

Food Hygiene and Sanitation PDG

Members Present: Jeffrey Kornacki, Mark Drake, Jeffrey Anderson, Donald Barrett, David Blomquist, Rocelle Clavero, Frederick Cook, Mark Davis, Charles Giambrone, Dale Grinstead, Kenneth Janes, Alex Josowitz, Susanne Keller, Shira Kramer, Gary Larsen, Yale Lary, Jr., Ema Maldonado-Siman, Mark Moorman, Brian Nummer, Ruth Petran, Todd Rossow, Darren Toczko, Pernendu Vasavada and Zhinong Yan.

Board/Staff Members Present: Don Zink

New Members: Bob Koeritzer, Alessandra Chiareli, Susan Coult, Janet Raddatz, Larry Cohen, Markus Walkling-Ribeiro, Elizabeth Grasso, Tim Jackson, Lone Jespersen, Jim Loseke, Christie Gray, Dina Austin Scott and Atallah "Al" Baroudi.

Visitors/Guests Present: Chuck Czuprynski, Erin Headley, Fritz Lembke, Charles Muyanja, Lori Ledenbach, Nenge Njongmeta, Lilia Santiago and Jean Schoeni. Jeff Kornacki read the Antitrust Guidelines.

Approval of 2011 Minutes: Jeff asked if there was a motion to approve the minutes from last year's meeting. Dale Grinstead so moved and it was seconded (Dale Fredell). Dr. Kornacki reviewed the high-level IAFP Vision and will send out to PDG for comment.

Old Business: Archived webinars: 31% of the Webinars from various PDGs on the IAFP Web site are from our PDG.

Members and non-members can access the recorded archived webinars at no cost. The list of those presented by our PFG follows:

<http://www.foodprotection.org/events/webinars/>.

Control of Pathogens in Wet and Dry Dairy Product Processing Equipment and Environments (May 18, 2012 – Jeff Kornacki, Food Hygiene & Sanitation Chair to the Dairy PDG); Optimization through Hygienic Design (October 12, 2011 – Dennis Bogart); Cleaning and Sanitation Validation: What Does Clean Look Like? (September 7, 2011 – P.C. Vasavada) – not recorded due to technical difficulties; The Chemistry of Sanitizers (July 6, 2011 – Dale Fredell); The Cost of Cleaning – Knowing the Costs (May 4, 2011 – Gerry Lang, Dan Porter); The Chemistry of Clean (June 1, 2011 – Dale Grinstead).

Jeff encouraged the group to continue to produce and present relevant webinars and commended the PDG for being very effective with this teaching method.

Symposia Accepted: Prevention of Microbial Transfer Using Hygienic Zoning – Fred Cook (Wednesday); Microbiology of Dry Spices – Gurtler and Kornacki – Accepted (Monday S2 at 10:00 a.m.); Validation of Cleaning and Sanitation Processes at Retail Accepted – Sharon Wood, Retail PDG.

Pre-Meeting Workshops (this meeting):

Workshops accepted (*All groups for 2012*).

1. Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop.
2. Validation to Improve Meat and Poultry Safety.
3. Search and Destroy! Finding and Eliminating Environmental Pathogens.

Mid-year Cleaning and Sanitation Workshop (Food Hygiene & Sanitation PDG).

Second offering: September 26 (speakers), 27 and 28; 1.5 days. Repeat of hands-on and lecture format to be held at Intralox pilot facility in New Orleans area (Gary Larsen and Dale Grinstead coordinating).

New Business:

- Topics not accepted at IAFP Annual Meeting could be done at Affiliate Meetings or presented as a Webinar during the year.
- Board Representation (Don Zink):
 - Committee participation is key; contact a Board Member. Looking for committee memberships.
 - Communication: Using Google Groups for PDG and committee communication. Just provide IAFP Office names and email addresses (could be used for sub-committees as well for our group).
 - Webinars: If within PDG, no cost. If opened up to IAFP – \$25 charge to provide/support. A discussion occurred regarding whether webinars should be exclusive to IAFP. Some advocating for and some against.
 - IAFP Meeting App: try out the app and provide feedback.
 - Free Wi-fi: First year for this service – thank sponsors.
 - IAFP Strategic Plan: High-level plan. Working to put into operation – provide feedback to a Board Member.

Webinars: None presently scheduled from our PDG for 2012.

Redo of “Cleaning and Sanitation Validation: What Does Clean Look Like?” (P.C. Vasavada) – JLK and PC working on a date. What constitutes clean (sanitation is the better term – EPA sensitivity)? What are the criteria? Can standards be established based on specific foods/processes/categories? Dave Blomquist suggested a combined Google Group with Dairy PDG. Timing is good because this topic is part of FSMA. Jeff requested to be included in next conference call.

Novel approaches to cleaning and sanitation of problematic equipment (e.g., slicers, spiral freezers, etc.). Interest was expressed last meeting especially with spiral freezers. Charles Giambroni volunteered to organize a symposium. (Dale Grinstead to contact the Retail PDG (Sharon Wood) as they are interested in sanitary design.) A discussion of including wet and dry cleaning approaches was suggested. Oct 16th is the deadline for submission.

Workshop suggestions:

Cleaning and sanitization of problematic environments and equipment in dry food processing (e.g., spices, chocolate, nut paste, etc.) was suggested by Jeff Kornacki. Rocell Clavero interested in co-organizing. She suggested it be equipment/hands-on focused. A discussion ensued regarding how to make this work. An option of a video of how this could be done with equipment manufacturer was mentioned. We want to create a list of most impactful equipment/process at or before next PDG Meeting. Can we access NC State pilot plant next year in North Carolina?

Topic: Hygienic Design of Facilities including air-handling, drain design and configuration and process flow, was discussed as items that could be included.

White paper:

- Guidance document/references/white paper regarding best practices for dry cleaning. Reduction of water usage. Fred Cook (co-leader) with Elisabeth Grasso. Dairy Association (sanitation practices) and GMA (low moisture foods guidance) could be sources for this topic.

Symposium suggestions:

Validation and Verification of Flushing as a Means of Hygienic Lot Separation in the Dry Food Processing Industry – Jeff Kornacki currently doing proof of concept as is GMA. The group thought this topic was a bit too premature for the 2013 meeting. Food Safety/Microbiology group at GMA is leading this. Maybe a subset of this PDG could help consult. This effort is focused on creating a model in a dry system.

Sanitation Tales Tall But True.

Symposium or Round Table proposal:

Abstract: Cleaning and sanitation procedures fail for a variety of reasons including, misapplication of cleaning and/or sanitation, maintenance/repair associated issues and equipment or facility design related issues. This symposium will illustrate real-life examples of all the above. The group also thought both a round table and workshop format would be good. The idea was to set it up as a case study format and have the audience participate in solutions and ideas.

Organizers/Conveners: Jeff Kornacki and Larry Cohen, Dale Fredell, Charles Giambrone.

Suggested workshop/roundtable format:

1. The case of the unacceptable sausages: The importance of the correct order to wet cleaning and sanitation: Jeff Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc., Madison, WI or other volunteer.
2. Dopey Doings with Dairy: The importance of cleaning and sanitation chemistry to prevent contamination. David Blomquist, Ecolab, St. Paul, MN.
3. Wet cleaning in a dry product environment: Jeff Kornacki or other.
4. Faulty facility: How poor facility design led to contamination: Joe Stout, CFS.
5. Sloppy slicers: How equipment design can lead to contamination: Gary Larsen, Intralox or Dr. John Butz, Land-O-Frost.
6. The case of the goofy gasket: How poor equipment maintenance led to contamination.

Symposium or Roundtable proposal (Food Hygiene & Sanitation):

The Latest on Indicators (What do they indicate?).

Abstract: There is much confusion about indicator organisms or tests* and what the results actually mean. Some indicators are supposed to indicate pathogens, whereas others are supposed to indicate hygienic conditions of foods or facilities. Still others indicate sanitation efficacy, whereas some indicate process effectiveness and still others are used to validate CCPs (surrogates). This symposium will bring clarity to this confusing issue and illustrate newer development in the area.

Organizers: Jeff Kornacki and P.C. Vasavada; Roy Betts (Australia) and John Holah (UK) were also suggested as participants. Conveners: Jeff Kornacki and P. C. Vasavada.

Symposium format:

1. What indicators indicate: P.C. Vasavada (or Jeff Kornacki).
2. The relationship of hygienic indicators to pathogens – How non-parametric measures relate to ICMSF plans: Greg Siragusa.
3. Development and use of hygienic indicators (new and old) and pathogens to In-plant microbiological hygiene and contamination risk: Jeff Kornacki.
4. In-plant surrogate use and validation: Bradley Marks, Michigan State.
5. How Statistical Process Control applications with microbiological indicators can be used to advance food safety: William Hurst, UGA.
6. So what's a good number? Guidance on the meaning of data: P. C. Vasavada.

* Kornacki, J. L. 2011. Indicator organism assays: Chaos, confusion and criteria. Food Safety Magazine, February/March, Glendale, CA.
<http://foodsafetymagazine.com/article.asp?id=3945&sub=sub1>

Webinars for our PDG (free; any topics of interest?)

- Competitive Exclusion? (Mike Doyle?) Do as a webinar (Spring 2013) as a precursor to our Roundtable.
- Control of biologics with other biologics – a bigger topic (pre-harvest PDG could be contacted for joining us in this). Roundtable format: Dale Grinstead to lead. A discussion of pros and cons was recommended.
- What are microbiological risks associated with water supply (Phyllis), Can we get some new speakers involved (Nalco, UV sterilization of water)?

Utilization of our PDG: Check out the water PDG Webinar in the archives. Next year have an introductory speaker on a topic of interest as part of next year's PDG. Speed networking could be done, like musical chairs/introductions (Food Safety Professionals PDG did this). We should work to get a student liaison for our PDG. Reach out to Lee Ann (NC State).

Recommendations to Executive Board:

1. We request a longer meeting time (2.5 to 3 hours) to include a speaker.

Meeting Adjourned: Motion was made and seconded.

Chairperson: Jeff Kornacki.