

Committee on Control of Foodborne Illness

Members Present: Ewen Todd, Kristina Barlow, Nathan Bauer, Judy Grieg, Patricia Desmarchelier, Mitchell Gilgour, Jack Guzewich, Maria Nazarowec-White, Ruth Petran, Rajesh Nayak, Tom Schwarz, Donna Williams-Hill, Guodong Zhang, Phyllis Posy, Bobby Krishna and Sherri McGarry.

Board/Staff Members Present: Donald Schaffner and Didi Loynachan.

New Members: Jamice Landrum, Lucia Anelich and Fernando Perez-Rodriguez.

Visitors/Guests: Carl Custer and Li Ma.

Meeting Called to Order: 8:10 a.m., Sunday, July 31, 2011.

Recording Secretary of Minutes: Judy Greig.

Old Business:

1. Approval of last year's minutes: moved by Phyllis Posy, seconded by Fernando Perez-Rodriguez and agreed unanimously.
2. Agenda approved. One health symposium has been cancelled – budget cuts and all speakers cancelled. Ewen reviewed symposia at this conference where CCFI members are all involved in.
3. Board rep Don Schaffner congratulated the Committee on the publication of the 6th edition of *Procedures to Investigate Foodborne Illness* and activities throughout the year. He suggested the CCFI consider developing webinars (small fee for attendees, \$25 per phone) and these can be available later downloaded from the IAFP Web site for free.
4. Eleven paper series "Outbreaks where food workers have been implicated in the spread of foodborne disease" has been bundled by IAFP and is available for purchase at \$49.00
5. 6th edition of *Procedures to Investigate Foodborne Illness* published by Springer was circulated. Reformatting of the keys was the major activity of this edition with input by Kristin Delea (CDC) Jack Guzewich (lead), Ewen Todd and Bert Bartleson. The Committee suggests IAFP should have a standing working group to keep this current, especially the keys and tables. The Committee will share the electronic version of *Procedures to Investigate Foodborne Illness* with other PDG members to generate new information for continual updates. Particularly want international perspective so will work with the International PDG. Springer states book is now in electronic form, but it is not interactive (Springer states it is; we have access to check). Questions re electronic access – development of apps like Microbe World which has an interactive format where questions can be asked and responded. Previous additions of the manual have been unofficially translated into a number of languages. To avoid this, we wish to have the manual translated into other languages under the Committee's control. However, this raises potential copyright issues. As the new addition is purchased around the world the Committee would like to follow up on its strengths and weakness. Use of the manual in other countries will be explored e.g. field epidemiology program of the Public Health Agency of Canada. Alternate binding formats might be more useful in the field. The Board requested the Committee consider means of broadcasting the manual both nationally and globally. They consider this a prime marketing tool for the Association. The Committee however sees the manual as a major tool for training for foodborne disease prevention and control. Therefore the Committee agreed that different means of education and training should be developed for the manual which could include workshops, courses, tabletop exercises both face-to-face and online. An example would be using the International Food Protection Training Institute for federal, state, and local regulatory officials in Battle Creek. However this may raise copyright issues. CIFOR documents are complimentary to the manual to set up a surveillance system for foodborne disease investigation (www.cifor.us).
6. CDC Diseases Transmitted by Foods (1982 last edition). Has been scanned into pdf format by CDC and can be converted into a Word document by users. The agents would include: bacterial, viral, rickettsial, parasitic, and fungal diseases, plant toxicants and toxins, toxic animals, allergens and poisonous chemicals as well as extraneous matter. Suggest linking this updated version with *Procedures to Investigate Foodborne Illness* manual in an electronic version. Suggested to divide work into sections. Those interested in contributing include: Agnes Tan, Bert Bartleson, Marilyn Lee (parasites), Kristi Barlow and Ruth Petran (*Listeria*,

Salmonella), Donna Williams-Hill (*Salmonella*, *E. coli*, *Shigella*, hepatitis A and norovirus), Carl Custer (botulism, *Salmonella*), Maria Nazardowec-White can get subject matter experts from Canada, Rajesh Nayak (*Salmonella*, non-O157 *E. coli*), G. Zhang (*Shigella*, *Salmonella*, *Listeria*, *Campylobacter*), Jack Guzewich (*Clostridium perfringens*, *Bacillus cereus*) and Trish Desmarchelier (*E. coli*/STEC, *Salmonella* and help generally as needed). IAFP will develop the document in collaboration with CDC. Ewen Todd and Judy Greig will coordinate input, during preparation and editing of the revised document, global input will be requested and podcasts will be used to generate additional information. CDC and Health Canada could review for input and accuracy. Additional resources will be consulted such as Encyclopedia of Food Safety available online and ICMFS book eight, Committee contacts within their home countries, e.g., China and South Africa.

7. Revision of the waterborne manual has a working group chaired by Marilyn Lee with members Jack Guzewich, Ewen Todd, Michael Brodsky, and Phyllis Posy in collaboration with CDC staff. A draft framework has been developed for working group particularly looking for CDC input. We will have another conference call – goal is to have it completed within two years.
8. The other manual to be considered for revision is the Procedures to Investigate Arthropod-borne and Rodent-borne Illness following completion of the waterborne manual.
9. Foodborne crisis document to be developed with NAFSS – tabled.
10. Revision of HACCP manual – tabled.
11. Committee history – tabled till 2012.

New Business: None.

Ideas for Symposia for 2012:

1. Foodborne disease outbreaks update: Lessons learned from recent outbreaks – how can we translate findings to food processing safety (Jack Guzewich).
2. Environmental assessment (Jack Guzewich, Ewen Todd and Judy Greig)
 - a. Overview of environmental assessment vs. inspections.
 - b. Environmental assessment at retail.
 - c. Environmental assessment on farms: Outbreak in Alberta associated with eggs – Canada has an on-farm safety program.
 - d. Environmental assessment at food processing/ manufacturing.
 - e. Preventive controls developed from environmental assessments.
 - f. What we have learned from environmental assessments.
3. Climate change, disasters and severe weather events: roundtable (Ewen Todd, Deog-Hwang Oh, Judy Greig):
 - a. Water safety (drought affecting crops, ground water contamination, mycotoxins, triggering social unrest).
 - b. Contagious disease issues – Haiti with cholera.
 - c. Japan tsunami/nuclear reactor incident.
 - d. Coordination/communication/system deficiencies during the event More Issues on Climate Change and Food Safety – even political issues that affect it.
 - e. Korea has received a 3-year funded project on climate and food safety (Deog-Hwan Oh's group, 2–3 talks foodborne pathogens and mycotoxins).
4. Link with International PDG:
 - a. Border health initiatives with Canada/U.S., e.g., Great Lakes Border Health Initiative (also in BC/Washington and Mexico) all funded out of CDC. Another International symposium also EU and US as well and new programs.
5. Developing countries symposium (Ewen Todd):
 - a. APEC incident management from an international perspective Sherri McGarry recommends 2 talks (e.g., China's development of a food safety program on current fraudulent issues).
 - b. Disease surveillance in Dubai with CDC/WHO (Bobby Krishna).
 - c. Surveillance in Israel (Phyllis Posy).
 - d. Surveillance initiatives in-Saharan African countries (Lucia Anelich).
 - e. Developments in surveillance in Central and South America (Enrique Perez).

6. Food safety for labeling of foods (Ewen Todd and Judy Greig):
 - a. Expiry dates need clarification for safety and quality, e.g., best before is for safety in EU but not US/Canada.
 - b. Time and temperature information for certain products.
 - c. Communication messages for those with limited literacy skills or visual handicaps.
 - d. Misinformation on labels leading to outbreaks, e.g., pot pies with Salmonella; bottled soup with *C. botulinum*.
 - e. Lack of readability because of safety information competing with nutritional information, allergens, organic, etc., and bilingual or multi-lingual messages.
 - f. Perception of safety messages and consumer behavior to react these.
7. As processing moves away from preservatives what food safety challenges are presented and how they can be managed? (Phyllis Posy)
 - a. Worked with bottling plant to remove preservatives from Coca-Cola – Israel. Use a different sugar.
 - b. No chlorination of cottage cheese water for curds–Israel.
8. Risks of Processing water (Phyllis Posy)
 - a. Water a pathway for pathogen introduction.
 - b. Longevity of pathogens in biofilms – recent outbreak of Salmonella associated with washing crates and pathogen in biofilm within the water reservoir.
 - c. As lower preservatives are used then water an issue.
 - d. Chemical resistant strains – How do you get a Pseudomonas free plant biofilm issues/quorum sensing.
 - e. Switching chemical sanitizers/UV light. Latest contact times are not effective – time needs to be increased because chlorine will kill the non-resistant strains but the resistant strains will take over.
 - f. Water contaminated by oil spills.
 - g. Who regulates processing water in different member states.
 - h. Issue of severe rainfall events water quality for processors, issues of food safety of crops in fields covered in water.
 - i. If you do not have your own water source and it is delivered are the water sources blended and how do you know how often tested, etc. Especially in international situations.
 - j. What happens to your waste water? Is it contaminating drinking water farther along.
 - k. Review of government standards in various countries of water quality.
 - l. Replacement of municipal water lines issue of safety – outbreak potential.
 - m. Are there any long term effects from long term chloride use.
9. Workshop could be developed to cover *Procedures to Investigate Foodborne Illness*.

Recommendations to the Board:

1. Recommend the CCFI discuss further with the Board ways of marketing the procedures booklet and create a joint task force to explore ways of doing this. Strategies include workshops, courses, downloadable app on phones, pod-casts, etc., table-top exercises. Also an international component – contacts to other countries – Springer might be willing to provide complimentary copies for distribution to members in selected developing counties (Foundation may be willing to co-sponsor this). These also should be at all the international meetings that IAFP holds. We could encourage professors to have students buy these for their food safety courses, along with the 11 bundled papers “Outbreaks where food workers have been implicated in the spread of foodborne disease.”

2. Recommend the Board to clarify ownership of joint IAFP/CDC (and other organization) manuals such as *Waterborne Procedures* and the updated *Disease Transmitted by Foods* (3rd edition).
3. Since there is a great demand for the booklet use, recommend to the Board clarify who develops and teaches the Procedures booklets as a training and marketing tool for IAFP (suggestion that one or more members develop courses for free but the actual training could be based on a fee basis). Courses could be developed in collaboration with groups, e.g., International Food Protection Training Institute, NEHA.
4. Recommend that IAFP support translation of the 6th edition in other languages, e.g., Spanish, Chinese, Korean, and in this way IAFP remains in control.
5. Recommend that a media PDG be considered (or a part of an existing PDG) to work with Committees to use communication technologies.

Meeting Adjourned: 4:05 p.m.

Chairperson: Ewen Todd.