



Food Hygiene and Sanitation PDG

The Food Hygiene and Sanitation PDG's mission is *to provide information on the development in hygiene and sanitation in the food industry*. This is achieved through our active PDG throughout the year. We aim to have monthly calls where PDG members can engage in conversations about current topics. We promote having webinars offered through the PDG in order to continually educate the industry.

The PDG has grown over the years since my initial joining. We currently have 301 members through IAFP Connect from across the globe representing academia, industry and government. We also meet annually during the IAFP Annual Meeting where we recap the year, and discuss symposia topics for the next Annual Meeting. We have also collaborated with other PDGs to ensure topics are appropriately supported. We have a wide variety of topic types which include: workshops, symposia and roundtable discussions. For the year 2020, we had over 20 submissions where half are sponsored by our PDG and the remaining by secondary sponsors.

Some examples include:

Advanced Sanitation and Hygienic Design Workshop. Sanitation practices are essential to provide safe foods to consumers. A 2-day workshop is designed to deepen knowledge of the equipment design and sanitation process by looking at activities taking place at each stage, including reading Computer-Aid Design (CAD); factory acceptance

tests; latest development in equipment design; and the options between modifying the design of the equipment or managing it from a sanitation perspective.

Validation of Cleaning and Sanitization Full Symposium. Preventive Controls for Human Foods includes four preventive controls, namely; Sanitation, Allergen, Supplier and Process Preventive Controls. However, Process Preventive Controls are required to be validated. Thus, validation of Sanitation Preventive Controls is not required.

Integrating Industry Best Practices to Comply with GFSI and FSMA Requirements Regarding Sanitation, Hygiene and Environmental Monitoring Short Symposia. The latest revisions of BRC, SQF, and FSSC 22000 are among those popular standards that have been benchmarked to the GFSI requirements, within a set scope and according to the Guidance v.7.2, published in May 2018. The certification program owners (CPO) have also developed a gap assessment report to evaluate their programs' alignment with the U.S. FSMA Final Rule on Preventive Controls for Human Food (PCHF).

We invite you to join our PDG by joining on IAFP Connect. If you have any questions about the PDG, feel free to contact the current Chair for the Food Hygiene and Sanitation PDG .

– Nadia Narine at nadia.narine@lumarfoodsafety.com.
Nadia Narine, Chairperson