

Food Hygiene and Sanitation PDG

Members Present: Jeffery Kornacki, Todd Rossow, Zeb Blanton, Rocelle Clavero, Dale Grinstead, Kenneth Janes, Yale Lary, Dennis Bogart, Gary Larson, Alex Josowitz, Sharon Wood, David Rasmussen, Ken Davenport, Kelly Stevens, Adel Makdesi, Brian Nummer, David Herweyer, Jill Kuzo, Todd Clark, Charles Giambone, Mark Davis, Jennifer Lee, Darren Toczko and Rhonda Bront-Heddinger.

New Members: David Reyda, Ruth Petran, Steve Brennecke, Blaine Morton, Barry Whitman, Carol Lietke, Jeff Anderson, Gary Cohen, John Wendell, Donald Barrett, Jamice Landrum, Charles Otto, Steven Sklare, Helment Steinkamp, Yemi Ogunrinola, Goranka Platisa and Emilia Rico-Munoz.

Visitors/Guests: None.

Meeting Called to Order: 1:00 p.m., Sunday, July 31, 2011 by Jeff Kornacki.

Recording Secretary of Minutes: Jeff Kornacki and Todd Rossow.

- Circulation of the Member Roster and New Member/Visitor Sign-in sheets
- Review of the meeting agenda

Old Business:

- The minutes from the 2010 PDG meeting were accepted by all by all present.
- Jeff shared the outcome of the 3 webinars held so far this year in May, June and July. He also shared that there are 2 others slotted for September and October.
- The Cleaning and Sanitation workshop was very successful and sold out. Initial feedback from those attending felt the workshop was very positive.
- 3 symposia are on the program for this year sponsored by our PDG.
- The Antitrust Statement was read.

New Business:

- Ideas discussed for symposium/workshops/webinars:

The PDG discussed a submission by Dr. Gurtler (USDA ARS) and Dr. Kornacki (KMS), entitled "The Thousand Yard Stare: Proactive Food Safety in an Age of Uncertainty."

Organizers: Joshua Gurtler and Jeffrey Kornacki.

Convenors: Joshua Gurtler and Jeffrey Kornacki.

The following speakers and topics were proposed:

1. "Litigious Issues: Why Being Proactive in Food Safety is Financially Responsible"
 - Bill Marler, Marler Clark Law Firm (or Shawn Stevens or John Lemker or Dean Panos)
2. "Gastroevacuation: Proactive Interventions for Evicting Bacterial Pathogens from the Food Animal Gastrointestinal Tract."
 - Steven Ricke, Food Science Dept., University of Arkansas (Guy Longergan, Texas Tech. was also suggested by the PDG)
3. "Food Safety Sleeper Issue: Foodborne Illnesses in Urban and Low Socioeconomic Populations (Potential Implications for the Food Industry and Regulators)."
 - Jennifer Quinlan, Nutrition Sciences Dept., Drexel University
4. "Industrial Testimonial: Rationale Behind the Decision to Test for Non-O157 STEC in Ground Beef Products"
 - Costco Representative
5. "GMA's Role in Forward-thinking Industry Food Safety Decisions."
 - Glenn Black, Director of Science Operations, Grocery Manufacturers Association

6. “Strike *before* the Iron is Hot: Case Studies in Foodborne Outbreak Prevention via Early-on Product Testing.”

– Mansour Samapdour, IEH Laboratories and Consulting Group

The last item was discussed in some details and some recommendations were made for changing the last topic and a variety of other speakers were recommended. For example:

Dr. Kornacki was willing to present on the topic of “Using Basic Principles of Microbiology to Predict Future Food Safety Hazards.”

Another suggestion was that Todd Brashears may be asked to present on the topic of “Education of Operators”

Other ideas for symposia and workshops and webinars discussed were:

- o *Anticipating Future Adverse or Unexpected Events* – We discussed partnering with Retail Food Safety and Quality PDG the development of a workshop around preparing and reacting to unplanned events like hurricanes, boiled water notices, floods, etc. Considerations needs to be taken for what to do to control the risks associated with major roof leaks, backed up drains, exposed equipment, etc. Note: There is a pamphlet that was developed several years ago by this PDG that may also need to be reviewed and updated.
- o *Validation of Cleaning and Sanitation Processes at Retail* – From information presented on the most recent PDG conference call prior to this meeting Sharon Wood shared ideas around the development of cleaning and sanitation validation of retail hot and cold processing equipment in delis and prepared foods venues. This was also a discussion in the Retail Food Safety and Quality PDG and we will pursue partnering with them in the development of a symposium or webinars for submission.
- o *Alternatives or Novel Approaches to Dry Cleaning*– At times facilities may need to take additional or non-traditional steps to clean and sanitize dry processing equipment. How can this be done and how can the effectiveness of the process be verified. This will be further developed on a future conference call and possibly be suitable for a short webinar series.
- o *Allergen Removal*- Ken Davenport suggested that we work with the Food Chemical Hazards and Food Allergy PDG with their efforts to develop solutions to special problems with allergens and their effective removal from surfaces.
- o *Risk Ranking the Hygienic Quality of Foods*– We discussed concerns around a multitude of products that may not be easily understood where and how they are processed and risks associated with their use in various further processes. There are some models available for use such as USDA-FSIS and others. It was recommended that we look into practical application of these existing models in food processing, develop others and define measures to training on the use of these models. This might involve partnering with both the Food Safety Education and Microbial Modeling and Risk Analysis PDGs. It will need to be defined what the delivery model will be for these.
- o These items above will be refined during several announced conference calls with the Food Sanitation and Hygiene and other defined PDGs as possible partnering opportunities between now and October 17.

New PDG Vice Chair: Allen Saylor nominated Mark Drake as the new Vice Chair and was seconded by Dennis Bogart, all approved.

Conference Calls: Conference calls will be coordinated by Jeff over the next 2 months to develop ideas for webinars, symposia and workshops for submission to the Planning Committee. All proposed submissions will be provided to IAFP by October 17, 2011.

Recommendations to Executive Board:

1. We recommend that Mark Drake be accepted as the new Vice Chair for the Food Hygiene and Sanitation PDG.
2. The group discussed Food Manager Certification from the perspective of a manufacturing and distribution facility and that there is a need for a certification program similar to the national retail food manager certification. We recommend that the Board approve the investigation or development of a basic food safety certification test for manufacturing and distribution. It is intended that this be similar to the support that CFP (Conference for Food Protection) provides for the retail certification test.
3. The group discussed that there is occasional confusion as to why submitted symposium and workshops may be declined. The group recommends to the Board that each PDG be allowed the opportunity for a PDG representative (to be assigned by the PDG Chair) as a non-voting observer and resource to the Planning Committee meeting to help clarify the presented ideas.

Next Meeting Date: July 22, 2012 in Providence RI. Note: There will be scheduled conference calls between now and then with the PDG membership and any sub-committees.

Meeting Adjourned: 3:00 p.m. A motion was made, seconded and all agreed.

Chairperson: Jeff Kornacki.