

HACCP Utilization and Food Safety Systems PDG

Attendees: Lorilyn Ledenbach (Chair), Deann Akins-Lewenthal (Vice Chair), Abimbola Allison, Gabriela Arteaga Arredondo, Ilan Arvelo-Yagua, David Basler, Pierre Olivier Beal, Tom Black, Zeb Blanton, David Blomquist, Ernest Bonah, Nancy Bontempo, Marlita Burford, Laurel Burke, Dennis Burson, Francis Busta, Carrie Clark, Andrew Clarke, Rocelle Clavero, Angel Conde, Sally Crowley, David Crownover, Ashley Cunningham, Kelly Dawson, Alejandro Echeverry, Mariem Ellouze, Martin Guy Ethy Ethy, Aliyar Fouladhah, Lena Fritsch, Monica Galleguillos, Balasubramanian Ganesan, Bina Gautam, Nelson Gaydos, Virendra Gohil, Cherie Gudz, Anyi Gutierrez, Anna Hilgart, Dylan Hinrichs, Clint Holsomback, Kenta Homma, Anthony Huntley, Brynn Husk, Tim Jackson, Bala Jagadeesan, Hidehito Kai, Ananth Kasic, Diana Kassar, Duane Kaufman, Amit Kheradia, Ahyoon Kim, Amanda Kinchla, Sally Klinect, Jeong-Eun Lee, Lacey Lemonakis, Shenmiao Li, Patrick Logan, Kory Longhurst, Tatiana Lorca, Suzanne Mailman, Manu Manohar, Michele Manuzon, Maia Metreveli, Molly Mills, Mark Moorman, Abdul Azeez Mullattu Ebrahim, Sara Munoz, John Mwangi, Katia Noll, Philip O'Connor, Deborah OHara, Alejandra Ramirez, Tina Rendon, Tanya Roberts, Ana Romero-Vega, Yasser Sanad, Allen Sayler, Donna Schaffner, Jason Scheffler, Sara Schoen, Shawna Schwab, Jenny Scott, Shima Shayanfar, John Sofos, Marianne Solomotis, Rico Suhaim, Joni Sweet, Brad Taylor, Harshavardhan Thippareddi, Kaidi Wang, Hechen Wei, Frances Widjaja, Pamela Wilger, Xiaorong Wu, Burcu Yordem, Kris Young, Peipei Zhang, and Jiaojie Zheng.

Number of Attendees: 97.

Meeting Called to Order: 1:00 p.m., Sunday, July 8, 2018.

Minutes Recording Secretary: Deann Akins-Lewenthal.

Lori Ledenbach welcomed members, Executive Board Member Tim Jackson gave a Board update, introductions were made, and the Antitrust Guidelines were reviewed.

Old Business: The agenda was reviewed and approved and last year's Minutes were voted on and approved by the group. The 2018 symposia that were sponsored or co-sponsored by the HACCP PDG were reviewed.

New Business:

Jenny Scott – Update on Codex Committee of Food Hygiene:

- The group is updating the general principles of food hygiene and the HACCP annex. This has been ongoing for the past 3 years. Lots of discussions around control measures that are not critical control – what should they be called? No term has been decided but there is agreement that there are controls that applied that are not considered critical but are very important. Next step is to determine how to integrate it into the Codex document.
- Should all businesses perform hazard analysis, including food service? Every food business needs to be aware of food hazards for the foods they are making. There may not be an expectation for them to do a hazard analysis as outlined in the first principle of HACCP. Still in discussion as some business hygienic practices alone are enough. What businesses would this apply to? What criteria should be used to define if GHP are enough?
- Managing food allergens in food business – document will be created.
- Validation and verification – there will not be an additional HACCP principle – can do a better job for explaining the difference between validation and verification. Is validation still part of verification or should they be separated? Jenny described the differences between validation and verification as she sees it, but the bottom line is that it really doesn't matter whether it is called validation or verification, just as long as you do it. The document is trying to capture the concept of preventive controls without calling them "enhanced GHPs", and may include information on verification and validation of certain preventive measures that are not CCPs.

Break-out sessions:

- Why are we still seeing recalls like *Salmonella* in breakfast cereal and *Cyclospora* in veggie trays? Is there anything that improvements in HACCP/Food Safety systems can do to prevent this? Discussion centered on implementation and still the possibility for human error, possible symposium development with Food Safety Culture PDG.
- How can we better reach small and artisan producers with HACCP information? Group explained how it is hard to get small producers to even know that they have to do HACCP. They can get PCQI trained, but they need to be led into it carefully, and can't just expect them to start off running with it.
- Expansion of food safety systems concept – what is beyond HACCP? Is HACCP ever really done? Good roundtable idea coming out of this to coordinate with other PDGs.
- Microbial modeling and risk assessment for hazard analysis – include FMEA and statistical analysis for risk assessment. Came up with good idea for two part symposium.

2019 Symposia brainstorming was completed with several ideas for symposia, an idea for a roundtable, and an idea for a workshop:

- Why are we still seeing recalls like *Salmonella* in breakfast cereal and *Cyclospora* in veggie trays? Is there anything that improvements in HACCP/Food Safety systems can do to prevent this?
- Supplier verification activities – what is really needed? As it relates to audits, scientific basis of preventive controls, choosing the appropriate validation of process controls (i.e., using the right surrogate), and disclosure statements. Speakers from various parts of the supply chain and address the categories along the supply chain.
- Roundtable with representation from several PDGs: Getting to the next level of Food Safety: Is it better HACCP/Preventive Control plans or better foundational programs: Sanitation, Environmental Controls, Food Safety Culture, and Food Safety Education – that will get us to the next level of foodborne disease prevention?
- Roundtable with other PDGs: HACCP vs. a Food Safety Plan – how do we help companies improve implementation?
- Workshop on Food Safety Plan Builder.
- Use of Microbial Modeling, FMEA, and statistical analysis to aid in risk assessment for hazard analysis.

Recommendations to the Executive Board:

1. Consider a better system for cross-communication between PDGs that are closely related (like Food Safety Culture and HACCP Food Safety Systems). Not all PDG work is for symposium development, so just coordinating symposium ideas on a spreadsheet is only the first part of this. Is there any way to schedule meetings to allow for some overlap time that is shared between PDGs before they break out into their own separate meetings? Or else don't schedule them at the same time.

Next Meeting Date: July 21–24, 2019, Louisville, KY. A conference call will be on August 28, 2018, 2:00 p.m.–3:00 p.m. CDT.

Meeting Adjourned: 3:00 p.m.

Chairperson: Lorilyn Ledenbach.