

## **Committee on Control Foodborne Illness**

**Members Present:** Ewen Todd (Chair), Judy Greig (Vice Chair), Sherri McGarry, Jayne Nosari, Phyllis Posy, Ben Tall, Jane Van Doren, Guodong Zhang, Michael Batz, John Guzewich, Sophia Kathariou, and Bobby Krishna.

**New Members:** David Nicholas, Tanya Roberts, Irshad Sulaiman, Laurie Farmer, Melanie Harris, Vince Radke, Jin Hee Kim, Ernest Julian, Shelendra Singh, and Muhammad Khalid.

**Board Member Present:** Tim Jackson.

**Number of Attendees:** 18

**Meeting Called to Order:** 8:03 a.m., Sunday, July 31, 2016.

**Minutes Recording Secretary:** Judy Greig.

### **New Business:**

1. Introductions of those attending (Ewen).
2. Statement read from IAFP regarding acceptable activities in committees (Judy).
3. Two items added to agenda – Secretary Tim Jackson with an update from the IAFP Board and approval of 2015 CCFI minutes. Tim indicated there are 3,400 attending this year. Usually half the symposia are accepted. For symposia, speakers should be given 30 minutes including questions. Review of 2015 minutes: add Jane Van Dorn to last year's minutes. Jack moved acceptance. Ben Tall seconded/moved. Agreed.
4. Review of symposia/roundtable for this annual meeting (Ewen, Judy, Jack):
  - "How Do We Measure the Effectiveness of Regulatory Food Safety Programs?" Tuesday, August 2, 1:30 p.m. to 3:00 p.m.
  - "Approaches to Safe Use of Irrigation and Wash Water in the Face of Increased Global Water Shortages" Wednesday, August 3, 10:30 a.m. to 12:00 p.m.
  - "Integrating Food Safety into Food Security" Wednesday, August 3, 8:30 a.m. to 10:00 a.m.

- "2016 Foodborne Outbreak Updates" Wednesday, August 3, 1:30 p.m. to 3:30 p.m.
5. Progress of the *Procedures to Investigate Waterborne Illness* manual. Ewen indicated that he and Marilyn Lee had been working with Springer (publisher) on the proofs since last August. Springer says it is ready to go out but not yet seen by IAFFP staff. In fact, it was for sale at the Springer booth. The format is similar to the Foodborne manual. CDC is aware of the new edition having contributed to it. There was discussion on the use of the manuals. The 2011 Foodborne manual is not identical but consistent with the Council to Improve Foodborne Outbreak Response (CIFOR).
  6. There was discussion of the need to revise the *Procedures to Investigate Rodent-borne and Arthropod Illnesses* manual although Board approval has already been given. We will check the NIH on-line manual, and other publications. If we proceed, Judy is tentatively willing to coordinate the project (permission from Public Health Agency of Canada, PHAC, required); members and experts to work on different sections need to be identified, e.g., Robbin Lindsey and Nick Ogden of PHAC. There may be a link to One Health, e.g., Jean Kamanzi of FAO, previously the World Bank, and Laura Kahn of Science and Global Security, as well as Lyle Peterson of CDC at Fort Collins.
  7. Viral and parasitic portions of *Diseases Transmitted by Foods Manual* (3rd edition) completed but need to be added to the table. Individuals need to be identified to contribute to biotoxin, plant toxicant, and chemical sections. Relevant PDGs will be contacted.
  8. The 100 Year History of the Committee remains to be submitted to *Food Protection Trends* requiring agreement between the authors on format.
  9. The traditional structure of the CCFI has been focused on publication of manuals, but there is no PDG on epidemiology. This currently comes under the CCFI looking to raise issues on surveillance and prevention and control of foodborne disease. Should there be a focus to get more visibility for epi at CCFI? Having more FSIS/CDC membership would help.
  10. For those who wish to attend other PDGs, there was a suggestion that the symposia discussion begin at the start of the meeting and have discussion on manuals later in the day but that also has issues since these are important long-term commitments to the Association.
  11. Future symposia:
    - 1) International food safety symposia with speakers from countries not previously presented at IAFFP is one symposium idea. Since Africa is one region not well represented in food safety issues at IAFFP, we will check out the African Affiliate meeting on Tuesday for input, but travel funding may become an issue.

- 2) The International PDG raised the issue of how do developing countries respond to the new FSMA requirements for export. Lebanon with potential *Salmonella* of tahini affecting export could be one talk. Irshad Sulaimanand (FDA), Don Zink (formerly with FDA), and Osama El-Tawil (Cairo) may have potential speakers. Israel revised all its food safety regulations as a result of FSMA (Phyllis Posy). China also has new safety laws as a result of FSMA.
- 3) Harmful algal blooms and associated health problems, perhaps combined with seafood pathogens (bacteria, viruses and parasites). Contact Water Safety and Quality and Seafood Safety PDGs. Note: cyanobacteria covered at this Annual Meeting.
- 4) Exploring food safety myths in a roundtable format with a panel of Past Presidents (if sufficient “myths” can be identified, a second session could be considered for 2018): Examples of these are: the five-second rule; concerns over GMOs (e.g., soybeans and corn); safety of long-term stored raw milk cheese; avoiding rewashing prewashed greens; counter time until leftover hot food goes into fridge; rinsing meats before handling; washing produce with soap and water – not safe for consumption; eating raw shellfish; safety of farmers’ markets (food is inspected); safety of sushi; does alcohol kill food pathogens, e.g., raw or eggs oysters in a shot glass; smelling food to see if safe to eat; are brand name products safer than generic products; pink chicken from bone marrow; effectiveness of restaurant signage (competency of inspectors, reliability of inspections, competing issues within department, increasing the risk of bribery, but an incentive to inspectors). There are also industry myths, such as safety of raw milk cheese that is over 60 days old (i.e., blue cheese); flour and pastry for baked goods; industry personal knowledge of their brand products can trump the need for challenge studies to guarantee the safety of their products.
- 5) Root cause analysis of outbreaks: what is it and how is it being used? With three speakers representing outbreak investigations (Vince Radke), regulatory programs (CFSAN or FSIS), and industry (TBD). The term ‘root cause analysis’ is being used more often in the context of food safety but it likely has many different meanings depending on who and where it is spoken of. This symposium will explore the use of root cause analysis in the food safety world and discuss the need to harmonize the meaning to mitigate confusion about the term. This will include a review of the National Environmental Assessment Reporting System (NEARS) with restaurants/retail linking epi data to environmental investigation for 2014 data. Vince Radke will check out CDC sources including Art Liang, Ian Williams and Rob Tauxe (lab, Peter Gerner-Smidt/John Besser at CDC and Eric Brown at FDA and epi, Ian Williams). State local and broad CDC and perhaps another country – Europe - EFSA? Jack Guzewich (former FDA) and Melanie Harris at Department of Health, Iowa may also have input. There are plans to have a conference call in August.

- 6) Late-breaking foodborne outbreaks should be an automatic symposium with ideas during the fall but leave one slot for a really late-breaker.
- 7) The mechanisms of immunocompromised (IC) illness, do IC individuals become more likely ill or more severely ill (or both). What is the impact of antacids, limited food intake? Could spores of *Bacillus cereus* in meat loaf affect IC people more than healthy adults since spores are often present in cooked foods? *C. difficile* is found on meat and may be ingested but seems not to cause illness to health individuals.
- 8) Social media to detect outbreaks at federal/state/local levels. Walmart (Melanie Harris) is looking at CIA software for anti-diarrheals through social media to track enteric illnesses and outbreaks. There could be pings for specific geographical areas. They are also tracking employees calling in ill and where they work at store level. This is in the initial stages, and they are still working on what do you do when there is a spike. New York State uses Yelp and CDC uses Paliter from DND with a focus on norovirus right now.
- 9) Source attribution for *Campylobacter* cases since we have limited data on the degree which potential sources apply. Michael Batz is willing to work on this one.

**Recommendations to the Executive Board:**

1. We seek the Board's input to have a late outbreak symposium at each Annual Meeting with flexibility with at least one speaker slot to be filled within weeks before the Meeting
2. We recommend that Marilyn Lee receive an award for her leading role in the publication of the 3<sup>rd</sup> edition of the Waterborne manual.
3. We recommend a conference call in August with several members to discuss a symposium on root cause analysis.

**Next Meeting Date:** July 9, 2017, Tampa, Florida (with periodic communications between meetings).

**Meeting Adjourned:** 5:00 p.m.

**Chairperson Name:** Ewen Todd.