

NATIONAL ADVISORY COMMITTEE ON  
MICROBIOLOGICAL CRITERIA FOR FOODS  
(NACMCF)

Virtual Advisory Committee Meeting  
held on  
Tuesday, November 14th, 2023  
via WebEx

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3 DR. KRISTAL SOUTHERN: Good morning,  
4 everyone. Welcome to the plenary meeting of the  
5 National Advisory Committee on Microbiological  
6 Criteria for Foods, commonly referred to as  
7 NACMCF.

13 I recognize that we have 24 committee  
14 members present which means quorum, and I now call  
15 this meeting to order.

21           The committee covers public health  
22   issues relative to the safety and wholesomeness of

1 the US food supply.

2 The committee also provides scientific  
3 advice and recommendations to the Department of  
4 Commerce and Defense.

5 The NACMCF has made important  
6 contributions to a broad range of critical food  
7 safety issues. For example, the previous  
8 committee from the 2021 to 2023 term completed the  
9 response to the USDA FSIS charge on enhancing  
10 Salmonella control in poultry products.

11 The report responds to questions posed  
12 by the Food Safety and Inspection Service  
13 enhancing Salmonella control in poultry products  
14 and was adopted in November 2022. In this report,  
15 it included nine recommendations to USDA. It was  
16 recently published in the Journal of Food  
17 Protection, and it's also available online on the  
18 FSIS NACMCF webpage.

19 This report from NACMCF is one of the  
20 key activities to gather the data and information  
21 necessary to support future action and move closer  
22 to the national target of a 25 percent reduction

1 in foodborne Salmonella illnesses.

2 In addition, the 2021 to 2023  
3 committee completed the response to the FDA charge  
4 on Cyclospora cayetanensis in produce. The report  
5 responds to questions posed by the Food and Drug  
6 Administration. Cyclospora cayetanensis was  
7 adopted on August 30, 2023. This report included  
8 four recommendations to FDA. You can also find  
9 this report on the FSIS NACMCF webpage.

10 At today's meeting, we will introduce  
11 the new NACMCF membership for the 2023 to 2025  
12 term.

13 Additionally, FSIS will introduce a  
14 new charge to the committee on genomics and the  
15 Food and Drug Administration will reintroduce the  
16 Cronobacter species in powdered infant formula  
17 charge so that this committee can continue the  
18 work started by the previous committee.

19 Before we dive in, I wanted to provide  
20 a few housekeeping items to keep in mind as we  
21 move forward.

22 First, please note that this morning

1 plenary meeting is being recorded. FSIS will post  
2 the recording and transcripts when they become  
3 available on the FSIS website at  
4 [www.fsis.usda.gov](http://www.fsis.usda.gov).

5 This is a virtual meeting and with the  
6 exception of our committee members and designated  
7 speakers, your microphones are automatically muted  
8 when you logged in, and you will not have the  
9 ability to use your camera during the meeting.

10 A sign language interpreter will be  
11 present for the duration of the meeting. In  
12 addition, closed captions can be enabled by  
13 clicking the closed caption or CC bubble in the  
14 bottom left of your screen.

15 If during registration, you indicated  
16 that you wish to provide oral comments and  
17 confirmed your intent to do so via a follow-up  
18 e-mail from the NACMCF secretary, I will call on  
19 you during the respective comment period. The  
20 event producer will provide additional  
21 instructions when we reach that point in the  
22 agenda.

1                   And lastly, the chat feature is  
2   available for all attendees, and any comments made  
3   in the chat will be shared with the committee  
4   after today's meeting. Attendees may also submit  
5   written comments according to the options and  
6   directions outlined in the Federal Register Notice  
7   announcing this meeting. These comments will also  
8   be shared with the committee when they become  
9   available.

10                  I will now turn it over to the USDA  
11   Undersecretary for Food Safety and NACMCF Chair,  
12   Dr. Emilio Esteban for opening remarks, followed  
13   by remarks from the Food and Drug Administration's  
14   Acting Director of the Center for Food Safety and  
15   Applied Nutrition and NACMCF Vice Chair,  
16   Dr. Donald Prater.

17                  Welcome, Dr. Esteban.

18                  **DR. EMILIO ESTEBAN:** Thank you,  
19   Kristal, and good morning to all of you. A  
20   special welcome to the standing committee members  
21   and, of course, all the new members of this  
22   committee. Welcome to this session of NACMCF.

1 I want to thank you for sharing your  
2 expertise to his -- with this body. We look  
3 forward to hearing your recommendations. I can  
4 tell you that the Secretary and myself value your  
5 input tremendously and so, we hope that you can  
6 help us advance food safety in the United States.

7 As you heard from Kristal, during this  
8 session, we're going to reengage on discussions  
9 with Cronobacter, which has been very important to  
10 the United States and for the world. And so,  
11 we're looking forward to the deliberations on  
12 Cronobacter.

13 The other charge is one that is being  
14 introduced and has to do with genomics, and I am  
15 particularly interested in that one because when I  
16 was in a previous role as chief scientist for the  
17 agency, we introduced this technology into the  
18 FSIS laboratory system, and we've been very  
19 successful in implementing it operationally and we  
20 are now asking you, our advisory committee, with  
21 some guidance and input as to how we can best use  
22 this new technology and information to control



1 microbiological challenges that we have in our  
2 food supply. We want to, of course, minimize any  
3 public health risk.

4 I really look forward to the  
5 discussion ahead and both the USDA and FDA rely on  
6 you to provide us with the evidence-based  
7 information to control our pathogens and prevent  
8 illnesses.

9 Thank you again for being here today  
10 and some of the members I've been working with for  
11 a long time and some of the new members, I'm glad  
12 to see you're here to provide input. Thank you  
13 very much.

14 And now, I guess I will pass it on to  
15 the co-chair, Don Prater. Don, the floor is  
16 yours.

17 **DR. DONALD PRATER:** Well, thank you  
18 very much, Emilio, and I just want to also add my  
19 welcome to everyone. So, sorry that I'm not able  
20 to use my video today, but certainly, it's great  
21 to hear you all and want to be sure to welcome  
22 everyone to the meeting.

1                   As most of you know, this committee  
2     has provided us with science-based advice for  
3     decades, and this support has been invaluable in  
4     helping us to carry out our public health mission.

5                   Some of you may also know that that we  
6     have just welcomed our new Deputy Commissioner for  
7     the Human Foods Program, Jim Jones, to FDA. So  
8     he's very interested as well in following the work  
9     of this committee.

10                  So I want to thank you all, all the  
11    previous committee members for all the hard work  
12    that you've done, all the new committee members  
13    for the hard work that you will do. I recognize  
14    that it takes a lot of your valuable time. But we  
15    certainly appreciate it and it helps us greatly in  
16    our food safety mission.

17                  In addition, welcoming the new members  
18    on the committee, I understand about half of the  
19    current members are new at this point and so I  
20    want to just recognize the fact that we have a  
21    wealth of experience and a diversity of  
22    perspectives, which will greatly help the

1 committee's work.

2 I also want to take time to thank the  
3 executive secretarial staff, who are so critical  
4 and making sure that everything works smoothly,  
5 including today's meeting.

6 As Emilio mentioned, we have two  
7 important topics to discuss. So today -- later  
8 today, we'll hear about the different charges,  
9 including the whole genome sequencing charge to  
10 rank foodborne microbial pathogens on risk and  
11 better focus our resources to address those risks.

12 We recognize that FSIS leads this  
13 charge, but this topic is very important to FDA as  
14 well.

15 Whole genome sequencing is one of the  
16 most groundbreaking technologies that we have to  
17 advance food safety. Not only are we using it  
18 during our investigations to more precisely  
19 identify the cause of an outbreak or contamination  
20 event, but we are increasingly using this  
21 technology to drive our prevention efforts.

22 We're also pleased to get an update

1 from the subcommittee that's been working on FDA's  
2 charge regarding the prevalence of Cronobacter in  
3 powdered infant formula, as well as other foods in  
4 the environment. As you know, we turned to NACMCF  
5 after a series of Cronobacter illnesses among  
6 infants in the US, and we are already using the  
7 information we received so far from the committee  
8 and look forward to receiving additional  
9 information on the questions that we posed. This  
10 is critical to our ability to prevent future  
11 illness.

12 So you'll hear more about these  
13 charges later. But again, I just want to add my  
14 welcome and thanks for your ongoing commitment and  
15 dedication to food safety.

16 So let me turn back to Dr. Kristal  
17 Southern.

18 **DR. KRISTAL SOUTHERN:** Thank you,  
19 Doctors Esteban and Prater.

20 The NACMCF Executive Committee  
21 consists of the Chairperson, Vice Chairperson, the  
22 NACMCF Secretary and representatives from agencies

1 with an interest in food safety, including USDA  
2 FSIS, Food and Drug Administration, Centers for  
3 Disease Control and Prevention, the Department of  
4 Commerce and the Department of Defense Veterinary  
5 Services.

6 The Executive Committee helps to  
7 ensure that NACMCF is in compliance with the  
8 Federal Advisory Committee Act regulations and  
9 provides guidance, support, and assistance on  
10 processes required by USDA and FSIS.

11 They also provide advice on membership  
12 appointment and approve the final charges of the  
13 committee.

14 You just heard from our Chair,  
15 Dr. Emilio Esteban, and Vice Chair Dr. Donald  
16 Prater.

17 I now want to recognize other members  
18 of the NACMCF Executive Committee.

19 From the Food Safety and Inspection  
20 Service, our liaison is Dr. Denise Eblen. Our  
21 liaison from the Food and Drug Administration is  
22 Dr. Eric Olson. Our liaison from the Department

1 of Commerce is Dr. Jon Bell. Our liaison from the  
2 Department of Defense is Colonel Alisa Wilma, and  
3 our newest committee member is our liaison for the  
4 Centers for Disease Control and Prevention,  
5 Dr. Megin Nichols.

6 I also want to recognize two members  
7 within the Secretariat from USDA FSIS, our  
8 Director within -- one of our directors and within  
9 the Office of Public Health Science, Dr. Evelyne  
10 Mbandi and Deputy Director also within the Office  
11 of Public Health Science at FSIS, Dr. John Jarosh.

12 So, thank you all for your support and  
13 leadership.

14 NACMCF members are appointed by the  
15 Secretary of Agriculture through a rigorous  
16 process that helps to ensure that membership is  
17 fairly balanced. Committee members are chosen  
18 based on their expertise in microbiology, risk  
19 assessment, public health, food science, and other  
20 relevant disciplines in order to obtain the  
21 scientific perspective, experience, and point of  
22 view of all stakeholders. It is an honor to be

1 appointed to the NACMCF.

2 The 2023 to 2025 NACMCF committee  
3 consists of thirty individuals. This includes  
4 twenty-four scientific experts representing  
5 academia, industry, and state or local health  
6 department, one individual affiliated with a  
7 consumer organization to serve in a  
8 representational capacity, and five federal  
9 employees representing the agencies on the  
10 executive committee.

11 We're incredibly thankful to the  
12 members that provide this scientific advice to our  
13 federal agencies involved in food safety, and  
14 we're now excited to introduce the members of our  
15 2023 to 2025 committee.

16 I will now call on each member to  
17 introduce themselves by stating their name, job  
18 title, and affiliation. And we'll start with  
19 Dr. Bledar Bisha.

20 **DR. BLENDAR BISHA:** Hello, everyone.  
21 It's an honor to be here. My name is Bledar  
22 Bisha. I am a food safety microbiologist and I

1     serve as an associate professor and department  
2     head at the Department of Animal Science  
3     University of Wyoming, Laramie, Wyoming. I work  
4     on emerging pathogens, ecology, and microbial  
5     resistance and I also work on rapid microbial  
6     diagnostics. Thank you.

7                   **DR. KRISTAL SOUTHERN:** Thank you,  
8     Dr. Bisha.

9                   Dr. Heather Carleton. She works with  
10    the -- she's our representative from the Centers  
11    for Disease Control. She is not at the meeting  
12    today, but we want to recognize her.

13                  We'll now move on to Dr. Anna Carlson.

14                  **DR. ANNA CARLSON:** Hi. Good morning,  
15    everyone. I'm Anna Carlson. I am a food safety  
16    scientist with Cargill and prior to coming to  
17    Cargill, I was a state foodborne disease rep for  
18    the Nebraska State Health Department.

19                  **DR. KRISTAL SOUTHERN:** Thank you,  
20    Dr. Carlson.

21                  Dr. Hayriye Cetin-Karaca.

22                  **DR. HAYRIYE CETIN-KARACA:** Hi. This



1 is Hayriye Cetin Karaca. I am the senior research  
2 scientist for Smithfield Foods, and I'm very happy  
3 to work with the committee. Thank you.

4 **DR. KRISTAL SOUTHERN:** Thank you,  
5 Dr. Cetin-Karaca.

6 Dr. Ben Chapman.

7 **DR. BEN CHAPMAN:** Thank you so much  
8 for the time to introduce myself and I'm really  
9 excited to be on this committee. I'm Ben Chapman.  
10 I'm a department head and food safety extension  
11 specialist in the Department of Agricultural and  
12 Human Sciences at North Carolina State University.

13 **DR. KRISTAL SOUTHERN:** Thank you,  
14 Dr. Chapman.

15 We'll go to Dr. Vik Dutta.

16 **DR. VIK DUTTA:** Good morning,  
17 everyone. I'm happy to be here. My name is Vik  
18 Dutta. I am heading our Scientific Affairs  
19 Department in bioMerieux, Inc. I've been with the  
20 company with seven years. I'm a trained molecular  
21 biologist. Anything related to microbiology  
22 diagnostics, I have worked with in my previous

1 life, and I've also trained as a veterinarian way  
2 back when again. Again, I look forward to working  
3 with you all and nice to meet you.

4 **DR. KRISTAL SOUTHERN:** Thank you,  
5 Dr. Dutta.

6 Dr. Betty FENG.

7 **DR. BETTY FENG:** Good morning. My  
8 name is Betty Feng. I'm an associate professor  
9 and an extension specialist in Purdue University.  
10 I'm a consumer safety scientist. Thank you.

11 **DR. KRISTAL SOUTHERN:** Thank you,  
12 Dr. Feng.

13 Dr. Larry Figgs. I don't think he is  
14 on. He comes to NACMCF from the Douglas County  
15 Health Department in Nebraska.

16 **DR. LARRY FIGGS:** Yeah, Larry Figgs.

17 **DR. KRISTAL SOUTHERN:** Oh, you're  
18 here. Okay.

19 **DR. LARRY FIGGS:** I'm from the Douglas  
20 County Health Department up until November of this  
21 year. I retired this past Friday. So, I'm no  
22 longer affiliated with the Douglas County Health

1 Department.

2 DR. KRISTAL SOUTHERN: Thank you,  
3 Dr. Figgs.

4 And we'll move on to Dr. David  
5 Goldman.

6 DR. DAVID GOLDMAN: Good morning,  
7 everyone. David Goldman here. I spent twenty  
8 years in the federal government in food safety and  
9 science and in FDA. I was involved in one way or  
10 another in outbreak investigations that entire  
11 time. I'm a medical epidemiologist, public health  
12 physician, and I'm glad to see some familiar names  
13 and faces and I look forward to our work here.  
14 Thanks.

15 DR. KRISTAL SOUTHERN: Thank you,  
16 Dr. Goldman.

17 Dr. Michael Hansen.

18 DR. MICHAEL HANSEN: Yes. Hello,  
19 everyone. My name is Michael Hansen. I'm a  
20 senior scientist at Consumer Reports, where I've  
21 worked for more than twenty-five years, and I work  
22 on a range of food safety issues. Thank you.

1                   And I very much look forward to  
2     working with this committee.

3                   **DR. KRISTAL SOUTHERN:**   Thank you,  
4     Dr. Hansen.

5                   And Dr. Arie Havelaar.

6                   **DR. ARIE HAVELAAR:**   Good morning,  
7     everyone. My name is Arie Havelaar. I'm a  
8     professional in food safety in the University of  
9     Florida. I'm interested in epidemiology and risk  
10    assessment of foodborne diseases and more  
11    generally, diseases transmitted between animals  
12    and humans.

13                  For the large part of my career, I've  
14    been working as a science policy interface in the  
15    National Public Health Institute as a member of  
16    the -- (indiscernible) -- with the World Health  
17    Organization. So, I'm looking forward to an  
18    extended experience now in the US system. Thank  
19    you.

20                  **DR. KRISTAL SOUTHERN:**   Thank you.  
21                  Ms. Janell Kause.

22                  **MS. JANELL KAUSE:**    Good morning,

1 everybody. I'm Jannell Kause. I'm the senior  
2 advisor for Risk Assessment here at the Food  
3 Safety and Inspection Service. I've been with the  
4 agency for about twenty-five years working on  
5 areas of microbial risk assessment work as well as  
6 more recently incorporation of genomics into risk  
7 assessment.

8 **DR. KRISTAL SOUTHERN:** Thank you.  
9 Dr. Ramin Khaksar.

10 **DR. RAMIN KHAKSAR:** Good morning. I'm  
11 Ramin Khaksar, Chief Scientific Officer at Clear  
12 Labs, a biotech genomics company that provides  
13 end-to-end solution from sample-to-data for  
14 microbial sequencing application. Thank you,  
15 everyone.

16 **DR. KRISTAL SOUTHERN:** Thank you.  
17 Lieutenant Colonel Noel Kubat.

18 **LIEUTENANT COLONEL NOEL KUBAT:** Good  
19 morning, everyone. My name is Noel Kubat. I am a  
20 Lieutenant Colonel with the US Army Veterinary  
21 Services. I spent fifteen years of my  
22 professional career with the Army. I'm currently

1 serving in a command position in Kentucky.

2 Pleasure to be here.

3 **DR. KRISTAL SOUTHERN:** Thank you.

4 And Dr. Elisabetta Lambertini.

5 **DR. ELISABETTA LAMBERTINI:** Good

6 morning. I'm Elisabetta Lambertini. I'm a senior

7 scientist in research in leading food safety with

8 the Global Alliance for improved nutrition. I am

9 an engineer by background and my work focuses on

10 risk analysis and data analytics in support of

11 risk management programs. Thank you.

12 **DR. KRISTAL SOUTHERN:** Thank you,

13 Dr. Lambertini.

14 Ms. Shannara Lynn.

15 **MS. SHANNARA LYNN:** I'm Shannara Lynn.

16 I'm the lead microbiologist for the National

17 Seafood Inspection Lab. I have been working for

18 ten years working with the microbiology group and

19 our genetics analysis.

20 **DR. KRISTAL SOUTHERN:** Thank you.

21 Dr. KatieRose McCullough.

22 **DR. KATIEROSE MCCULLOUGH:** Good

1 morning, everyone. KatieRose McCullough. I serve  
2 as the Director of Science and Public Health for  
3 the North American Meat Institute. We represent  
4 packers and processors of beef, pork, lamb,  
5 poultry, and items across the US. And I also  
6 serve as the chief scientist for the Foundation  
7 for Meat and Poultry Research and Education. We  
8 fund a tremendous amount of food safety research,  
9 and we're really looking forward to our work  
10 together. Thanks.

11 **DR. KRISTAL SOUTHERN:** Thank you so  
12 much, Dr. McCullough.

13 Dr. Indaue Mello.

14 **DR. INDAUE MELLO:** Good morning.  
15 Indaue Mello, Director of Quality and Food Safety  
16 for Newman's Own. My expertise is in managing and  
17 mitigating microbial risks in manufacturing plants  
18 as well as designing challenge studies and  
19 evaluating formulas for safety and quality.

20 **DR. KRISTAL SOUTHERN:** Thank you,  
21 Dr. Mello.

22 Dr. Eric Moorman is not with us this

1 morning, but he works with Butterball.

2 So we'll move on to Dr. Abani Pradham.

3 **DR. ABANI PRADHAM:** Good morning,  
4 everyone. I'm Abani Pradham, a professor and  
5 director of graduate program in the Department of  
6 Nutrition and Food Science in the Center for Food  
7 Safety and Security Systems at the University of  
8 Maryland in College Park.

9 My research interests are in the area  
10 of risk assessment and applications of pathogens,  
11 genomics, and machine learning. Glad to be here.  
12 Thank you.

13 **DR. KRISTAL SOUTHERN:** Thank you,  
14 Doctor Pradhan.

15 Mr. Shivrajsinh Rana.

16 **MR. SHIVRAJSINH RANA:** Hello and good  
17 morning, everyone. I am Shivrajsinh Rana. I am  
18 senior food safety manager at Reckitt overseeing  
19 and leading food safety programs and initiatives  
20 covering the infant and childcare nutrition  
21 business in America. I'm an experienced quality  
22 and food safety professional, have supported



1 multisite operations and coach and engage teams to  
2 drive impactful business results.

3 I'm proud to be a member of this  
4 committee, and I look forward to work with all of  
5 you and support my work to the best of my ability.  
6 Thank you.

7 **DR. KRISTAL SOUTHERN:** Thank you.

8 Dr. Marco Sanchez-Plata.

9 DR. MARCO SANCHEZ-PLATA: Good  
10 morning, everyone and thank you for the  
11 consideration to be on this committee. Marco  
12 Sanchez-Plata, associate professor on global food  
13 security with the National Center for Industry  
14 Excellence at Texas Tech University.

15 My research focuses on measuring the  
16 levels of microbial indicators of pathogens and  
17 the dynamics of change throughout the value chain  
18 of different food commodities. I'm looking  
19 forward to the types of discussion that NACMCF  
20 conducts. Thanks.

21 **DR. KRISTAL SOUTHERN:** Thank you very  
22 much.

1 Dr. Kristin Schill.

2 DR. KRISTIN SCHILL: Good morning,  
3 everyone. I'm Kristin Schill. I'm at the  
4 University of Wisconsin Madison in the Food  
5 Research Institute and I'm a research assistant  
6 professor. Nice to be here.

7 DR. KRISTAL SOUTHERN: Thank you.  
8 Thank you, Dr. Schill.

9 And Dr. Nikki Shariat.

10 DR. NIKKI SHARIAT: Good morning,  
11 everyone. I'm honored to serve on NACMCF this  
12 year. I'm Nikki Shariat. I'm an associate  
13 professor in the Poultry Diagnostic and Research  
14 Center in the College of Veterinary Medicine at  
15 the University of Georgia, and my research  
16 expertise is in Salmonella dynamics in food animal  
17 production and the environment with a focus on  
18 poultry. I'm looking forward to working with the  
19 committee. Thank you.

20 DR. KRISTAL SOUTHERN: Thank you,  
21 Dr. Shariat.

22 Dr. Abigail Snyder.

1                   **DR. ABIGAIL SNYDER:** Hi. I'm Abby  
2 Snyder. I'm associate professor of Microbial Food  
3 Safety at Cornell University, and I'm happy to be  
4 here.

5                   **DR. KRISTAL SOUTHERN:** Thank you.  
6 Dr. Max Teplitski.

7                   **DR. MAX TEPLITSKI:** Good morning. Max  
8 Teplitski. I'm the Chief Science Officer at the  
9 International Fresh Produce Association, and  
10 before that, I was a professor at the University  
11 of Florida and I had a career in the federal  
12 government focusing on genetics and genomics on  
13 microorganisms, especially those involved in food  
14 safety. Thank you and I'm excited to serve.

15                   **DR. KRISTAL SOUTHERN:** Thank you.  
16 Dr. Bing Wang. Oh, my apologies.  
17 She's not -- she won't be joining us at this  
18 session today. But she comes to us from the  
19 University of Nebraska Lincoln.

20                   And Dr. Benjamin Warren.

21                   **DR. BENJAMIN WARREN:** Good morning,  
22 everyone. I am Ben Warren, Senior Science Advisor

1 for Food Safety and FDA FSAN Office of Food  
2 Safety. Thank you.

3 DR. KRISTAL SOUTHERN: Thank you,  
4 Dr. Warren.

5 And Dr. Randy Worobo is also not  
6 present this morning. He comes to us from the --  
7 from Cornell University.

8 And our last but not least member,  
9 Dr. Teshome Yehualaeshet is also not present  
10 today, but he also -- he comes to us from Tuskegee  
11 University. So thank you.

12 Thank you, everyone for your  
13 willingness to serve on this this great committee.  
14 We look forward to working with you over this  
15 two-year term and supporting you as you complete  
16 the work of the committee.

17 We will now proceed with a  
18 presentation from Dr. Glenn Tillman, who will  
19 introduce the emphasized charge on genomics.

20 Dr. Glenn Tillman has been with the  
21 USDA Food Safety and Inspection Service for over  
22 twenty years. He previously served as a

1 microbiologist working on foodborne outbreak  
2 analyses and characterizing -- a characterization  
3 of bacterial pathogens. From 2016 until earlier  
4 this year, he served as the Chief of the Eastern  
5 Laboratory Microbiology Characterization Branch.  
6 There, he led a staff focused on whole genome  
7 sequencing and antimicrobial resistance.

8 In his current position as a  
9 biological science information specialist, he  
10 works to advance the use of genomics and other  
11 issues of interest to the agency.

12 Glenn received his master's degree in  
13 toxicology and PhD in infectious diseases from the  
14 University of Georgia.

15 Now welcome Dr. Glenn Tillman.

16 And Silas, if you can turn over  
17 presenting -- presenter rights to Glenn too,  
18 please. Thank you.

19 Dr. GLENN TILLMAN: Okay, thank you,  
20 Kristal, and now I have the presenter rights. So,  
21 thank you very much, Silas.

22 So, as Kristal mentioned, I'm

1 introducing the genomics charge to the NACMCF  
2 committee today, and we're really excited about  
3 this charge as we move forward. We think it will  
4 be a really big, large boon for us as a regulatory  
5 agency along with our partners within food safety  
6 regulatory science.

7               So just briefly, this committee is  
8 quite aware of what whole genome sequencing is.  
9 This process of determining the DNA sequence of a  
10 bacterial or an organism's genomes and includes  
11 both individual genes, plasmids, and any type of  
12 transmissible elements and there can be genetic  
13 variation within the same species.

14              Why did we start using whole genome  
15 sequencing in FSIS. So ourselves and FSIS along  
16 with all of our public health and regulatory  
17 agencies around the country to identify the whole  
18 genome sequencing would be the preferred method  
19 for characterizing foodborne pathogens. It was  
20 able to give us a much greater detail than we were  
21 able to see with previous technologies, including  
22 pulsed field gel electrophoresis.

1                   In addition to looking at source  
2     attribution in finding the cause of foodborne  
3     outbreaks, we're able to learn more about the  
4     pathogens that were causing illness.

5                   We often work with our public health  
6     and other regulatory agencies within us to promote  
7     food safety using whole genome sequencing and  
8     genomics.

9                   We deployed whole genome sequencing  
10    across this large network of federal, state, and  
11    local public health laboratories starting in  
12    around 2013 in our hands. These include -- the  
13    collaborations within them include the Interagency  
14    Collaboration on Genomics for Food and Feed  
15    Safety, what we call Gen-FS. We have the National  
16    Antimicrobial Resistance Monitoring System called  
17    NARMS. We have the FDA Genome Tracker, and we  
18    have the Centers for Disease Control and  
19    Prevention, CDC PulseNet.

20                  And as we speak about whole genome  
21    sequencing at FSIS, we'd like to include a  
22    timeline on how we came to it and what some of the

1 major milestones were.

2 As I mentioned, around 2013 is when we

3 at FSIS first started getting engaged in whole

4 genome sequencing, along with the FDA and the CDC.

5 Our first actual sequences that we ran in our own

6 laboratories across FSIS was in 2014. We ran

7 sequencing for several outbreak investigations.

8 But by 2015, we began running WGS on Shiga toxin-producing E. coli and

9 Listeria monocytogenes in real time analyses and we uploaded our first sequence to NCBI around  
10 2015.

11 By 2016, we began running one hundred

12 percent of our Salmonella and Campylobacter from

13 our sampling programs and uploading those in NCBI.

14 So you can see that our capacity and capability

15 went up very largely in a short amount of time.

16 By 2020, January specifically, we were

17 obtaining Salmonella serotypes directly from whole

18 genome sequencing data, and no longer utilizing

19 the phenotypic identification of Salmonella

20 serotypes.

21 And in 2023, we partnered with

22 industry to create what we call the Campylobacter



1 allele code schemes, which supplement the ones  
2 from the CDC PulseNet.

3 So as I mentioned, we continue to kind  
4 of move forward and look for new avenues and  
5 promoting whole genome sequencing for food safety.

6 So, across our work, and since FY14,  
7 we've spent three distinct strategic plans at  
8 FSIS.

9 Our first strategic plan got at how  
10 can we implement whole genome sequencing, which we  
11 were successful on.

12 Our second strategic plan looked at  
13 how can we upgrade our infrastructure and start to  
14 apply whole genome sequencing. During that  
15 timeframe, we got to a point where now have  
16 fourteen -- (indiscernible) -- across our three  
17 FSIS Field Service Laboratories, and we're  
18 sequencing around 15,000 bacterial isolates per  
19 year and uploading this into NCBI.

20 So with our current strategic plan,  
21 our goal is to look at how can we continue to use  
22 WGS data analyses and build foundations for

1 regulatory policies, which is what brings us here  
2 today.

3 So, Kristal already touched on what  
4 NACMCF is, and so it's a committee that we're  
5 going to rely upon to get expert impartial  
6 scientific advice.

7 The major entities, Kristal already  
8 mentioned, we're one of those partners at FSIS  
9 along with folks at the FDA, Centers for Disease  
10 Control, Departments of Commerce, National Marine  
11 Fisheries Service, and the Department of Defense  
12 Veterinary Service Activities.

13 So today, we want to be able to  
14 produce a charge for FSIS, and we centered around  
15 several themes -- a theme, how can we use genomics  
16 to rank pathogen subtypes by risk.

17 We acknowledge that not all foodborne  
18 microbial pathogen subtypes inherently have the  
19 same risk associated with illness and a patient  
20 outcome. We're seeking advice on how to  
21 strategically use genomic analyses, in addition to  
22 any other current emerging technologies to help us

1 identify and focus resources on more risky  
2 pathogen subtypes. And we think that the  
3 direction of the committee will help us in a  
4 decision-making moving forward that can reduce  
5 microbial pathogen subtypes of public health  
6 significance.

7 In FSIS, we do work that aligns with  
8 our strategic plan. So our strategic plan outcome  
9 2.1 says improve food safety by incorporating  
10 analysis of pathogen genomics with objective 2.12,  
11 define and assess the risk of a pathogen based on  
12 its genetic attributes, which can include  
13 virulence factors.

14 So again, we want to be able to align  
15 any future work we do with our strategic plan, and  
16 we feel that this charge will help us do that.

17 So our charge to the NACMCF committee  
18 consists of four overarching questions with  
19 subparts within there.

20 So charge question one is getting at  
21 the appropriate genomic and pathogen attributes.  
22 So how can genomics be used to differentiate

1 microbial pathogen subtypes by risk to public  
2 health and food products regulated by FSIS?

3 So subpart one, what epidemiologic  
4 criteria should be used to rank subtypes by risk  
5 for each of the pathogens of concern to FSIS.  
6 That's Salmonella, STEC or Shiga toxin-producing  
7 E. coli, Listeria monocytogenes, and Campylobacter  
8 including but not limited to outbreak size and  
9 scope, link to sporadic illness, frequency of  
10 illness, severity of illness, and patient outcome.

11 Subpart B, how can pathogen genomic  
12 data be incorporated into microbial risk  
13 assessments, in other words, hazard analysis,  
14 hazard identification, exposure assessment, hazard  
15 characterization, and risk characterization.

16 Subpart C, in addition to putative or  
17 known virulence genes, what other genomic  
18 attributes of pathogens of concern are associated  
19 with a higher risk to public health that can  
20 include antimicrobial resistance genes, plasmids  
21 or genes leading to persistence such as heat  
22 resistance and/or other tolerance attributes such

1 as metals, for example.

2 Charge question two looks at some of  
3 the available and applicable tools and analyses  
4 that are out in the public now.

5 So what types of validated  
6 genomic-based approaches are currently used by  
7 both international -- US and international  
8 entities to support their food safety systems?

9 What tools and technologies are  
10 deployed and have they been validated through an  
11 accredited standard, including but not limited to  
12 association of official agriculture chemists,  
13 AOAC, or Clinical Laboratory Improvement  
14 amendments or CLIA?

15 What analytical methods -- subpart B,  
16 what analytical methods that integrate genomic  
17 data and metadata, including but not limited to,  
18 genomic-wide association, machine learning or  
19 random forest, and artificial intelligence are  
20 available for distinguishing strains based on  
21 likelihood of causing illnesses giving exposure,  
22 and does the committee recommend a particular

1 approach among these available methods?

2 Subpart c, what genomic databases,  
3 analytic criteria, and information-sharing  
4 mechanisms are harmonized, both domestically and  
5 internationally, and how can genomic data or  
6 metadata currently publicly available and existing  
7 databases be improved to be more informative and  
8 meaningful in developing risk ranking models,  
9 tools, or analyses?

10 Question three, and this gets it  
11 knowledge gaps and research gaps that may exist  
12 currently. So in other words, what research or  
13 knowledge gaps should be addressed to fully  
14 operationalize a genomic space approach? Do  
15 current technologies or emerging technologies rely  
16 on well-characterized genes to identify a riskier  
17 pathogen subtype? If we need further research to  
18 link genomic factors with virulence and/or severe  
19 patient outcome, how would the committee recommend  
20 focusing this research?

21 Subpart B, how can currently available  
22 genomic information be leveraged to reduce time to

1 subtype determination in a high throughput  
2 laboratory, and how can rapid diagnostic tools be  
3 improved using genomic-based targets to identify  
4 riskier pathogen subtypes?

5 Subpart C, can genomic-based models or  
6 technologies be adapted to include emerging  
7 pathogenic subtypes; reoccurring, emerging, or  
8 persisting strains and plasmids of genes of public  
9 health interest in regulated products?

10 For example, how could the approach  
11 address the following: non-monocytogenes *Listeria*  
12 species, Polyphyletic *Salmonella* serotypes  
13 including but not limited to the virulent clade of  
14 *Salmonella* Kentucky, *Campylobacter* species other  
15 than *coli/jejuni/lari*, Shiga toxin-producing *E.*  
16 *coli*, genes that are association with virulence or  
17 multi-drug resistance, such as the MDR plasmid in  
18 *Salmonella* Infantis, and in other emerging  
19 pathogenic subtypes of the foodborne pathogens of  
20 concern to FSIS.

21 And finally, Subpart d, how can  
22 genomics be used for to differentiate vaccine

1 strains used in food safety from wild-type  
2 pathogenic bacterial strains that are circulating?

3 And our final question is on the  
4 strategic vision of this approach. So, based on  
5 the risk management questions and tools being  
6 deployed, how might genomics inform FSIS and other  
7 regulatory agencies along the farm to fork  
8 continuum?

9 How might regulatory agencies adjust  
10 sampling plans both exploratory and routine to  
11 optimize the use of pathogen genomic data?

12 Subpart b, how might genomics be used  
13 to inform future risk management strategies?

14 Subpart c, when implementing a risk  
15 management strategy, what are the benefits and  
16 considerations in using a genomic-based approach  
17 to identify and rank pathogen subtypes by risk to  
18 public health?

19 And subpart d, how might us regulatory  
20 entities interpret pathogen genomic information to  
21 support their agency regulatory actions?

22 So, in summary, we are seeking advice



1 from NACMCF on how to identify and rank riskier  
2 microbial pathogen subtypes, and just kind of  
3 broadly speaking, the genomic storage is looking  
4 for input on criteria for differentiating pathogen  
5 subtypes by risk to public health.

6 The pros and cons of a genomic-based  
7 approach.

8 Identify and overcome research or  
9 knowledge gaps to operationalize the  
10 genomics-based approach.

11 And finally, a strategic vision for  
12 deploying the genomics-based approach to risk  
13 rating of food pathogen subtypes.

14 And that was my final slide, Kristal.

15 **DR. KRISTAL SOUTHERN:** Thank you,  
16 Dr. Tillman. So, thank you for presenting the  
17 FSIS Genomics Charge.

18 The subcommittee meetings this week  
19 will allow us the opportunity to hear from subject  
20 matter experts and to dive a little deeper into  
21 the charge questions.

22 So we're going to move forward to see

1 if there are any questions or comments first from  
2 executive committee members, excuse me, executive  
3 committee or members of the committee on the FSIS  
4 Genomics Charge that you would like to address at  
5 this meeting?

6 If so, please go ahead and raise your  
7 hand, and for committee members and executive  
8 members, you all can unmute yourself when your  
9 name is called.

10 So we'll now see if there are any  
11 questions or comments from members of the public.  
12 Silas, do we have any hands raised?

13 HOST: At this time, there are no  
14 hands raised. As a brief reminder for attendees,  
15 you can press the raise hand icon at the bottom of  
16 your WebEx screen or press #2 on our phone lines  
17 if you would like to make a comment.

18 **DR. KRISTAL SOUTHERN:** Okay. So,  
19 seeing no comments from the executive committee or  
20 the committee members, we will move to the public,  
21 and as Silas mentioned, that you can raise your  
22 hand if you'd like to provide a public comment.

1 We request all commenters to please introduce  
2 yourself, by providing your name and affiliation  
3 before providing your comment. Each person will  
4 be provided up to three minutes to make their  
5 comments and then the event producer will move on  
6 to the next person in the queue.

7 Before we move to any hands that might  
8 be raised, we do have one person that  
9 preregistered to provide comments and sent  
10 confirmation through a follow-up E-mail with the  
11 NACMCF Secretariat. We will now move to welcome  
12 Deborah McKenzie to provide comments.

13 HOST: Deborah, your line is unmuted.  
14 you may go ahead.

15 **DEBORAH MCKENZIE:** My name is Deborah  
16 McKenzie, and I am the Deputy Assistant Executive  
17 Director and Chief Standards Officer at AOAC  
18 International.

19 AOAC promotes methods development,  
20 validation, and quality measurement in the  
21 analytical sciences, and since 1884, AOAC is  
22 renowned for its compendium of methods, the

1 official methods of analysis of AOAC  
2 International.

3 AOAC reviews and approves methods that  
4 have undergone rigorous systematic scientific  
5 scrutiny to ensure that they are highly credible  
6 and defensible.

7 AOAC methods are referenced and used  
8 by industry research organizations, test  
9 laboratories, academic institutions, and certainly  
10 regulatory agencies including FSIS and FDA.

11 In addition to culture-based  
12 techniques, phenotypic, and genomic-based  
13 technologies are increasingly used for pathogen  
14 detection, identification, and characterization,  
15 amplicon and meta genomic next generation  
16 sequencing along with real-time PCR, qPCR, digital  
17 PCR, and -- (indiscernible) -- are few of these  
18 technologies, for which AOAC validates and  
19 approves for fit for purpose methods.

20 With current and emerging pathogens,  
21 there are needs for consensus standards, and  
22 internationally recognized validated methods

1 employing these technological advances.

2 AOAC develops standard method  
3 performance requirements and guidance documents in  
4 support of approved validation methods published  
5 in the Official Methods of Analysis.

6 AOAC also certifies performance of  
7 methods based on proprietary technologies, and its  
8 performance tested methods program.

9 AOAC works with experts representing  
10 academia, government, and industry sectors to  
11 develop standards and methods to characterize,  
12 identify, and detect foodborne pathogens such as  
13 *Cyclospora cayetanensis* as well as for *E. coli*,  
14 *Listeria*, *Salmonella*, *STEC*, *Cronobacter*, etcetera,  
15 and to this end, AOAC has a strong portfolio of  
16 standards and methods both compendial and  
17 certified for detection, identification, and  
18 characterization of these pathogens.

19 But furthermore, AOAC has since 2016,  
20 moved into developing standards guidance in  
21 statistical analysis, bacterial strain  
22 verification, and standards for NGS applications

1     that complement traditional and molecular  
2     biological pathogen detection methods.

3                 And so, while we look forward to  
4     learning the new committee's charged on genomics,  
5     we are aware of the strategic plans for the Food  
6     Safety and Inspection Service to coordinate,  
7     strengthen, and lead whole genome sequencing  
8     efforts among federal and state partners.

9                 It is here that we ask the advisory  
10    committee to recognize the important contributions  
11    of external partners in genomic and for food  
12    safety and encourage collaboration in furtherance  
13    of mutual goals.

14                Thank you very much again for your  
15    time and consideration of these remarks.

16                **DR. KRISTAL SOUTHERN:**   And thank you,  
17    Deborah McKenzie. We also received your comments  
18    through the online commenting for the meeting. So  
19    those will be -- the written portion of your  
20    comments will also be shared with the committee  
21    members. Thank you.

22                Okay, and Silas, can you -- are there

1 other hands in the queue to provide comments --  
2 public comment on the genomics surcharge?

3 HOST: We do currently have one hand  
4 up in the queue from Dr. Arie Havelaar.

5 DR. KRISTAL SOUTHERN: okay. that is  
6 one of our members. Go ahead, Dr. Havelaar.

7 DR. ARIE HAVELAAR: Thank you,  
8 Kristal. Sorry for missing the rhythm of the  
9 meeting.

10 I'd like to ask the question to  
11 Dr. Tillman about the scope of the charge. It's  
12 written to basically look at the virulence and the  
13 risk of an individual isolate. But when I think  
14 beyond that isolate, in say, applying that in food  
15 safety regulations, questions like how  
16 representative is a single isolates for say, the  
17 pathogen community and natural foods or taking  
18 that one step further. What does that tell us  
19 about the suitability of a particular niche, a  
20 particular production site, prediction of a  
21 particular production system for more or less  
22 risky isolates to colonize that particular niche?

1 Thinking about applying this in a regulatory  
2 setting, you'll also need to think about the  
3 broader ecology of the pathogens in the food  
4 system.

5 So my question is, is that included in  
6 the scope or do you want to limit our advice to  
7 looking at single isolates?

8 **DR. GLENN TILLMAN:** Thank you,  
9 Dr. Havelaar. That's a great question. The scope  
10 is right now centered around the four pathogens of  
11 concern to FSIS with Salmonella, Listeria,  
12 Campylobacter, and Shiga toxin-producing E. Coli.  
13 But we do have several aspects of the charge which  
14 get at metagenomics and deeper dives into the  
15 essential microbial community of a food product  
16 and looking at that.

17 So, as we talk within the -- look  
18 further into the sub -- into the subcommittee,  
19 look at this, I think that we can bring -- we can  
20 possibly go that direction, and look -- and you  
21 all can look in there and see if that needs to be  
22 part of the advice back from the committee.



1                   **DR. ARIE HAVELAAR:** Yeah. It doesn't  
2 necessarily have to be other technologies, but  
3 also things like isolating more than one culture  
4 from one sample when time series from samples. So  
5 considering even only using WGS, there may be  
6 information that we can look at diversity within  
7 samples over time if that's available. Yes, it's  
8 good to know that is part of the charge. Thank  
9 you.

10                   **DR. GLENN TILLMAN:** It is, and we have  
11 -- we have some -- during the subcommittee  
12 breakouts, we have some presentations based on  
13 what our current scope is, what our laboratory  
14 systems doing, what our agency looks at. So maybe  
15 that'll provide some more information about where  
16 we are and then within the questions, within the  
17 charge, maybe some of that will provide maybe a  
18 direction forward for you all to look at and  
19 consider. So, thank you again.

20                   **DR. KRISTAL SOUTHERN:** Thank you.  
21 And are there other questions, other  
22 hands in the queue? And if you're an executive

1 committee member or a committee member, you should  
2 have the ability to unmute yourself if you have  
3 any questions for Glenn at this time, and then  
4 also, as he stated in the subcommittee meetings,  
5 we'll be diving a lot deeper into the questions  
6 and the subparts of the questions as well as have  
7 some presentations from subject matter experts  
8 where we'll go into a lot more detail. But  
9 certainly, if there's a question that we can't  
10 answer now, we'll certainly allow some time to do  
11 so.

12 Okay, Silas is saying there are no  
13 more questions -- no more hands or questions in  
14 the queue.

15 HOST: We do have one more hand up  
16 from Dr. David Goldman.

17 DR. KRISTAL SOUTHERN: Okay, yes. And  
18 Dr. Goldman is a committee member. Please go  
19 ahead. You can unmute yourself, David. Thank  
20 you.

21 DR. DAVID GOLDMAN: Yeah, thank you.  
22 This is a really complex charge and

1 it's very important, having served in two  
2 regulatory agencies, it's really important to have  
3 a regulatory regime that reflects current science.  
4 So I think it's a very timely charge to NACMCF and  
5 I'll look forward to the work of that  
6 subcommittee.

7 I think just one thing comes to mind  
8 as I'm thinking about this. I think we've become  
9 very good and skilled and Glenn has led this at  
10 FSIS in identifying the virulence attributes and  
11 other attributes which cause known pathogens to be  
12 pathogens.

13 I think the challenge from a  
14 regulatory point of view will be when we identify  
15 those same attributes in other bacteria that have  
16 not yet been known to cause illness. And so, then  
17 you're dealing with the potential to cause illness  
18 and how do you regulate that?

19 So, I think the more we know about the  
20 science behind the genomics of bacteria in  
21 general, pathogens versus nonpathogens, I think  
22 the better off we'll be in terms of developing a

1 regulatory structure that's meaningful. Thank  
2 you.

3 **DR. KRISTAL SOUTHERN:** Thank you.  
4 Thank you, Dr. Goldman.

5 Okay. Are there any more hands or  
6 questions or comments?

7 **HOST:** There are no more hands up at  
8 this time.

9 **DR. KRISTAL SOUTHERN:** Okay, awesome.  
10 Well, we're ahead of time, so if we have time at  
11 the end of the agenda items, we can maybe circle  
12 back and see if others have any questions or  
13 comments that may come to mind between now and the  
14 end of the meeting.

15 We'll go ahead and move on. Thank you  
16 very much, Dr. Tillman, and also others for your  
17 questions and comments.

18 We will now proceed with the  
19 presentation from Dr. Benjamin Warren, who will  
20 reintroduce the FDA charge on Cronobacter species  
21 in Powdered Infant Formula.

22 Dr. Benjamin Warren is a Senior

1 Science Advisor for food safety at the US Food and  
2 Drug Administration, Center for Food Safety and  
3 Applied Nutrition, Office of Food Safety. In this  
4 role, Dr. Warren supports implementation of the  
5 Preventive Controls for Human Foods Rule and  
6 supports FDA activities to investigate and prevent  
7 foodborne outbreaks.

8 Dr. Warren received his PhD in food  
9 science, master's in food science and bachelor's  
10 in food science, all from the University of  
11 Florida.

12 In addition to serving on NACMCF,  
13 Dr. Warren is the US delegate to the Codex  
14 Committee on Food Hygiene. Welcome, Dr. Warren.

15 **DR. BENJAMIN WARREN:** Thank you,  
16 Kristal.

17 **DR. KRISTAL SOUTHERN:** Yeah, you  
18 should have consent or rights or they're coming.

19 **DR. BENJAMIN WARREN:** I do, thank you.

20 Okay, thank you, Crystal and good  
21 morning, everybody. It is my pleasure to  
22 reintroduce FDA's charge to NACMCF on Cronobacter

1 in Powdered Infant Formula.

2 As Kristal mentioned, this charge was  
3 originally presented to NACMCF a year ago and last  
4 session, NACMCF committee did extensive work on  
5 question one, and provided some interim response  
6 to that question as well as some information that  
7 was found on some of the others.

8 We're very excited for this session of  
9 NACMCF to pick that work up and to carry this  
10 charge to completion. So with that, I will go  
11 through the charge.

12 Okay, briefly, Cronobacter species,  
13 which were previously classified as Enterobacter  
14 sakazakii, are motile, Gram-negative, rod-shaped  
15 opportunistic pathogens of the family  
16 Enterobacteriaceae, and these cause foodborne  
17 illness primarily among infants and primarily,  
18 those infants that are less than two months old,  
19 or those that are immunocompromised, including  
20 immunocompromised adults.

21 Cronobacter are considered widely  
22 distributed, and they have been previously

1 isolated from a variety of environments, both  
2 residential home environments, as well as the  
3 environments of food manufacturing plants, from  
4 variety of food, including cheese, meat, and  
5 vegetable products, from animals and insects, for  
6 example, rats and flies, as well as from a number  
7 of clinical sources.

8                   Although several species of  
9 Cronobacter may be capable of causing disease in  
10 humans, Cronobacter sakazakii is the species most  
11 often associated with illness. Yet the lack of  
12 historical mandatory national disease reporting  
13 for Cronobacter has made this challenging to draw  
14 conclusions.

15                   FDA is very excited about the -- about  
16 Cronobacter illnesses in infants becoming  
17 reportable in the United States effective January  
18 1st of 2024. So we're looking forward to getting  
19 more information on this.

20                   Cronobacter typically manifests in  
21 infants with other issues such as those born  
22 premature or with weakened immune systems,

1 although term infants without any underlying  
2 conditions have experienced invasive Cronobacter  
3 infections as well.

4 Infections in infants younger than  
5 twelve months can be very deadly, with case  
6 fatality rates reported from ten percent up to  
7 eighty percent.

8 Cronobacter has been reported to  
9 survive for as long as two years in low-moisture  
10 foods such as powdered infant formula, and  
11 contaminated powdered infant formula has been  
12 previously associated with Cronobacter infections  
13 among infants, with the organism being isolated  
14 from powdered infant formula, rehydrated infant  
15 formula, and utensils used to prepare and/or  
16 administer the infant formula.

17 In 2021 and early 2022, a series of  
18 Cronobacter illnesses among infants in the US was  
19 associated with feeding powdered infant formula  
20 that was produced by a certain manufacturer at a  
21 certain facility. FDA inspection of the suspected  
22 manufacturing facility revealed the presence of



1 Cronobacter in multiple locations within the  
2 production environment, as well as other  
3 conditions unsuitable for producing safe powdered  
4 infant formula.

5 This led to the manufacturer  
6 initiating a voluntary nationwide recall and the  
7 temporary shutdown of that plant, which was a  
8 major contributing factor to the infant formula  
9 shortage experienced across the US in 2022.

10 More recently, FDA has issued warning  
11 letters to three infant formula manufacturers as  
12 part of the agency's ongoing commitment to enhance  
13 regulatory oversight to help ensure that the  
14 industry is producing infant formula under the  
15 safest conditions possible.

16 During inspections of these firms, the  
17 FDA issued inspectional observations and exercised  
18 oversight of each firm as they initiated recalls  
19 to remove product potentially contaminated with  
20 Cronobacter from the marketplace.

21 These findings have raised questions  
22 about the current control measures for Cronobacter

1 in dry processing environments and the extent of  
2 corrective actions when Cronobacter are found in  
3 the processing environment and/or product samples.

4 FDA has developed a draft strategy to  
5 prevent Cronobacter illnesses associated with  
6 powdered infant formula and the most recent  
7 version of this draft strategy can be found on  
8 FDA's website.

9 The FDA recognizes the expertise  
10 within NACMCF as uniquely positioned to provide  
11 impartial scientific advice that may be used to  
12 inform the further development of the strategy.

13 Therefore, FDA is seeking advice from  
14 NACMCF on addressing knowledge gaps and key issues  
15 related to Cronobacter in four specific areas, and  
16 the following slides will present these four  
17 charge questions.

18 The first charge question, what is the  
19 current prevalence and level of Cronobacter  
20 contamination in powdered infant formula in the US  
21 market? What is known about Cronobacter in other  
22 foods and the home environment and the frequency

1 in which these foods and environmental sources  
2 contribute to human infection?

3 As I mentioned at the start of this  
4 presentation, the previous NACMCF committee  
5 provided an interim report that focused on charge  
6 question one, and we'll continue to update that  
7 report. We're looking for the committee to  
8 continue to update that report if new information  
9 becomes available during this session of NACMCF.

10 Charge question two, what factors for  
11 example, virulence factors, host factors, or dose  
12 of exposure, place an infant at greater risk for  
13 Cronobacter infection and serious adverse health  
14 consequences or death?

15 Charge question three, what food  
16 safety management practices, for example, facility  
17 and equipment design, hygienic zoning and  
18 packaging, preventive controls, or verification  
19 activities should manufacturers of powdered infant  
20 formula employ to further reduce the risk of  
21 Cronobacter contamination of formula and or the  
22 production environment?

1 Charge question four, given that  
2 powdered infant formula is not sterile, how could  
3 food safety messaging be improved for infant care  
4 providers with emphasis on use of sterile  
5 ready-to-use formulas for those infants at  
6 greatest risk and safe infant formula preparation  
7 and storage for infant formula in general?

8 In closing, FDA would like to thank  
9 NACMCF and the members of the subcommittee in  
10 advance for taking this charge and lending your  
11 expertise toward preventing Cronobacter illnesses  
12 associated with powdered infant formula. We look  
13 forward to your response.

14 Kristal, I'll turn it back to you.

15 **DR. KRISTAL SOUTHERN:** Thank you.  
16 Thank you, Dr. Warren for the presentation and to  
17 reintroduce the Cronobacter charge.

18 Again, similar to statement about the  
19 genomics charges is that we have the subcommittee  
20 meetings this week for Cronobacter charge, and  
21 that will also allow us an opportunity to hear  
22 from subject matter experts and to dive a little

1 deeper into these questions.

2 So we'll go ahead and start with if  
3 there are any questions or comments from the  
4 executive committee, or members of the NACMCF  
5 committee on the FDA Cronobacter species in  
6 Powdered Infant Formula Charge.

7 Again, if you are a committee member,  
8 you can raise your hand, but you will also have  
9 the opportunity to unmute yourself.

10 Silas, are there any hands raised?

11 HOST: It looks like there are no  
12 hands raised at this time.

13 **DR. KRISTAL SOUTHERN:** Okay. Maybe  
14 everybody is saving all of discussion for the  
15 afternoon meeting. That's okay, too.

16 So without further ado, we'll go ahead  
17 and move to public comment. As a reminder, we  
18 request all commenters to please introduce  
19 yourself by providing your name and affiliation  
20 before providing comment. Each person will be  
21 provided three minutes to make their comments and  
22 then the event producer will move on to the next

1 person in the queue.

2 We did not have any person  
3 preregistered to provide Cronobacter, excuse me,  
4 provide comments for the Cronobacter charge. So  
5 we'll just open it up. If you would like to  
6 provide a comment, please raise your hand, and  
7 make us aware and we will note you -- we will call  
8 on you to comment.

9 Okay, Silas, do we have any hands in  
10 the queue for commenting on the Cronobacter  
11 charge?

12 HOST: There are no hands in the queue  
13 at this time.

14 DR. KRISTAL SOUTHERN: Okay.

15 So I will -- as you can see, we're  
16 well ahead of schedule, which is a first, at least  
17 as I've been the Designated Federal Officer for  
18 NACMCF. I will open it up then for any public  
19 comment on either the Genomics charge or the  
20 Cronobacter charge. And then also, of course, if  
21 there's any executive committee members or  
22 committee members who wish to provide comment or

1 question at this time, you may do so as well. And  
2 we'll just give it a moment to see if anyone would  
3 like to do that.

4 Okay, Silas, are there any hands?

5 HOST: There are no hands up at this  
6 time.

7 **DR. KRISTAL SOUTHERN:** Okay. So  
8 certainly if you change your mind or over your  
9 lunch, you have some other ideas or questions you  
10 want us to -- or comments to consider, we have the  
11 subcommittee meetings this afternoon, and you can  
12 certainly use the chat to express different ideas  
13 as well and that information will be shared with  
14 the committee.

15 So we'll move on to closing remarks.

16 I want to thank our presenters, our  
17 committee members, commenters, and members of the  
18 audience for participating in today's meeting. I  
19 also want to thank the NACMCF Executive Committee  
20 and Secretariat for your support and leadership.  
21 And a special thank you to our Advisory Committee  
22 Specialist, Miss Chantel Williams, whose work

1 behind the scenes helps to support the day-to-day  
2 operations and help the committee member -- to  
3 meet the committee member's needs.

4 So starting today at 1:00 p.m., we  
5 will begin the subcommittee meetings to continue  
6 discussions on the charges presented at today's  
7 plenary.

8 You should have received in your  
9 confirmation E-mail, I think this morning, Silas,  
10 you can provide additional details on that, the  
11 link to join the subcommittee meetings.

12 So, of course, we have two different  
13 subcommittee meetings that will be running at the  
14 same time concurrently, and those have different  
15 links. So make sure that you're clicking on the  
16 right link to access that particular meeting.

17 Upon joining the meeting, we will  
18 start the meetings promptly at 1:00 and those  
19 meetings will also be recorded and any  
20 instructions or housekeeping -- housekeeping notes  
21 for those particular meetings will be given at  
22 time.



1                   Silas, would you like to provide  
2   additional instruction on -- to our attendees on  
3   how to join the subcommittee meetings, and I think  
4   we're going to put the link to the catalog page in  
5   the chat.

6                   HOST: Absolutely. As Kristal  
7   mentioned, there are two separate links for our  
8   Cronobacter and Genomics subcommittees this  
9   afternoon. If you have any issues joining, please  
10   go ahead and send a chat message to the event  
11   producer and I will be happy to help you get into  
12   those meetings. You will just have to click the  
13   catalog link and join the meetings from either of  
14   those links listed on the catalog.

15                  **DR. KRISTAL SOUTHERN:** Thank you. And  
16   do we have the link to the catalogs put in the  
17   chat for our attendees?

18                  HOST: Yes, absolutely. I'm just  
19   locating the catalog link now.

20                  **DR. KRISTAL SOUTHERN:** Okay, perfect.  
21   Thank you.

22                  By catalog, just so everyone knows,

1 it's just a one-pager that provides for you each  
2 of the links for each day, which are different,  
3 depending on the meeting, and it includes  
4 different links for the agenda for the remainder  
5 of the week.

6 So we'll get that in the chat, and  
7 while that happens, I'm going to turn it over --  
8 turn it back over to Dr. Esteban for closing  
9 remarks.

10 **DR. EMILIO ESTEBAN:** Thank you,  
11 Kristal, and thank you for your efficiency this  
12 morning. I'm very impressed with the speed with  
13 which we moved.

14 I'm looking forward to getting input  
15 from these very knowledgeable people. Like I said  
16 before, both of these topics are critical for  
17 public health, and I look forward to getting some  
18 guidance from NACMCF as to how do we follow those  
19 two things.

20 So I'm not going to delay this any  
21 further. Thank you very much, and I hope to  
22 engage with you in the afternoon session as much

1 as I can. Thank you.

2 DR. KRISTAL SOUTHERN: Thank you,  
3 Dr. Esteban.

4 So, we have completed the purpose of  
5 today's NACMCF plenary meeting, and we will -- we  
6 look forward to seeing each of you online at the  
7 subcommittee meetings that will begin at 1 p.m.  
8 Eastern this afternoon.

9 And Silas, are we still waiting on the  
10 link for the catalog? I don't want to sign off.

11 HOST: It will stay open. I will post  
12 it in chat.

13 DR. KRISTAL SOUTHERN: Okay. Will  
14 that chat -- that chat won't be available once we  
15 close out the meeting, correct?

16 HOST: Yes. I'm just going to keep  
17 the meeting open after I find the link. Just give  
18 me one quick moment.

19 DR. KRISTAL SOUTHERN: Okay. So, for  
20 the purpose of at least at this meeting, we now  
21 stand adjourned. But if you do need the link to  
22 the catalog, just hang on, and that will show up

in the chat, and we'll keep the meeting open a little longer so that everyone can have that information for the afternoon links for the afternoon meetings.

Also you should have received it upon registering, a confirmation E-mail this morning that also includes those links. So, just be mindful of that.

So with that we now stand adjourned. And yeah, thank you so much, everyone, and I look forward to our continuing discussions. Thank you.

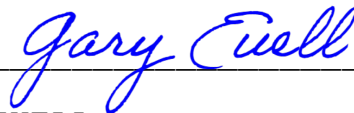
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(WHEREUPON, AT 11:09 A.M., THE  
NATIONAL ADVISORY COMMITTEE MEETING ON  
MICROBIOLOGICAL CRITERIA FOR FOODS WAS  
CONCLUDED.)

C E R T I F I C A T E

I, Gary Euell, Professional Reporter,  
certify that I was authorized to and did report  
the foregoing proceedings and that the transcript  
is a true record. I further certify that I am not  
a relative, employee, attorney or counsel of any  
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WITNESS my hand and official seal this  
26th day of November 2023.



GARY EUELL

Notary Public - District of Columbia

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