Food Hygiene and Sanitation PDG


Board/Staff Member Present: Don Zink.

New Members: Bassam Annous, Porter Burnett, Hannah Caputi, Cagatay Celik, Wendy Fox, Cristal Garrison, Bobby Krishna, Yuji Kanai, Brian Miller and Vincent Paolillo.

Visitors/Guests: Asia Alraeesi, Faith Brooks, Jennifer Frankenberg, Chad Mongeau, Kim Mudar, Gregory Pluimer and Toyin Sobowale.

Meeting Called to Order at: 9:00 a.m., Sunday, July 28, 2013.

Recording Secretary of Minutes: Dave Blomquist.

- The Policy on Anti-Trust Guidelines was read by Dave Blomquist.
- A member attendance sheet and new visitor’s sheet was passed out for updating contact information.

Guest Speakers:

- Sterilant Gas Disinfection of Crops – Dr. Bassam Annous with USDA ARS presented an excellent speech on the uses of this technology.
- Dr. Lee-Ann Jaykus University of North Carolina – Virus Project USDA-NIFA Food Virology Collaborative, aka “NoroCORE”.

IAFP Board Update provided by Dr. Don Zink.

Old Business:

Review of 2012 – 2013 Meeting and Conference Calls

- White papers or other communications and subcommittees (goals for 2014)
  - Guidance regarding best practices for dry cleaning. Reduction of water usage. Fred Cook (co-leader) with Elisabeth Grasso. They presented their findings.

2013 IAFP Annual Program Review – Dairy Quality & Safety Endorsed Workshops & Symposia:

- S38: Validation of Sanitation – Expectations and Approaches – Wednesday 1:30-3:30 p.m. Room 217A - Yale Larry & Fred Cook co-organizers (Co-Sponsored by FARRP)

Our plan is to use symposium S38 at the Annual meeting as a base to begin the
discussion related to the “What constitutes clean subcommittee”. A draft matrix of issues was sent to the subcommittee members for comment and was provided in the meeting agenda.

- **S13: Sanitation Stories, Tall but True** (Monday 1:30-3:00 p.m., Room 217A) – Jeff Kornacki and Dave Blomquist co-organizers

**Subcommittee Updates:**

Best practices with regard to cleaning and sanitation of dry food processing environments (Dry Cleaning Group): Fred Cook and Elizabeth Grasso: provided a 15-20 minute update of their survey related to dry cleaning practices among our members. Anyone wishing to join this subcommittee should contact Fred Cook to be added to the list. The next steps appear to be to form a list of specific cleaning and sanitizing challenges for more in-depth gathering of information. Then form subcommittees of PDG volunteers to share and obtain information, and develop guidance documents that will benefit the membership. For example, “How to remove a particular type of soil using dry cleaning”, “How to validate use of isopropyl alcohol based sanitizers” or “How to achieve and validate allergen cleaning”.

Fred volunteered to lead a subcommittee to gather information and write guidance on “How to dry out a manufacturing facility and keep it that way”.

Joe Stout is doing a study looking at transmission of allergens in production facility and is looking for companies that want to volunteer to be a test location.

**Google Groups**

We discussed the use of Google Groups. It is a useful tool but can be difficult for some to access due to firewalls where they work. Bobby Krishna from Food Safety Dubai volunteered after the meeting to look into the issues for the group.

**Mid-year workshop:** A discussion of revisiting our mid-year workshop on cleaning and sanitation in partnership with Intralox (their) ensured but it was not deemed to work unless it was combined with the annual meeting due to travel restrictions with many companies.

**New Business:**

**Elections:**

- Chairperson-Dave Blomquist, Acting Chair was elected to be Chair by unanimous assent.
- Vice-Chairperson – Yale Lary was elected Vice Chair.

**Proposal to formalize assistant vice-chair**

The PDG determined that a vice chair elect would be a valuable addition to the leadership. Charles Giambrone and Dr. Zhinong Yan were nominated. Dr Yang was elected to this position.

**Proposals for 2014 meeting:**

What problems are you facing in your operations? What issues do you see coming down the road at you? What are issues/technologies/science/etc. you would like to
Suggestions for workshops, symposia and roundtables:

- Emerging or Lesser Utilized Dry Cleaning Techniques

  Jeff Kornacki suggested one related to “Emerging or Lesser Utilized Dry Cleaning Techniques” (The new Low Water Activity Foods PDG expressed an interest in partnering on this.)
  - Introductory lecture on “Why Do We Need Dry Cleaning” Proposed Speaker – Jeff Kornacki
  - Cleaning and Sanitary Aspects of Dry Inc. Blasting Joel Williams of Precision Ice Blast Corporation
  - Hot Oil Flushing for Disinfection of Peanut Butter, Chocolate and Other Oil Based Processing Lines: Safety, Efficacy and Acceptance; Proposed speaker, Gary Goessel, Kellogg’s
  - Chlorine Dioxide disinfection of dry facilities
  - Dry powder flushing Speaker to be determined
  - Emerging Approaches for Allergen Cleaning of Dry Product Lines. Suggested speaker Dr. Zhinong Yan or Joe Stout
  - How to develop a preventive control for sanitation per FSMA
    Joe Stout suggested presenting the components of a complete SSOP including the food safety objective, validation and verification.
  - How to do record keeping for sanitation to meet requirements of FSMA
    Joe Stout talked about a symposium related to this topic
  - Biofilm control
    Dale Grinstead talks about a symposium related to Biofilm control as EPA is close to allowing Biofilm Claims for sanitizers.
  - Automatic verification of cleaning
    Allen Sayler talked about a symposium ideas related to automation for verification of cleaning and sanitation.
  - Fresh fruit and vegetables – identifying contamination – sampling methods for the environment – monitoring programs (best practices)
    Faith Brooks suggested a symposium related to fresh fruit and vegetables (best practices)
  - Environmental Monitoring in retail food service
    Dale Grinstead talked about a symposium related to environmental monitoring in retail food service.
  - Equipment hygienic design
    Mark Drake suggested a symposium with 3A Sanitary Design committee related to hygiene design (OEM’s mentioned)
  - Other items: Charles Giambrone suggested a subcommittee to do a gap analysis related to allergen cleaning vs. pathogen or spoilage approaches to dry cleaning.
  - Dale Grinstead suggested that results from breaking out approaches to dry
cleaning would be individual articles that could be submitted to Food Protection Trends.

- Fred Cook was willing to work on a white paper related to how to reduce water in dry food plants.
- Dale Grinstead suggested that the PDG consider putting together a document on how to establish a Sanitation Standard Operating Procedure.
- Joe Stout talked about approaches to validate the risk associated with cross contamination of lines with product dust containing allergens and asked members to see if there was interest in doing some in-plant trials in this regard.

P.C. Vasavada briefing on the FSMA Alliance – Chair of the Alliance for past 2 years. Develop standardized curriculum for the Preventive Controls. PC is responsible for outreach including extension for training and technical assistance. Technical Session S26, Room 213A, July 30, 3:30 p.m. – 5:00 p.m. Jenny Scott, Katie Swanson and Bob Bracket will make presentations at this session. Email: fspca@itt.fda.edu.

**Recommendations to the Executive Board:**
1. Due to the previous Vice Chair being unable to serve as Chair, David Blomquist was elected as Chair.
2. Yale Lary was elected as Vice Chair.
3. Voted to establish a Vice Chair-elect position.
4. Dr. Zhinong Yan was elected as Vice Chair-elect.

**Next Meeting Date:** August 3, 2014, Indianapolis, Indiana.
Conference calls will be held at various times throughout the year based on PDG member availability and needs. The next call is anticipated prior to the submission deadline for proposals to the 2014 meeting. The deadline is October 15, 2013.

**Meeting Adjourned:** 12:00 p.m.

**Chairperson:** David Blomquist.