

Briefing

National Advisory Committee on Meat and Poultry Inspection August 8-9, 2007

National Advisory Committee on Microbiological Criteria for Foods Update

Purpose

The purpose of this briefing is to present the Committee with an update on the actions taken by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) since the National Advisory Committee on Meat and Poultry Inspection October 2006 meeting.

Background

NACMCF provides impartial scientific advice to participating Federal agencies to use in developing integrated food safety systems from farm to table and to ensure food safety in domestic and imported foods.

NACMCF was established in 1988, in response to recommendations from the National Academy of Sciences for an interagency approach to microbiological criteria for food, and of the U.S. House of Representatives Committee on Appropriations, as expressed in the Rural Development, Agriculture, and Related Agencies Appropriation Bill for fiscal year 1988.

Discussion

The NACMCF was re-chartered on August 3, 2006. This charter is on the Food Safety and Inspection Service (FSIS) website and runs through August 3, 2008. (http://www.fsis.usda.gov/About_FSIS/NACMCF_Charter/index.asp)

On March 23, 2007, the Secretary of Agriculture appointed thirty members to serve on the NACMCF for a two-year term. Unfortunately, one of the NACMCF appointees, Dr. David Acheson, of FDA had to decline their appointment due to a new appointment within FDA that has given him a new set of responsibilities. We anticipate that another appointment will be made from within FDA to fill this slot on the Committee. See Appendix A for Committee Members.

Meetings Held

The Subcommittee on Determination of Cooking Parameters for Safe Seafood for Consumers met in Washington, DC on May 8-10, 2007, and on June 5, 2007.

The Subcommittee on Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies *paratuberculosis* met in Washington, DC on May 15-16, 2007 and on

Briefing

June 6-7, 2007. The Subcommittee on Determination of the Most Appropriate Technologies for the Food Safety and Inspection Service to Adopt in Performing Routine and Baseline Microbiological Analyses met in Washington, DC on June 5-6, 2007. Full Committee Meetings were held on June 4 and on June 8, 2007 in Washington, DC. On June 4 the following new work charges were presented to the Committee by the Food and Drug Administration (FDA), and by FSIS, respectively: “Parameters for Inoculated Pack/challenge Study Protocols”, and “Determination of the Most Appropriate Technologies for the FSIS to Adopt in Performing Routine and Baseline Microbiological Analyses.” On June 8, 2007 the Subcommittee on Determination of Cooking Parameters for Safe Seafood for Consumers brought a draft final report to the Full Committee for consideration of adoption. The final document was adopted with minor modifications.

Status of Subcommittee Work

- 1) Determination of Cooking Parameters for Safe Seafood for Consumers – A final report was adopted on June 8, 2007. This FDA/National Marine Fisheries Service work charge has resulted in valuable information for consumers on how to cook seafood safely. The report: “Response to the Questions Posed by the Food and Drug Administration and the National Marine Fisheries Service Regarding Determination on Cooking Parameters for Safe Seafood for Consumers”, is being finalized.
- 2) Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies *paratuberculosis* – This subcommittee work is ongoing. The group continues discussions towards determining the potential for transmission of *Mycobacterium avium* subspecies *paratuberculosis*, a suspect causative agent for Crohn’s Disease, via foods, and the importance of this organism as a food safety concern.
- 3) Determination of the Most Appropriate Technologies for the FSIS to Adopt in Performing Routine and Baseline Microbiological Analyses- This subcommittee met for the first time on June 5-6, 2007. This group is charged with developing guidance and recommendations for FSIS to consider on improving laboratory and in-plant testing methods for pathogens and indicator organisms. This project will assist the Agency with its goal of moving into the next generation of microbiological testing methods and will focus on exploring the utility of new technologies.
- 4) Parameters for Inoculated Pack/Challenge Study Protocols- This group will hold its first meetings on August 30-31, 2007. They will begin discussions towards the development of recommendations for the appropriate criteria for inoculated pack/challenge studies to determine if a food requires time/temperature control for food safety. The discussions will also include the appropriate uses of mathematical growth and inactivation models.

See http://www.fsis.usda.gov/About_FSIS/NACMCF_Current_Subcommittees/index.asp for work charges.

Briefing

Contact Person

Gerri Ransom, Director
Executive Secretariat, NACMCF
Office of Public Health Science
Phone: 202-690-6600
Email: gerri.ransom@fsis.usda.gov

Attachments:

Appendix A – 2007-2009 NACMCF Members
Appendix B – Upcoming Meetings

Briefing

Appendix A: NACMCF Members 2007-2009

Dr. Gary Ades

G & L Consulting Group, L.L.C.
Bentonville, AR.

Dr. Scott Brooks

Food Safety Net Services
San Antonio, TX

Dr. Peggy Cook

Safe Foods Corporation
Rogers, AR

Dr. Dean Cliver

University of California-Davis
Department of Population Health and
Reproduction
School of Veterinary Medicine
Davis, CA

Dr. Uday Dessai

U.S. Department of Agriculture
Food Safety and Inspection Service
Washington, DC

Dr. Daniel Engeljohn

U.S. Department of Agriculture
Food Safety and Inspection Service
Washington, DC

Dr. Timothy Freier

Cargill, Inc.
Wayzata, MN

Mr. Spencer Garrett

U.S. Department of Commerce
National Marine Fisheries Service
Pascagoula, MS

Dr. Kathleen Glass

University of Wisconsin-Madison
Food Research Institute
Madison, WI

Dr. Linda Harris

University of California-Davis
Department of Food Science and Technology
Davis, CA

Dr. Walt Hill

Institute for Environmental Health
Lake Forest Park, WA

Dr. Michael Jahncke

Virginia Polytechnic Institute and State
University/VSAREC
Hampton, VA

Dr. Lee-Ann Jaykus

North Carolina State University
Food Science Department
Raleigh, NC

Dr. Julie Ann Kase

North Carolina State Laboratory of Public Health
Raleigh, NC

LTC Robin King

U.S. Army Veterinary Corps
Veterinary Laboratory Europe
Landstuhl, Germany

Dr. Stephen Knabel

The Pennsylvania State University
Department of Food Science
University Park, PA

Ms. Barbara Kowalczyk

Center for Foodborne Illness Research and
Prevention
Loveland, OH

Dr. Joseph Madden

Neogen Corporation
Lansing, MI

Dr. Alejandro Mazzotta

McDonald's Corporation
Oak Brook, IL

Dr. Jianghong Meng

University of Maryland
Department of Nutrition and Food Science
College Park, MD

Dr. Eli Perencevich

University of Maryland School of Medicine
VA Maryland Health Care System
Baltimore, MD

Briefing

Ms. Angela Ruple

U.S. Department of Commerce
National Seafood Inspection Laboratory
Pascagoula, MS

Dr. Donald Schaffner

Rutgers, The State University of New Jersey
New Brunswick, NJ

Ms. Virginia (Jenny) Scott

Grocery Manufacturers of America/ Food
Products Association
Washington, DC

Dr. John Sofos

Colorado State University
Department of Animal Sciences
Fort Collins, CO

Dr. Robert Tauxe

U.S. Department of Health and Human Services
Centers for Disease Control and Prevention
Division of Foodborne, Bacterial, and Mycotic
Diseases
Atlanta, GA

Dr. Sterling Thompson

Hershey Foods Corporation
Hershey, PA

Dr. Irene Wesley

U. S. Department of Agriculture
Agricultural Research Service
National Animal Disease Center
Ames, IA

Dr. Donald Zink

U.S. Department of Health and Human Services
Food and Drug Administration/CFSAN
College Park, MD

Briefing

Appendix B: Upcoming Meetings

**National Advisory Committee on
Microbiological Criteria for Foods (NACMCF)
2007 Upcoming Meetings, Washington, DC**

August 6-8 2007

**Subcommittee Meeting on Determination of the Most
Appropriate Technologies for the FSIS to Adopt in Performing
Routine and Baseline Microbiological Analyses**

August 21-23, 2007

**Subcommittee Meeting on Assessment of the Food Safety
Importance of *Mycobacterium avium* subspecies
*paratuberculosis***

August 30-31, 2007

**Subcommittee Meeting on Parameters for Inoculated
Pack/Challenge Study Protocols**

Week of September 24-28, 2007

**All three Subcommittees to meet and a Full Committee
Meeting to occur on September 28th**