

Sanitary Equipment and Facility Design- PDG

Conference Call Agenda 3-24-14 11:00 AM EDT

Dial in: [**1.800.791.2345**](tel:18007912345)

International dial-in (outside North America): [**1.317.713.0120**](tel:13177130120)

Code: **27812#**

*Roll Call

*Meet and Greet

*Guest speakers or speakers from the membership for August's Meeting at IAFP

*Webinar Ideas

*Symposium Ideas for 2015 Program

*Leadership Roles

Minutes from Sanitary Equipment and Facility Design PDG- Conference Call

3-24-14

Attendees: Steve Blackowiak, Robert Chrysanthou, Paul Dix, Tom Ford, Bob Hagberg, Allen Sayler, Steve Sims

Workshop for 2014 IAFP Conference: Organized by Allen Sayler with Center for Food Safety & Regulatory Solutions (CFSRS)

2014 IAFP Workshop Advanced Cleaning Technology for Food Processing Equipment Saturday, August 2, 2014 Indianapolis, Indiana

FDA's proposed Preventive Controls, once finalized, will bring more scrutiny by FDA and state government inspectors and increased expectations for the food processing industry to improve the design and construction of food processing equipment, as well as proving the effectiveness (validation) of specific equipment cleaning and sanitizing procedures.

The workshop on "Advanced Cleaning Technology for Food Processing Equipment" will utilize experts in the areas of food processing equipment design, construction, mechanical and hand cleaning, as well as advanced chemical, sonic and other surface cleaning technology to share their knowledge on the most cutting edge information. A special focus will be on the use of sensors, signal transmitters and computerized data collection hardware and software to rapidly compile, analyze and conduct trend analysis in order to make near-real-time adjustments for the FDA's proposed Preventive Controls, once finalized, will bring more scrutiny by FDA and state government inspectors and increased expectations for the food processing industry to improve the design and construction of food processing equipment, as well as proving the effectiveness (validation) of specific equipment cleaning and sanitizing procedures.

General workshop topics covered include advanced food processing equipment design and installation, food contact surface composition, equipment product contact cleaning systems, cleaning chemistry, data collection instrumentation, computerized data capture systems as well as verification and validation tools to ensure that this equipment contributes to the safety of the finished food product.

This workshop targets food processing equipment manufacturers and their staffs; food processing plant managers, processing supervisors, equipment cleaning supervisors, and plant engineers; equipment cleaning chemical suppliers; as well as government field investigators and their supervisors by presenting industry “Best Practices” and demonstrating advanced cleaning technology and equipment by the most knowledgeable and experience people in the industry in order to strengthen industry practices resulting in a higher level of certainty that food processing equipment does not add contaminants to the finished food.

There are some speakers that have not confirmed at this time. Some names of possible speakers are :

Dr. Ruth Petran- Ecolab

Frank Bartholomay- Ecolab

David Rabiega- Ecolab

The topics in most need of coverage are Modeling the Cleaning Verification of Food Processing Equipment and Computerized Data Capture for Food Processing Equipment. Paul Dix will contact David Rabiega from Ecolab as he has extensive Computerized CIP knowledge. Dr. Ruth Petran is already on a symposium for this year’s program. She may be able to fill one of the time slots.

Symposium for 2014 IAFP Conference:

There are 3 symposia that have been accepted for the 2014 IAFP Conference:

* Cleaning and Sanitation of Low Water Activity Processing Environments- This 1.5 hour symposium was developed and submitted by Dr. Elizabeth Grasso. The collaborating PDG’s are Low Water Activity Foods PDG (Leader), Food Hygiene and Sanitation PDG, and Sanitary Equipment and Facility Design PDG.

* Show Me the Data! Getting to One Voice on FSMA Validation Requirements in Heat Processed Low-Moisture Foods- This 1.5 hour symposium was developed and submitted by Stephen Perry. The collaborating PDG’s are Low Water Activity Foods PDG (Leader) and Sanitary Equipment and Facility Design PDG.

* Equipment and Facility Contributions in Cases of Foodborne Illness Outbreaks and Recalls- This 2 hour symposium was developed by Gale Prince and submitted by Paul Dix. The collaborating PDG's are Sanitary Equipment and Facility Design PDG (Leader), Food Hygiene and Sanitation PDG, and Dairy Quality and Safety PDG.

Potential Guest Speakers for our PDG Meeting:

Joseph Stout with Commercial Food Sanitation L.L.C., Speaker from American Meat Institute, or Speaker from Seiberling and Associates

We are looking for discussion on equipment design and its relationship to sanitation and quality issues. The meat industry has gone through many changes to improve sanitation. Comparing and contrasting viewpoints will help us learn from each other.

Another idea for a guest speaker was to have a representative from Fairway Farms to discuss Listeria issues from a slicing operation.

Future Webinar or Symposium Ideas:

Validating Cleaning Systems, ATP Swabbing and Verification, Allergen Testing and Validating Allergen Clean Conditions are ideas that come to the forefront. Please bring ideas to the table at our PDG meeting.

Leadership Roles:

There will be openings for Chair and Co-Chair of our new PDG at the 2014 IAFP Conference. Please consider volunteering or nominations.

Other Discussion:

Thank you to everyone that participated in today's call. Look forward to seeing everyone at Indianapolis.

Next Meeting:

Sanitary Equipment and Facility Design PDG Date: 8-3-14

Time: 1:00 PM – 3:00 PM Place: Room 114