amarat Simonne.

**New Members Present:** Pamela Abney and John Sanders.

**Board/Staff Present:** Tim Jackson.

**Visitors:** Jianfa Bai, Ismail Boyaci, Kari Irvin, Sandra Hoffmann, Joy Ma, Gerry Moy, and Tarcio Sebastiany.

**Number of Attendees:** 21.

**Meeting Called to Order:** 8:03 a.m., July 9, 2017.

**Minutes Recording Secretary:** Judy Greig.

- Antitrust guidelines read.
- Welcome with members and guests introducing themselves.
- President-Elect Tim Jackson from the Board stressed use of webinars as well as increased collaboration with PDGs and newer members and ways to engage young scientists.

### Old Business:

- Three symposia worked on last year will be presented this year, all on Wednesday: "2017 Foodborne Outbreak Updates," "Water for Food Processing Falls in the Crack between RTCR (Revised Total Coliform Rule) and FSMA," and "Root Cause Analysis."
- Announcement of two IAFP awards for two Committee members: Marilyn Lee: Honorary Lifetime Member, Judy Greig: Fellow.
- Creation of the Ewen C.D. Todd Control of Foodborne Illness Award and announcement of the first recipient: Frank L. Bryan.
- The revisions to the rodent-borne and vector-borne manual were discussed and members offered assistance with update with Judy to take the lead.
- The current status of the 100-Year History was discussed. Suggested that an online version would be useful for future members and a smaller paper could be produced for *Food Protection Trends*. The draft will be circulated. Suggested we seek input from a communication specialist. However, this is meant to a permanent record of the activities of the CCFI and its predecessors rather than an easy read.
- Discussion on the viral and parasitic portions of the *Diseases Transmitted by Foods Manual* (3rd edition) – experts needed on chemicals, plant toxins. Discussion on chronic exposure to plant toxins and chemicals – causes and effects where potency and exposure both have to be considered. An example is the carcinogen acrylamide, which has EU and FDA guidance for reducing the risk. Could engage Food Chemical Hazards and Food Allergy PDG and the Center for Produce Safety. Gerry Moy of WHO (retired) is willing to review the chemical component of the Manual.

### New Business:

- Discussion was held on an update of outbreaks associated with infected food handlers (11 papers published in *JFP* from 2007 to 2010), probably two papers: 1) update on outbreaks in the last 10 years since Paper 1 was published in 2007, and 2) exploring the electrostatic impact of different types of gloves on adherence and release of pathogens.
- A manual for HACCP in small establishments (SMEs) based on a EU document was discussed. HACCP Utilization and Food Safety Systems, Retail and Foodservice, Dairy Quality and Safety, and Meat and Poultry PDGs would likely support with background information.
- CCFI will collaborate with the International PDG on the issue of raw milk in 2018 or 2019.
- Discussion on production of a manual using root cause analysis to assist industry in identification of issues safety as they are occurring. This would include guidelines as well as the logic of failure and how to find blind spots and address them before disaster for the companies involved hits.
- International perspective on refrigeration of eggs and other egg issues. EU vaccinates laying hens while North America refrigerates eggs. Recent changes in the way eggs are produced and problems with labelling (e.g., free range, organic, etc.). Is antimicrobial resistance a problem? U.S. Navy has various methods to preserve eggs, and in Asia eggs are only kept a day or two. In Turkey eggs are kept in fridge but they are dirty and cross contaminate other foods. Speaker from Middle East concerning egg safety, especially ingredients like garlic paste.
- When facts don't win the argument – how perceptions are formed. Internet dis-information. How to meet consumers on an emotional level. Optimism bias. Influence of peers, etc. Chris Griffiths has done some of this work and Ewen has written a book chapter review on behavior. Support could come from Retail and Foodservice PDG and Food Safety Culture PDG.
- Food fraud was discussed but not pursued for a symposium at this time as it was in recent symposium.
- Online shopping with possible food safety risks.
- A discussion was held on African food safety issues but not pursued further for a symposium.
- Food waste is now a hot topic and is a concern because:
  - a. Damage by pests in retail and storage
  - b. Date labelling of foods and food waste
  - c. Economic loss
  - d. Increased risk of pests and cross contamination

- e. Control of food waste and safety of composted food waste
- f. We had a discussion on ethnic foods/traditional foods and *C. botulinum*. Symposium topic could include international food preparation methods:
  - i. All foods cooked in Thailand or India
  - ii. North America emphasis on freshness vs. cooked loss of nutrients
  - iii. Consumers who choose to eat raw meat, raw milk and shellfish and take risks
  - iv. Balance of nutrition, food safety and sustainability
  - v. Consumer Education PDG. Christine Bruhn, Ben Chapman
  - vi. Anthropological issues, attitudes and practices. Usual consumer practices
  - vii. Southern country hams. Not fully fermented foods – sausages in Turkey. Donairs/kababs. Treatments like herbs, oils, etc.

**Recommendations to the Executive Board:**

1. CCFI recommends that an on-line survey of IAFP Members be conducted for risk taking in food safety including purchased food items, household kitchen hygiene, cooking and food storage. Behavioral scientists Ben Chapman and Christine Bruhn have agreed to assist in preparing this survey. The results will be presented at the 2018 Annual Meeting, and after input from members published in *FPT*. Support likely from Retail and Foodservice PDG and Food Safety Culture PDG.

**Next Meeting Date:** July 8, 2018, Salt Lake City, UT.

**Meeting Adjourned:** 4:38 p.m.

**Chairperson:** Ewen Todd.