Food Hygiene and Sanitation PDG


New Members: Alex Josowitz, Luciana Luz, Andrew Clarke, Kevin Allen, Bizhan Pourkomailian, Mark Davis, Scott Burnett, Jeff Mitchell, Henry Nahmad, Gary Larsen, Fred Cook, Margaret Hardin, Sieh Ng, Robert Hagberg, Katie Das, Brenda Becker, Sanak Mishra, Hurue Paulos, Rhonda Kane, Harold Ewell and Shirin Abd.

Visitors/Guests: None.

Meeting Called to Order: 9:00 a.m., August 1, 2010.

Recording Secretary of Minutes: Todd Rossow.

- Introductions and circulation of the Member Roster and New Member/Visitor Sign-in sheets.
- Review of agenda and was approved as written by the group in attendance.
- A motion to accept the minutes from 2009 was made by Dale Grinstead and seconded by Zeb Blanton. All approved.
- Special recognition of Jeff Kornacki for Sanitarian of the Year and Purnendu Vasavada for Fellow 2010 award.

Old Business:

- Todd shared the outcome of the 3 Webinars held this year in April, May and June. Each Webinar was very successful and pulled over 100 participants that included 29 – 62 non-IAFP members. Special thanks to Didi Loynachan for her assistance.
- The Cleaning and Sanitation Webinars followed by a 1½ day workshop were initially approved by the Board in 2009 and requested additional information. The proposal was later rejected.
- Todd read the Antitrust Statement.
- President-Elect, Lee-Ann Jaykus presented the following information to the group:
  - Webinar success from 2010.
  - The 3 sanitation Webinars were very successful. >100 participants at each Webinar.
  - The $25 fee was changed to all attendees (members and non-members).
  - These will be used as a model for future Webinars.
  - They want to stage no more than 2/month. “First come, first serve.”
  - She reminded the PDG note taker that the section for Board Recommendations is for recommendations only. General minutes should be in the Minutes section.
  - She asked for input on 4 topics: (1) Ways to increase IAFP visibility, (2) Identify sources of where our membership obtains food safety and other related information, (3) Define the benefits and drawbacks of social media, and 4) Define the Top 100 food safety tips.
    1. Through Webinars. These have proven to be valuable to those outside of the IAFP membership. These can also be used by the affiliates to provide low cost education and training materials for their members and communities. We also felt that these Webinar notifications could be shared with university extension agencies, small and local business groups, GMA, IFT, NEHA, NRA, ASM, etc.
    2. Google, NIH (National Institute of Health), JFP (Journal for Food Protection), FPT (Food Protection Trends). We really need access to university libraries, too.
    3. Information from sources like Facebook or Twitter are means to get timely food safety information, but may not be from reputable sources or vetted.
    4. Our PDG will ask our membership for feedback and will be sent to Lee-Ann by the close of business on 8/13.

New Business:

- It was discussed that we would like to approach an aggressive year of Webinars. There were options on how the cost should be taken care of for these events. Ideas included corporate sponsorship, reduced rate for members, reduced membership fees if non-members participated, and member’s only access to the recorded Webinars. We will discuss with the Board for the best options.
- The group agreed to take the 2009–2010 Cleaning and Sanitation series (Back to Basics/Wet Cleaning/Dry Cleaning) and hold again over 2010–2011. We will use the same presentations/presenters as this year. Todd will coordinate and work with Didi. 3M (per Ken Davenport) is willing to be a sponsor for the first Webinar series.
  - We need to more actively promote the Webinars and work with other organizations to get the word out. All members should share with their contacts.
• We will investigate translating into Spanish so we can better reach the international community.

• We discussed putting together a Webinar or series of Webinars on Validation of Cleaning and Sanitation (sampling and testing) – Jeff Kornacki will be working with P.C. Vasavada to develop the presentation(s) and possibly partner with the Applied Laboratory Methods PDG.

• We discussed putting together a Webinar or series of Webinars on the Optimization of Cleaning and Sanitation – David Rasmussen will lead the effort to develop the presentation(s).

• We discussed putting together a Webinar or series of Webinars on the Science of Cleaning and Sanitation and possibly tie it into a workshop at the Diversey labs in Milwaukee in 2011 – Dale Grinstead will lead the effort to develop the Webinar(s) and workshop proposal.

  • Some additional thoughts include chemical compatibility (plastics, metals, etc.), Water chemistry, How often do you clean? Improve safety, etc.

• Symposium idea submitted by Jeff Kornacki– Strain Persistence and Control in the Industrial Food Processing Environment (full symposium)

  • The Importance of Persistent Strains in the Food Processing Environment – J. Kornacki
  • Mechanisms of Strain Adaptation to the Food Processing Environment – Joseph Frank of UG
  • The Relationship of Environmental Stress Adaptation to Pathogen Virulence – Joshua Gurtler – USDA, ARA
  • Adaptation of Cronobacter spp. (Enterobacter sakazakii) and Salmonella to Dry Conditions – tbd
  • Adaptation of Listeria mono to the Environment – Eliot Ryser, MSA, or Martin Weideman, Cornell
  • Practical Approaches to Preventing Adaptation to Strains to Food and the Industrial Food Processing Environment. – tbd

• Jeff shared ideas of a workshop around Sanitation and Microbiological Controls for Production of Dry or Low Water Activity Foods – He will develop and be prepared to share with the group prior to submission.

• White Papers – We discussed the formation of a sub-committee to review current literature and define some thoughts for these topics. Also, what are the elements that need to be in a White Paper? Jeff to lead.

• Mentoring Program – Kelly Stevens asked about the formation of a mentoring program– How to pass on what we learn to the next generation of food safety professionals. She will follow-up with the group on ideas for such a program.

• Real-time Feedback from Our PDG and IAFP Membership – Lab Methods does something around this already. This is an idea presented by Jeff Mitchell. He will draft his thoughts and share with the group.

  • Set up a link on the IAFP Web site
  • Format so the questions are easier to search and trend
  • Food safety questions
  • Food safety tips
  • To help develop late-breaking information sharing (Webinars, white papers, the next year’s symposium)

• Conference calls will be coordinated over the next 2 months to develop ideas for the Webinars, symposia and workshops for submission to the Planning Committee. All proposed submissions will be provided to IAFP by October 18, 2010.

Recommendations to Executive Board:

• We recommend that the Board provide a list of the accepted symposia, workshops and roundtables from the past 5 years. This will help the PDGs know what has been done in the past and prevent duplication.

• We recommend that each PDG be provided at least 1 symposium slot for each year if properly developed and of substance and merit.

• We recommend a staff position be created to allow for the management of more than 2 Webinars/month.

• We recommend a staff position be created to support the local affiliates and help them grow and reach their communities with food safety education and training.

• We recommend for the formation of a Hygienic Design PDG.

• We recommend that IAFP establish a fund for research projects like AMI does.

Next Meeting Date: July 31, 2011 in Milwaukee. Note: There will be scheduled conference calls between now and then with the PDG membership and sub-committees.

Meeting Adjourned: At 11:00 a.m. a motion was made by Mark Davis to adjourn the meeting and seconded by Dale Grinstead. All agreed.

Chairperson: Todd Rossow.