



## **IAFP Sanitation and Hygiene PDG Teleconference Minutes – September 8<sup>th</sup> 2016 10:00-11:00 (EST)**

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*Mission: To provide information on the development in hygiene and sanitation in the food industry.*

### **MEETING ATTENDEES:**

Tom England, Jeff Kornacki, Gina Scott, Bassam Annous, Anna Strobin, Yale Lary, Vanessa Cranford

- Yale began the meeting at 10:02am EST. It was explained this meeting and the calls till the Oct 4<sup>th</sup> Symposia/ Roundtable deadline will be focused on meeting the IAFP 2017 deadline submission. Yale explained that the educational series webinars will begin once the symposia deadlines have been completed and the group will discuss topics and potential presenters on sanitation and hygiene topics to the group.
- Vanessa discussed the IAFP submission process that will be required to have electronic submission to [www.iafp.confex.com](http://www.iafp.confex.com) by Oct 4<sup>th</sup> 2016. A paper template outline will be shared with the meeting minutes to aid symposia and roundtable organizers for having the required information collected to expedite the electronic submission. It was discussed that no less than 30 minute speakers will be permitted by IAFP.

### **SYMPOSIA/ ROUNDTABLE PLANNING 2017:**

**The submission deadline for proposals is October 4<sup>th</sup> 2016 to the electronic system directly.**

- 1. How does GFSI audit criteria for sanitation, hygiene, and environmental sampling compare to FSMA requirements: Charles Glambrone**
  - Charles was not on the call Yale indicated he will follow-up for an update.
- 2. Strategies for Effective Hygienic Zoning in Manufacturing and Retail: Fred Cook**
  - Fred indicated that he was in process of developing the symposia but had not yet obtained confirmed speakers.
- 3. Sanitation Beyond Food Safety into Operational Excellence: Vanessa Cranford**
  - It was explained that a six speaker symposia is being planned 30 minutes each
  - The six topics include:
    - i. Sanitary Design and the importance of sanitary design
    - ii. Creating an Effective Cleaning Program
    - iii. Cleaning and Sanitation Tool Validation
    - iv. Cleaning and Sanitation Chemicals for Effectiveness
    - v. Cleaning Program for Operational Excellence a Manufacturer Perspective
    - vi. Cleaning Program for Operational Excellence a Retail Perspective
    - vii. It was indicated that speakers had not yet been confirmed and the PDG offered suggestions on potential speakers for the symposia topics for being contacted.

#### **4. Department of Defense Symposia and Process Controls: Jeff Kornacki**

- Jeff explained that he had been working on a NAFMA Sub-Committee with the Department of Defense on hygiene indicators. The document that had been created was divided into three portions.
  - i. The Subcommittee 1 created basic flow diagrams on the process and how to view products.
  - ii. The Subcommittee 2 with the work of Cathy Glass worked on the specifications for hygiene indicators for all foods.
  - iii. The Subcommittee 3 focused on the process controls
  - iv. The symposia being suggested would discuss and cover the work that had been performed by this committee in the development of this document.

#### **5. Title: Use of ATP and other non-microbiological sampling technologies in retail and food service. Monitoring in retail and food service, vs. food processing. (Anna Strobin submitted this last year and will be submitting this symposia again and can partner with Sanitation and Hygiene PDG as it is being submitted through Retail PDG).**

- Abstract: ATP technology has been used in food manufacturing for many years to evaluate the quality of cleaning processes. This technology is easy to use and is included as a sanitation verification technique. Although, it has not been common to use this technology in Food Retail and Food Service environments due to multiple limitations for these application. Nevertheless, some retail and food service chains are attempting to use and validate ATP swabbing. Recent publication<sup>2</sup> showing direct correlation between ATP values and *Listeria monocytogenes* presence sparked additional interest in such testing. However, there are multiple considerations that must be addressed before this technology may be feasibly implemented in these applications. These concerns include: lack of agreed upon acceptance criteria, equipment variations, lack of consistent correlation with microbiological values, and logistic challenges, such as equipment cost etc. This symposium will have a panel discussion with 4-6 industry representatives from grocery and foodservice chains sharing their experiences in a 5 minute summary with a Q&A time at the end of the summaries.
- Intended Audience: Managers responsible for food safety operations in food retail, food service. Scientists researching chemical, physical, biological, and/or behavioral aspects of food safety
- Speakers and topics:
  - Ken Davenport (3 M) ATP technology science
  - Dr. Hammons will present the results of their publication *Aerobic Plate Counts and ATP Levels Correlate with Listeria monocytogenes Detection in Retail Delis*.
  - Speaker is being identified for a talk about manufacturing experience using ATP.
  - Dr. Starobin, (Ecolab) will share results of retail evaluations based on data collected during last 5 years in multiple retail sites. Similar data sets collected in food service locations will be presented as well.
  - Rade Jankovic (NSF Retail Audit Services) the challenges of doing testing during audits.
- Jeff Kornacki indicated that his suggestion for a symposia on Novel Investigation Approaches for In Plant Contamination may closely align with this symposia.

- Jeff and Anna to connect to determine if any collaboration on the development is possible.

**6. Sanitation Workshop: Jeff Kornacki and Bassam Annous**

- Jeff discussed the benefit of being able to offer a sanitation workshop as one had been offered in the past and it was ‘hands on’ and very well received.
- Jeff Kornacki and Bassam Annous to collaborate to develop further.

**7. Effective Sanitation through Education and Not Just Training: Zeb Blanton**

- Zeb explained that persons that are trained and not often educated. They are told the tasks they need to perform but not often why the task is important or the reason for performing the task. It leads to check box type behavior and not critical thinking toward food safety.
- Yale explained that during the IAFP meeting that this symposia topic prompted significant discussion for future needs and development.
- Yale and Zeb to connect on the symposia outline.

**MEETING ADJOURNED:** 10:56am

**NEXT MEETING DATE:** September 22<sup>nd</sup> 10-11am EST

**Chair Person:** Yale Lary

**Vice Chairperson:** Vanessa Cranford