

Hygiene and Sanitation PDG Conference Call

September 27, 2013

A PDG Conference Call was held at 2:00 on September 20, 2013.

Members on the call included:

Dave Blomquist, chair, Yale Lary, Vice Chair, Dr. Zhinong Yang Vice Chair Elect, Jim Black, Vincent Paolillo, Raj Rajagopal, Paula Piontek, Alex Josowitz, Donald Barrett, Patrick Logan, Dr. Anna Starobin, Chuck Moder, Dr. Dale A. Grinstead, Jim Wohlgemuth, Dr. PC Vasavada, Dr. Don Zink, Chris Bergstrom, Charles Giambone, Tracy Sinclair, Duane Grassmann

IAFP Update –

Dr. Don Zink had an update from the Executive Board. Several events are scheduled:

- Asia/Pacific International Conference on Food Safety in Taipei
- China International Food Safety Conference in Beijing
- 8th Dubai International Food Safety Conference
- In the spring the 10th European Food Safety Symposium in Budapest

The annual meeting was well attended with over 2800 registrants from 50 countries. If you were a registrant the program was recorded and is accessible to registrants using the password sent from IAFP to registrants early last month (Aug 20th). If anyone has trouble accessing it, please contact IAFP.

FSMA update –

Dr. PC Vasavada gave an update on the FSMA Alliance a private/public partnership to assist small processors on FSMA compliance. Since larger companies have resources in place, this alliance is designed to assist smaller companies on complying with FSMA. He may be reached at fspca@itt.fda.edu

Topics on Food Sanitation Challenges

Chuck Moder from Mom Brands led the discussion on topics on food safety challenges. The issue was brought up at the annual meeting by Fred Cook from MOM Brands and the idea was well received.

Several topics were proposed including:

- "How to dry clean and sanitize a dryer"
- "How to dry clean and sanitize pneumatic lines"
- "How to dry out a low moisture foods plant and keep it that way"
- "How to dry clean and sanitize using steam"

Chuck will be leading the initial challenge topic on "How to dry clean and sanitize using steam". An invitation will be sent to all members of the PDG inviting them to participate with Chuck on this.

As envisioned, the group will meet via phone weekly and develop their approach, produce the best practices, develop a white paper or other publication and then disband. Several members cautioned the group not to duplicate the efforts of others including the Low Moisture foods PDG and the GMA sanitation group. Charles Giambrone will be attending the International Baking Expo and ask if there are any efforts being made in that group

Chairman's note – Is there anyone from the PDG that might be willing to act as a liaison to the other group or groups to try to coordinate efforts? Contact Yale, Zhinong or myself if you are.

Symposia Proposal discussions

#	Proposing Committee	Topic	Other interested PDG's
32	Food Hygiene	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.)	Low Water Activity Foods Dr. Yan to work on development with Dr. Kornacki
33	Food Hygiene	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.	Similar to 34 & 36 – Yan and Yale will organize - Dr. Vasavada, Charles Giambrone, Alan Sayler & Joe Stout as potential speakers.
34	Food Hygiene	How to do record keeping for sanitation to meet requirements of FSMA. Joe Stout talked about a symposium related to this topic	See 33
35	Food Hygiene	Biofilm control. Dale Grinstead talks about a symposium related to Biofilm control as EPA is close to allowing Biofilm Claims for sanitizers.	Hold until EPA determines a method to approve biofilm control procedures. Possible webinar topic
36	Food Hygiene	Automatic verification of cleaning. Allen Sayler talked about a symposium ideas related to automation for verification of cleaning and sanitation.	See 33
37 (53)	Food Hygiene	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)	Food Safety Education; International Food Protection Issues; Meat & Poultry Safety and Quality Faith Brooks withdrew but Dr Yan & Charles Giambrone will discuss and work with Fresh Fruit and Vegetable PDG.
38	Food Hygiene	Environmental Monitoring in retail food service. Dale Grinstead talked about a symposium related to environmental monitoring in retail food service.	3-A Committee on Sanitary Procedures; Meat & Poultry Safety and Quality; Retail and Food Service Dale will work with James O' Donnell, Vinnie Paolillo and Jim Black on this concept
39	Food Hygiene	Equipment hygienic design. Mark Drake suggested a symposium with 3A Sanitary Design committee related to hygiene design (OEM's mentioned)	Sanitary Equipment and Facility Design

The direct link to the submission system is:

Symposium and Roundtable submissions: <https://iafp.confex.com/iafp/2014/cfp.cgi>

Workshop Submissions: <https://iafp.confex.com/iafp/2014/work/cfp.cgi>

You can also find the link, calls and information on the IAFP Website (www.foodprotection.org). Click on "Events/Meetings, IAFP Annual Meeting." The information on the page at the bottom right. As a reminder, the submission deadline is October 15 (no late submissions will be accepted).

Additionally Charles Giambrone will work with Dr. Zhinong Yan on a possible webinar chemical compatibility of conveyors

With no further business, the call was adjourned at 2:45 Central time

David Blomquist