Conference for Food Protection – Committee Periodic Status Report

Template approved by the Executive Board May 2014

Committee Periodic Status Reports are considered DRAFT until reviewed and acknowledged by the Executive Board

COMMITTEE NAME: *Hand Hygiene Committee (HHC)*

COUNCIL or EXECUTIVE BOARD ASSIGNMENT: *Council III*

DATE OF REPORT: *March 10, 2015*

SUBMITTED BY: *Lori LeMaster and Christina Bongo-Box, Co-Chairs*

COMMITTEE MEMBER ROSTER:

☑ **see attached roster for updated member listing and Executive Board approval**

COMMITTEE CHARGE(s):

Issue 2014 III-011

1. Recreate the Hand Hygiene Committee, working in collaboration with FDA, CDC, and FSIS, to be charged with the following:

    a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.

    b. Use current research including the documents created by the Committee's 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.

    c. Identify situations where procedures exist to prevent hand soil and contamination.

    d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.

2. Report back the Committee's findings, outcomes, and recommendations to the 2016 Biennial Meeting of the Conference for Food Protection.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD:

1. The HHC requests that the following changes be made to the committee roster:
    a. Remove Terrence Kennedy (Food Service Industry) from the committee due to inactivity.
    b. Move Michele Samayra-Timm (Local Regulatory) from regular committee to at-large membership.

    These changes leave the HHC with eight industry and six regulatory voting members. We do not have any additional regulatory members to draw from in the at-large category, so we would like to leave both of these regular membership positions unfilled.

2. The HHC voted unanimously to seek clarification or revision of the following charges:

   a. **Original Charge**: a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.

   Clarification Requested: The HHC requests clarification whether the committee is also asked to provide recommendations for additional definitions if they are needed.

   Proposed Revision: a. Ascertain if additional definitions are necessary and propose recommendations to clarify the hand hygiene procedures listed in the Food Code.

   b. **Original Charge**: c. Identify situations where procedures exist to prevent hand soil and contamination.

   Proposed Revision: c. Identify methods and available research that describe where procedures exist to prevent hand soil and contamination.

   c. **Original Charge**: d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.

   Proposed Revision:

   The committee voted unanimously to request that this charge be removed. FDA published a proposed rule regarding the available data and FDA's criteria for establishing the safety and effectiveness of antiseptic washes for consumer use in December 2013. Although CDER has not yet defined antiseptic criteria for food handler use, we plan to address these products in the future.

   Should the Board deny the request to remove this charge, the committee requests to not be required to make a recommendation to the next Conference on this charge.

PROGRESS REPORT / COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

1. ***Progress on Overall Committee Activities***
   a. *The HHC initially set up a call schedule to meet every two weeks. Between Thanksgiving and Christmas, 2014, the group only met once; but we have since gotten back on the original call schedule of meeting every two weeks.*

   b. *As a rule, the group chose to work through all of the charges together as a group and not split into sub-committees. The only exception so far, has been that small groups of 3-5 were each assigned a few of the recent studies to review under Charge 1. b. and report back their findings to the entire group.*

   c. *Some of the challenges experienced by the Hand Hygiene Committee include:*
      1. *Clarification is needed for some of the charges. The specific clarification requests are listed above in the Committee's Requested Action for the Executive Board.*
      2. *There are no performance measures to establish what is "equivalent" to that of the handwashing procedures of the Food Code.*
      3. *Charge 1. d.*

2. *Progress Addressing each Assigned Committee Charge*

Charge 1:

Recreate the Hand Hygiene Committee, working in collaboration with FDA, CDC, and FSIS, to be charged with the following:

a. Ascertain if additional definitions are necessary to clarify the hand hygiene procedures listed in the Food Code.

1. *Background: The committee reviewed the definitions in the Food Code as well as the pertinent hand hygiene sections.*
2. *Progress report: The committee could not come to a consensus regarding recommendations for additional definitions. The group decided to work through the remaining Charges and reassess this charge.*
3. *Milestones completed*
4. *Work still in progress: The committee will reevaluate this Charge once work on all of the other Charges is complete. The group believes that work on the other charges may prompt further discussion and consensus on whether additional definitions are needed to clarify hand hygiene procedures of the Food Code.*

b. Use current research including the documents created by the Committee's 2012-2014 work (Hand Contamination Event Hazard Chart; Questions to Consider when Evaluating Studies of Alternative Handwashing Approaches; and Scientific, Regulatory and Behavioral Consideration of Hand Hygiene Regimes) to determine if alternatives to hand hygiene procedures equivalent to those described in the Food Code are available.

1. *Background: The committee is charged with reviewing current research to determine if alternatives hand hygiene procedures exist that are equivalent to the hand hygiene procedures described in the Food Code.*

2. *Progress report: The committee reviewed the following studies:*

    - *2010-2012 Hand Hygiene Committee / Swanson Et. Al.,2012*
    - *M. A. Davis, H. Sheng, J. Newman, D. D. Hancock and C. J. Hovde,2006*
    - *Sarah L. Edmonds,* James Mann, Robert R. Mccormack, David R. Macinga, Christopher M. Fricker, James W. Arbogast, And Michael J. Dolan, 2010*
    - *Sarah L. Edmonds,* Robert R. Mccormack, Sifang Steve Zhou, David R. Macinga, and Christopher M. Fricker, 2012*
    - *Sarah L. Edmonds, Ms; Carrie Zapka, Ms; Douglas Kasper, Md; Robert Gerber, Md;Robert Mccormack, Bs; David Macinga, Phd; Stuart Johnson, Md; Susan Sambol, Bs,Mt (Ascp); Christopher Fricker, Phd; James Arbogast, Phd; Dale N. Gerding, Md 2013*
    - *Angela Fraser, James W. Arbogast, Lee-Ann Jaykus, Richard Linton, And Didier Pittet 2012*
    - *Akrum H. Tamimi • Sheri Carlino •Sarah Edmonds • Charles P. Gerba 2014*
    - *Pengbo Liu • David R. Macinga • Marina L. Fernandez •Carrie Zapka • Hui-Mien Hsiao • Brynn Berger*
    - *James W. Arbogast • Christine L. Moe, 2011*
    - *Macinga, Sattar, Jaykus And Arbogast, 2008*

- *Amy J. Pickering , Alexandria B. Boehm , Mathew Mwanjali , And Jennifer Davis *, 2010*
- *Amy J. Pickering, Jennifer Davis And Alexandria B. Boehm, 2011*
- *Racicot, Kocher, Beauchamp, Letellier And Vaillancourt, 2013*
- *Donald W. Schaffner* And Kristin M. Schaffner, 2007*
- *Josie L. Traub-Dargatz, J. Scott Weese, Joyce D. Rousseau, Magdalena Dunowska,Paul S. Morley, David A. Dargatz, 2006*

3. *Milestones complete: The committee reviewed the studies listed above. There were some alternative procedures that the group believed could be equivalent to Food Code handwashing procedures. There is no agreed upon performance measure to compare to handwashing performed according to the Food Code against, so no recommendations of equivalent alternate procedures can be made at this time.*

4. *Work still in progress: A sub-committee has been formed to review the following ASTM standards and report back to the full HHC on the next call (March 26, 2015):*
   - ASTM E2011-13 Mechanical removal of virus using the whole hand
   - ASTM E2946-11 Determining the bacteria reducing effectiveness using adults

c. Identify situations where procedures exist to prevent hand soil and contamination.

1. *Background: NA*

2. *Progress report: The HHC reviewed this charge and is asking for clarification on this charge. See requests for the Executive Board above.*

3. *Milestones completed: NA*

4. *Work still in progress.*

d. Review available research on the efficacy and public health significance of antibacterial soaps, and their impact on hand hygiene procedures in the food industry.

1. *Progress report:*
   The committee voted unanimously to request that this charge be removed. FDA published a proposed rule regarding the available data and FDA's criteria for establishing the safety and effectiveness of antiseptic washes for consumer use in December 2013. Although CDER has not yet defined antiseptic criteria for food handler use, we plan to address these products in the future.

   Should the Board deny the request to remove this charge, the committee requests to not be required to make a recommendation to the next Conference on this charge.

Charge 2.

2. Report back the Committee's findings, outcomes, and recommendations to the 2016 Biennial Meeting of the Conference for Food Protection.