

# **National Advisory Committee on Meat and Poultry Inspection**

## **Briefing Paper for the Committee**

### **Update on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF)**

#### **Purpose:**

To provide an update on the activities of the National Advisory Committee on the Microbiological Criteria for Foods since the November 2003 meeting of the National Advisory Committee on Meat and Poultry Inspection.

#### **Main Points:**

##### **The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Plenary Session**

February 13, 2004, Atlanta, Georgia

Dr. Robert Brackett, Director, Food and Drug Administration/Center for Food Safety and Applied Nutrition (FDA/CFSAN), Vice-Chair, chaired the meeting.

#### *Reports from the Subcommittee Chairs*

##### **Subcommittee on Microbiological Performance Standards for Broilers (young chicken)/Ground Chicken**

Mr. Spencer Garrett, U.S. Department of Commerce, Subcommittee Chair, reviewed in detail the Subcommittee report “NACMCF Response To The Questions Posed By FSIS Regarding Performance Standards With Particular Reference To Broilers (Young Chicken)”. Mr. Garrett presented the document to the full NACMCF and the document was adopted with changes.

##### **Subcommittee on Criteria for Refrigerated Shelf-life Based on Safety**

Mr. Dane Bernard, Keystone Foods, L.L.C., filling in for the Subcommittee Chair Dr. Don Zink, provided an interim report on a draft document. The Subcommittee requested an additional week of meetings prior to the planned August NACMCF Plenary Session. No action was taken.

##### **Subcommittee on Scientific Criteria for Redefining Pasteurization**

Dr. John Kvenberg, Center for Food Safety and Applied Nutrition, Subcommittee Chair, provided background and issues related to their charge. The Subcommittee refined a

proposed plan for a response document. They are developing a definition of pasteurization. A draft document has not yet been assembled. The group will cover traditional thermal treatment and alternative processing technologies. The Subcommittee will focus on areas such as consideration of parameters for achieving successful pasteurization (for appropriate targets), validations and possible guidance documents. No action was taken.

The Subcommittee met the week of April 27-29, 2004 in Washington, DC and made a great deal of progress on a draft document. They are covering conventional heating and alternative processing technologies. They are also focusing on areas such as parameters for achieving successful pasteurization (for appropriate targets), validation, and possible guidance documents.

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