

HACCP Utilization and Food Safety Systems PDG

Attendees: Bala Kottapalli (Chair), Lone Jespersen (Vice Chair), Manita Adhikari, Fernando Avelleyra, Brita Ball, Robert Barlow, Al Baroudi, Richelle Beverly, Tejas Bhatt, Micah Black, Maryam Blythe, Deborah Briesmeister, Donna Lynn Browne, Martin Bucknavage, Kristin Butler, Michael Ciaramella, Andrew Clarke, Jayita De, James Doyle, Doreen Edebe, Clare Edgar, Natoavina Faliarizao, Neal Fredrickson, Sid Fuller, Randal Garrett, Thomas Groves, Sam Hadden, John Henry Hanlin, Ruben Hernandez, Riya Hooda, Cindy Jiang, Melissa Joaquin, Patrick Kachelmeier, Veeramani Karupuchamy, Sharmeen Khan, Arshpreet Kaur Khattra, Minh Kim, Jon Kimble, Kathy Knutson, Cynthia Kompus Bradley, Pratiksha Kotkar, Eric Krause, Kajam Kunarajasingam, William Lachowsky, Laurent Lagos Mendoza, Pascale-Valerie Lett, Vickie Lewandowski, Xinhui Li, Sumin Li, Patrick Logan, Cynthia Mangione, Yvonne Masters, Fabien Matsiko, Eric Moore, Steven Murphy, Linda Nadeem, Claudia Narvaez, Mehran Niazi, Rocio Nunez, Adeniyi Odugbemi, Mangesh Palekar, Suraya Rahman Papri, Kavita Patil, Amanda Philyaw Perez, Gabriella Pinto, Grishma Prabhukhot, Travis Sananikone, Arnab Sarkar, Nic Sharman, David Singer, Malavika Sinha, Calvin Slaughter, Erin Slutz, Satori Smith, Kaitlin Smith, Daniele Sohier, Matthew Stasiewicz, Stacy Stoltenberg, Yuan Su, Ross Travis, Aljosa Trmcic, Claire Umstead, Becky Unwer, Carol Wallace, Jason Wan, Lisa Wang, Benjamin Warren, Tom Weaver, Jason White, Clare Winkel, Anett Winkler.

Number of Attendees: 90.

Meeting Called to Order: Sunday, July 14, 2024, 2:00 p.m. Pacific Time.

Minutes Recording Secretary: Laurent C. Lagos Mendoza.

Old Business: Chair Bala Kottapalli welcomed attendees and reviewed the meeting agenda. Bala provided an update on the Board meeting highlights to the PDG. The major points were as follows: This year there will be more than 3300 attendees and IAFP membership is at its highest level ever at 4577 members. Encourage PDGs to organize webinars or webinar series throughout the year. In addition, the Executive Board encouraged to organize webinar on relevant topics to PDG. The Board also encouraged members to get actively involved in committees and the path to register is to click the link: www.foodprotection.org/get-involved/

Adoption of 2023 PDG Minutes: Minutes from the 2023 meeting were tabled for comments or edits. Motion to adopt the minutes was proposed by Bala Kottapalli and was seconded by Dr. Al Baroundi (Cheesecake Factory) and Nic Sharman (Didcot). Minutes adopted (there were no edits).

New Business: Professor Carol Wallace performed a poll for HACCP health check questions and the following were the results: In your experience how much time is spent on hazard analysis when developing a HACCP plan? Results: > 20 hours (33%) > 10-20 hours (20%) > 5-10 (38%). How confident were you that the correct CCPs and control parameters has been identified and put into place? Results: Not at all confident (3%) Not very confident (10%) Neutral (13%), Quite confident (56%). How frequent are HACCP reviews in your company/previous experience? Results: 1-2 years (87%) >2-3 years (13%) >3-4 years (0%) >4-5 years (0%), > 5 years (0%). How long does a HACCP review take? Results: 0-2 (0%), >2-5 hours (41%), >5-10 hours (24%), >10-20 hours (17%), >20 hours (17%).

HACCP PDG Student Award – Bala went over the objectives of introducing HACCP PDG Student award as well as the process for selecting the abstracts and determining winners. Following are the details: Objective: Recognize Students that have notable research that will have an impact to the field of food Safety Abstract Selection Process (Bala and Lone): Coordinate with IAFP to select those scientific abstracts submitted by students in the area of Applied Food Safety. Guidelines for selection will be adapted from <https://iafp.confex.com/iafp/2022/dsc.html>. Round 1: Expert panel will review selected scientific abstracts and recommend top 4.

Round 2: Expert Panel will review the top 4 and select the top 2 abstracts based on consensus.

Winner notified, Winner to receive certificate, Winner(s) will present their research at the Annual PDG meeting.

Congratulations to the winners:

1st Place: Gabriella Pinto, UIUC, Chicago, IL.

Using a flexible supply chain risk model for leafy greens to compare tradeoffs between contamination variability, finished product testing, and improved process controls.

2nd Place: Arshpreet Kaur Khattri, MSU, East Lansing, Michigan.

Impacts of Relative Humidity on Inactivation of *Salmonella enterica* and *Enterococcus faecium* NRRL B-2354 on Dried Basil Leaves by Gaseous Ozone.

Discussion of IAFP 2025 symposium, roundtable, webinar proposals - 7 groups for discussion.

Group 1: (1) Bridging the gaps between plant and plant operators. (2) Emerging risks. (3) Technology and risk assessment. (4) Understandable format. (5) Seafood rules inspectors. (6) Produce hazard and controls guidance. Group 2: (1) Risky pathogens, FDA document appendix 1 has been changed and decision to lose hazard analysis. (2) They suggested in things to do: Regulations. Group 3: (1) Online resources that are credible, so people get the latest information. Group 4: (1) Seafood - new technologies, and inspectors understanding (credible information). (2) Souvides and their regulations (complicated) most facilities are exempt, and they recommend HACCP, but no standards or regulatory structures. Group 5: (1) Awareness with risk, moving around and exploring more options (they think time is correct). (2) PDG focus on segregations in industries, food safety programs (some companies are not tight together as a food safety system). (3) Disconnect in the production side (lack of knowledge, and work with outreaching education to industry.) Group 6: (1) Technology and properly evaluating the risk and putting it in an understandable format. (2) HACCP goals: (1) Food Safety Systems. (2) Management. (3) Dynamic system-up to date. (4) Awareness of emerging risk (to what level do risks need to be addressed, level of severity, best practices so far-history product in type). PDG: regularly schedule interactions (teams, quarterly, industry specific-function-risk, online access portal.) Group 7: (1) Agenda and clear goals from the PDGs, longer meetings (moving it the way it was last year). (2) Standardization (roundtable) of terminology, risk matrix and decision tree. (3) Link R&D with Food Safety. (4) More training.

HACCP PDG will be looking for volunteers to draft a short abstract (including identifying speakers) for the topics identified within these groups. Deadline for 2025 submissions is October 1, 2024. Please reach out to Bala Kottapalli and Lone Jespersen for any questions. Symposia & roundtable requirements: <https://iafp.confex.com/iafp/2022/cfp.cgi>. Workshop requirements: <https://iafp.confex.com/iafp/2022/work/cfp.cgi>.

Recommendations to the Executive Board:

1. Continue to motivate students to engage in HACCP PDG via HACCP PDG Student awards.

Next Meeting Date: Sunday, July 27, 2025, Cleveland, Ohio.

Meeting Adjourned: 2:30 p.m. Pacific Time.

Chairperson Name: Bala Kottapalli