

UNITED STATES DEPARTMENT OF AGRICULTURE

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NATIONAL ADVISORY COMMITTEE ON
MICROBIOLOGICAL CRITERIA FOR FOODS

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PLENARY SESSION

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June 8, 2007
9:00 a.m.

USDA Cafeteria
(Conference Room)
1400 Independence Avenue, S.W.
Washington, D.C.

CHAIR: DR. CURT MANN
Deputy Under Secretary For
Food Safety, USDA

EXECUTIVE COMMITTEE MEMBERS:

- ROBERT E. BRACKETT, Ph.D., Vice Chair
- ARTHUR P. LIANG, MD, MPH, CDC Liaison
- LEEANNE JACKSON, Ph.D., FDA Liaison
- E. SPENCER GARRETT, MS, Commerce Department Liaison
- GERRI RANSOM, MS, Executive Secretary
- KAREN THOMAS-SHARP, Advisory Committee Specialist

COMMITTEE MEMBERS :

DR. GARY ADES
DR. SCOTT BROOKS
DR. PEGGY COOK
DR. UDAY DESSAI
DR. DANIEL ENGELJOHN
DR. TIMOTHY FREIER
DR. WALT HILL
DR. MICHAEL JAHNCKE
DR. JULIE ANN KASE
LTC ROBIN KING
DR. STEPHEN KNABEL
MS. BARBARA KOWALCYK
DR. JOSEPH MADDEN
DR. JIANGHONG MENG
DR. ELI PERENCEVICH
MS. ANGELA RUPLE
MS. VIRGINIA (JENNY) SCOTT
DR. ROBERT TAUXE
DR. STERLING THOMPSON
DR. IRENE WESLEY

ALSO PRESENT :

DR. EVELYNE MBANDI, FSIS

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P-R-O-C-E-E-D-I-N-G-S

(9:00 a.m.)

DR. MANN: Good morning, everyone. And I'd like to welcome you to today's Plenary Session, our session for the 2007-2009 National Advisory Committee on Microbiological Criteria for Foods, or NACMCF is the acronym.

I'm C. J. Mann. I'm your Chair. Also I serve as the Deputy Under Secretary for Food Safety here at the USDA.

To my immediate left is Dr. Robert Brackett, our Vice-Chair and Director of the Food and Drug Administration's Center for Food Safety and Applied Nutrition.

Also, most of our Executive Committee Members are here. If you'll raise your hands, we'll know that -- Dr. LeeAnne Jackson is here. Dr. Arthur Liang is here. Spencer Garrett is here. We're missing Lieutenant Colonel Hildabrand and Dr. Goldman.

So, as you probably know, this has been our first week of our 2007-2009 term of this Committee.

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1 I understand it's been a full week. I was unable to
2 attend most of the Subcommittee meetings, but I've
3 been told that you had a productive week. And also
4 our Plenary Session on Monday. So it was really a
5 truly full week.

6 As you know, this Committee was chartered
7 originally to assist and participate with food safety
8 agencies with a variety of complex food safety
9 issues, and as an active member of this Committee,
10 you are providing an invaluable service in lending
11 your expertise and your skills and your knowledge to
12 the nation's food safety programs.

13 Dr. Brackett and myself, along with the
14 Executive Committee of the sponsoring agencies want
15 to commend the Committee, NACMCF, for your hard work
16 that goes into any kind of scientific advice.
17 There's a lot of mental work there, and the important
18 role that you were playing helps us provide
19 scientific basis for our regulations and our policy
20 decisions related to foodborne illness and foodborne
21 disease in enhancing public health.

22 Preventing and reducing foodborne illness

1 is an evolving challenge, and the reports this
2 Committee adopts are a vital part of our success in
3 these areas. Pathogens and microbes are always
4 evolving. Mother Nature herself is always changing.
5 So this Committee will always have a job.

6 I have one very important business item to
7 take care of, and then I'll give the floor over to
8 Dr. Brackett, our Vice-Chair. In front of you, you
9 should find your Certificate of Appointment to this
10 Committee along with a letter from the Secretary of
11 Agriculture, and I'm pleased to present this to you
12 today on behalf of the full Committee and the federal
13 agencies that sponsor NACMCF. I thank each of you
14 for your valued service to this Committee.

15 And now, Dr. Brackett, if you would.

16 DR. BRACKETT: Thank you, Curt. I'd also
17 like to welcome everybody back to this second Plenary
18 Meeting that we've had this week here. And to follow
19 up on Dr. Mann's remarks, the Committee is to be
20 recognized for their service and time that they put
21 in and also a willingness to share their scientific
22 expertise in support of this country's food safety

1 programs.

2 Historically NACMCF has been an extremely
3 hard working group. It hasn't changed, and it has
4 been affirmed to me that 2007-2009 NACMCF is carrying
5 on in the same tradition as the Subcommittees working
6 this past week have put in some pretty long hours.
7 And I want you to know that this doesn't go unnoticed
8 and unappreciated.

9 The dedication and hard work of this group
10 is reflected in the Committee reports. These reports
11 serve as a part of our basis for the science-based
12 decision making and provides us with the latest
13 scientific information and directs us really where
14 the important data gaps exist for us. So I do look
15 forward to 2007-2009 NACMCF being a very successful
16 Committee.

17 And at this time, I'd like to go around the
18 table and have the Committee members introduce
19 themselves and state their affiliations, and I think
20 we'll start over with Dr. Hill.

21 DR. HILL: Walt Hill with the Institute for
22 Environmental Health.

1 DR. WESLEY: Irene Wesley, USDA, National
2 Center for Animal Health, Ames, Iowa.

3 DR. KNABEL: Steve Knabel, Penn State
4 University.

5 DR. THOMPSON: Sterling Thompson, The
6 Hershey Company.

7 DR. TAUXE: Rob Tauxe, Centers for Disease
8 Control and Prevention.

9 DR. MENG: Jianghong Meng, University of
10 Maryland at College Park.

11 DR. JAHNCKE: Mike Jahncke, Virginia Tech.

12 DR. ADES: Gary Ades, G&L Consulting Group.

13 MS. RUPLE: Angela Ruple, NOAA Fisheries.

14 DR. PERENCEVICH: Eli Perencevich, Veterans
15 Administration, Maryland.

16 DR. KASE: Julie Kase, North Carolina State
17 Laboratory, Public Health.

18 DR. FREIER: Tim Freier with Cargill.

19 MR. GARRETT: Spencer Garrett with NOAA
20 Fisheries.

21 DR. DESSAI: Uday Dessai with FSIS.

22 DR. ENGELJOHN: Dan Engeljohn with FSIS.

1 MS. SCOTT: Jenny Scott with Grocery
2 Manufacturers and Food Products Association.

3 DR. MADDEN: Joseph Madden, Neogen
4 Corporation, Lansing, Michigan.

5 DR. COOK: Peggy Cook, Safe Foods
6 Corporation.

7 MS. KOWALCYK: Barbara Kowalcyk, Center for
8 Foodborne Illness Research and Prevention.

9 LTC KING: Robin King, Department of
10 Defense Veterinary Services.

11 DR. BROOKS: Scott Brooks, Food Safety Net
12 Services.

13 DR. LIANG: Art Liang, CDC, Atlanta.

14 DR. JACKSON: LeeAnne Jackson, FDA, Center
15 for Food Safety and Applied Nutrition, Liaison to the
16 Executive Committee.

17 MS. RANSOM: Gerri Ransom, Food Safety and
18 Inspection Service, NACMCF Executive Secretary.

19 MS. MBANDI: Evelyne Mbandi, FSIS.

20 DR. BRACKETT: Good. I think we've gotten
21 everybody. About this time, I'd like to thank you
22 all again, and I'll turn the floor back over to Gerri

1 Ransom who will have some important information for
2 today's meeting.

3 MS. RANSOM: Good morning, and again
4 welcome. I wanted to give you a quick review of some
5 meeting procedures for today. If you would like to
6 participate in discussions, please take your name
7 card and set it vertically up toward the Chair if
8 you'd like to be called upon. Please also remember
9 to state your name and affiliation for the record
10 each time you are addressing the Committee as we are
11 recording for a transcript.

12 For any guests wishing to make a public
13 comment, we ask that you please register with us at
14 the front desk where we have a sign-up sheet. Each
15 registrant will be allowed 10 minutes for their
16 remarks. I also wanted to point out to our guests
17 that we do have a table out front where you can find
18 copies of various documents related to NACMCF. We
19 also have copies of the final draft of the Seafood
20 Report that we're going to be deliberating today.
21 You'll find both a clean and tracked copy outside for
22 you to take a look at.

1 Related to NACMCF business, I have a few
2 items to mention. First of all, I wanted to make
3 sure I mention to Committee members that Karen and I
4 are working to schedule summer Subcommittee meetings,
5 New Technologies Group, Inoculated Pack and the
6 *Mycobacterium* Group, are expected to meet this
7 summer. So you will be hearing from Karen or me or
8 your Subcommittee Chair on the scheduling.

9 I also wanted to announce that we will have
10 a NACMCF Plenary Meeting and accompanying
11 Subcommittee meetings on September 24 through 28,
12 2007. The meeting will be held in Washington, D.C.,
13 and the Plenary Session, in fact, will be in this
14 room. The final details of these meetings are still
15 being worked out. So stay tuned for that.

16 And finally, very importantly, as soon as
17 you're able, please fill out your travel expense
18 sheets for any reimbursement for travel to this
19 meeting and provide this to Karen along with the
20 required receipts. And, of course, if you have any
21 questions on this or need assistance, please see
22 Karen. She's our expert on this.

1 I look forward to working with this
2 Committee throughout your term, and I wish you
3 success during your term. Thank you, and I'll turn
4 the floor back over to Dr. Mann.

5 DR. MANN: Thanks, Gerri. So I think we're
6 at a point where we're ready to work on our first
7 report. This is a draft Final Report of the
8 Subcommittee on Determination of Cooking Parameters
9 for Safe Seafood for Consumers. Spencer Garrett of
10 our National Marine Fisheries Service is leading this
11 work effort, and I will turn it over to Spencer to
12 lead us through some discussions of your work
13 product.

14 MR. GARRETT: Thank you, Mr. Chairman. By
15 the way of historical background on this document, we
16 carried it over from last year, and I do believe that
17 our subsequent deliberations and analysis has been
18 greatly enriched by the fact that we did carry over.

19 As Gerri indicated earlier, we have two
20 different copies of this document. One is a clean
21 copy and the other is a tracking copy, which shows
22 some changes. Most of the changes frankly are

1 editorial in nature and -- one or two substantive
2 changes.

3 My intention, as we go through the document
4 and we go through -- change, as we go through the
5 document, we will use the clean document as our
6 reference point. If we need to go to the tracking
7 document, then we will.

8 What I'd like to do now is begin with the
9 title page of the clean document -- change.

10 Seeing none, moving to the Table of
11 Contents, ii. Seeing none, we'll move to iii and --
12 Eli has --

13 That brings us to the Executive Summary on
14 Page 1, the beginning of the Executive Summary. And
15 if I'm going too fast, just slow me down.

16 Seeing none on page 2. Page 2 -- through
17 page 5 are the conclusions and recommendations
18 section. What I'd like to do, with the Committee's
19 indulgence, is to postpone going over those because
20 they also appear on pages 32 through 35, and what I'd
21 like to do is go through the document so we can see
22 the rationale and reasons for those conclusions and

1 recommendations before we discuss them, and we will
2 discuss them when we get on page 32 through 35.

3 Without exception, then that brings me to
4 page 6, and I will note that there's one change that
5 was not made -- on line 202. On line 202, between
6 the word "of" and "outbreaks," the word "foodborne"
7 should be inserted. So it would read, starting with
8 the earlier line, "indicates that 11.2% and 5.2% of
9 foodborne outbreaks and cases, respectively, were due
10 to seafood consumption." Are there any other
11 comments on page 6?

12 (No response.)

13 MR. GARRETT: Seeing none, let's move to
14 page 7. Seeing no comment, I'm moving to page 8,
15 which indicates what the charge to the Committee work
16 was -- and what the questions to be addressed were.
17 We made a slight change as we addressed these
18 questions, just in the numerical ordering so that our
19 analysis and research would be facilitated. Same
20 questions.

21 This brings me to page 9.

22 (Pause.)

1 MR. GARRETT: Page 10. Barbara?

2 MS. KOWALCYK: I just have a question about
3 the table. Is the 2006 data available yet?

4 UNIDENTIFIED SPEAKER: It is not --

5 MR. GARRETT: Eli.

6 DR. PERENCEVICH: Perencevich, University
7 of Maryland. Just a quick comment on the table also.
8 We should put the word "annual" in there for
9 clarity --

10 MS. SCOTT: Jenny Scott, GMA/FPA. Now
11 these are the year 2005, and they change from year to
12 year. So we can't say they're the same --
13 consumption -- per capita consumption for the year
14 2005.

15 DR. PERENCEVICH: It says in 2005. You
16 just said for 2005. I just wanted to make sure.

17 MR. GARRETT: So noted. Any other comments
18 on page 10?

19 (No response.)

20 MR. GARRETT: Page 11. I will point out on
21 page 11, Mr. Chairman, that at the beginning of the
22 line 357, we define cooking, "For the purpose of this

1 document, the Committee defines cooking as: *the*
2 *application of heat to a food to modify raw product*
3 *foods in order to meet sensory expectations of*
4 *consumers and to reduce its microbial load, which*
5 *improves its safety and may extend its shelf life."*

6 Page 12? I'm sorry.

7 MS. KOWALCYK: That's okay. This is
8 Barbara Kowalcyk, CFI. I just have a question in
9 terms of, and this may be outside of the scope of the
10 charge to the Committee, but transportation of
11 seafood -- microbial contamination that occurs during
12 transportation is addressed.

13 MR. GARRETT: I think you'll find as we go
14 through the document, in several places we talk
15 about, we talk about the need for proper handling,
16 which includes purchasing the product, transporting
17 the product, cooking the product without cross-
18 contamination, and even storage without -- so I think
19 transportation is included.

20 MS. KOWALCYK: Well, I was more referring
21 to transportation before the consumer purchases it,
22 the transportation prior to the -- between processing

1 and retail and --

2 MR. GARRETT: Okay. Well, I think it's
3 indicated in what I just said. We didn't eliminate.
4 I mean it includes transportation aboard a fishing
5 vessel, for example.

6 Any other comment on page 12?

7 (No response.)

8 MR. GARRETT: That brings us to Table 2 on
9 page 13. Now I might say, and I'll say this a little
10 bit later, that there are numerous ways with which --
11 and all of those except the more novel methods of
12 cooking in the dishwasher and wrapping it in tinfoil
13 and putting it on a hot engine block, which we did
14 study before, are -- Nor did we actually study
15 burying lobsters in the sand over charcoal. So Table
16 2 on page 13 and then it goes to 14, and then it goes
17 to 15, which then brings us to page 16, which is
18 Table 3, indicating consumer criteria for determining
19 doneness of seafood. And most of this comes actually
20 from websites, from recipes, from brochures put out
21 not only by our agency but other agencies.

22 Which brings us to page 17, to question 2,

1 and the information over the next several pages then
2 describes what pathogens and parasites are of concern
3 in seafood purchased by consumers.

4 Oh, I'm sorry, Barbara. Throw something at
5 me.

6 MS. KOWALCYK: All right.

7 MR. GARRETT: My peripheral vision is not
8 what it used to be when I was 20.

9 MS. KOWALCYK: Barbara Kowalcyk, CFI. I
10 just had a couple of comments on the table. On page
11 13, Table 2, the last row, grilling/broiling. It
12 seems to me that row is really just talking about
13 broiling, and they used definition of grilling.
14 Should broiling be -- the method, most of them?

15 MR. GARRETT: The last row across from page
16 12 -- broiling.

17 MS. KOWALCYK: Right, but it's in the
18 methods section, in that place, it lists it as
19 grilling/broiling. And my question is should
20 grilling be removed?

21 MR. GARRETT: Jenny?

22 MS. SCOTT: Jenny Scott, GMA/FPA. Michael,

1 maybe you can help, but didn't we get these
2 definitions from a specific source and that's why
3 grilling is in there? I agree with Barbara that it
4 really is focused on broiling and the grilling you're
5 thinking about is the barbecuing part.

6 MS. KOWALCYK: Right. It just raised a
7 question.

8 DR. JAHNCKE: Yeah, Mike Jahncke, Virginia
9 Tech. Jenny's right. This is directly out of --
10 references and we went through and summarized.
11 Methods came up. That's all I had.

12 MS. KOWALCYK: A second comment. Barbara
13 Kowalcyk, CFI. On page 14, planking, it seems to me
14 that no limitations were listed, yet in the comments
15 section it -- difficulty in cleaning and sterilizing
16 the plank between uses. Would that be considered a
17 limitation as opposed to --

18 MR. GARRETT: Jenny?

19 MS. SCOTT: Jenny Scott, GMA/FPA. We
20 deliberated that. We felt that the limitations were
21 focused on delivering the cooking process whereas
22 this was something more for --

1 MS. KOWALCYK: Okay. Thank you.

2 MR. GARRETT: Any more questions on page
3 14? Michael Jahncke.

4 DR. JAHNCKE: Pass.

5 MR. GARRETT: That's --

6 DR. JAHNCKE: I appreciate that.

7 MR. GARRETT: Page 15? In a sense of
8 transparency, I do need to point out that Michael
9 J. -- you may know him has Michael Jahncke -- he used
10 to be my Deputy. So you may see some --

11 UNIDENTIFIED SPEAKER: So you're still
12 getting after him, huh?

13 MR. GARRETT: Yes, right.

14 15? Morgan, or no, Peggy.

15 DR. COOK: Peggy Cook, Safe Foods. Could
16 it be possible to insert on the tables, to take the
17 table name and the footnotes on each page so we
18 know --

19 MR. GARRETT: In fact, it will be, and
20 that's an editorial issue that The Journal of Food
21 Protection will handle.

22 DR. COOK: Got you.

1 MR. GARRETT: Page 16. Dan.

2 DR. ENGELJOHN: Engeljohn with FSIS. On
3 this table, it relates to doneness, and I'm just
4 making a comment just to see whether or not we may
5 need to address it, but for comparison with the
6 poultry safety document, where we actually did
7 specifically make some statements that doneness
8 shouldn't be used, and I know earlier in this
9 document that you say that it may not be accurate.
10 I'm just wondering if we shouldn't make some, if this
11 would be taken out of context, if we should make some
12 reference that in particular, cooking food such as
13 poultry or ground beef, the doneness does have its
14 limitations. I'm just looking at if there's need for
15 consistency between two documents.

16 MR. GARRETT: Well, I would point out that
17 seafood is a much more delicate protein -- Secondly,
18 this is a seafood document, and thirdly, I think
19 you'll find out when we get to the question, is there
20 one single temperature that would -- not and the
21 reasons not. So -- take it back up with chicken and
22 seafood.

1 So I'm on page 16. Now I'm back on page
2 17. Page 18 then brings us to --

3 DR. TAUXE: Back on page 17.

4 MR. GARRETT: Oh, I'm sure. I'm sure.
5 Okay.

6 DR. TAUXE: I think the Committee has
7 developed the table from a collection of outbreak
8 reports in order to answer a question about the
9 pathogens and parasites. In the second paragraph on
10 page 17, around line 430, you note that there are
11 pathogens that do not appear on Table 4 because they
12 do not cause outbreaks, but they do cause seafood-
13 associated illness -- for example, I think there's
14 another area of species. I think that's covered by
15 the text that talks about *Vibrionaceae* or *Vibrio*
16 species, but I would just note it's not just
17 another case of -- There are other less -- sort of
18 things associated with illness but not outbreaks.

19 MR. GARRETT: That's very true. I think
20 the most problem was this is a table --

21 DR. TAUXE: Well, we've had outbreaks --

22 MR. GARRETT: Yeah, but --

1 DR. TAUXE: Right, and there is -- for
2 future reference, there is another database of
3 surveillance on *Vibrio* infections themselves, which
4 captures the importance of single cases, but they're
5 not outbreaks so they won't appear in this table --

6 MR. GARRETT: Okay, well, how would you
7 like to -- would you like to modify this then or
8 just -- as it is? What would you like to do?

9 DR. TAUXE: I may -- I would suggest
10 adding -- you have four things to recognize in
11 interpreting foodborne outbreak data. The fourth,
12 which is the most foodborne illness, occurs in
13 sporadic cases rather than in outbreaks. There's a
14 fifth point which is what your example addresses,
15 which is that for some pathogens, no outbreaks have
16 been reported, and I don't think *Vibrio vulnificus*
17 illustrates the point that most foodborne illness
18 occurs in sporadic cases rather than in outbreaks,
19 which is true for all pathogens, but *Vibrio*
20 illustrates the point that for some pathogens, no
21 outbreaks have been reported, and so it simply will
22 not appear on Table 4. So I would consider adding a

1 fifth point which may or may not be covered by the --
2 citation, I suspect it is, that some pathogens simply
3 have not been associated with outbreaks at all.

4 MR. GARRETT: If you would give me just a
5 moment, perhaps I can capture that --

6 (Pause.)

7 DR. TAUXE: And the statement on 430 that
8 molluscan shellfish-associated illnesses tend to
9 occur as single cases, I would add to that, "and no
10 common source outbreaks have been reported in recent
11 years," to really illustrate that. It's not just
12 tendencies. They don't cause outbreaks --

13 (Pause.)

14 MR. GARRETT: Okay. Let me see if I can
15 work some magic here. After Table 4, line 434, it
16 will be on line 429 where it talks about the category
17 of single cases, but I still may be wrong. What I'm
18 trying to catch as the first point is the phrase that
19 "no common outbreaks have been reported in recent
20 years." After, on that line 430, 429 -- And that
21 will address that then, Robert?

22 DR. TAUXE: Yes, it would.

1 MR. GARRETT: Okay. And then "for some
2 pathogens, no outbreaks have been reported, so they
3 do not appear in Table 4," and that would appear
4 after the period on line 434, after the table.

5 DR. TAUXE: 434, that was --

6 MR. GARRETT: Yeah, so then -- on line 434
7 and -- line 433, "These data were sorted by product
8 classification and etiological agent (excluding
9 toxins and chemicals), and summaries are presented in
10 Table 4." A new sentence would be inserted, "For
11 some pathogens, no outbreaks have been reported, so
12 they do not appear on the table." Does that make
13 sense -- Walt?

14 DR. HILL: Walt Hill, Institute for
15 Environmental Health. On 17 you said that most
16 foodborne illness occurs in sporadic cases, but on
17 Table 18 only lists the outbreaks. Since that's the
18 minority of cases, according to that statement on
19 page 17, should there be some description of the
20 number of sporadic cases?

21 MR. GARRETT: Anyone on the Committee want
22 to comment on that? Jenny?

1 MS. SCOTT: Jenny Scott, GMA/FPA. We used
2 the data that were available from CDC with respect to
3 seafood illnesses, and they did not have any
4 additional information to include in here. We did
5 get some information on the *Vibrios* with respect to
6 molluscan shellfish and we didn't -- the table where
7 we used the wording in the document. We were not
8 aware of any additional information tied specifically
9 to seafood sporadic cases.

10 MR. GARRETT: With that explanation, is
11 that sort of agreeable?

12 (No response.)

13 MR. GARRETT: Moving on then to the table
14 itself on page 18, any comments? Hopefully in the
15 Journal article, the printing or the font will be a
16 little larger. Barbara?

17 MS. KOWALCYK: Barbara Kowalcyk, CFI. This
18 is more just a comment on ease of use, but would it
19 be useful to put a total column on the right-hand
20 side of the table. Or was this addressed in the
21 Subcommittee?

22 MR. GARRETT: Yes, it would be very useful

1 to do that. We just didn't do it.

2 MS. KOWALCYK: Okay. Thank you.

3 MR. GARRETT: We were running out of space
4 here and getting the font even smaller. But I think
5 we can do that. There's no reason why we couldn't.

6 MS. KOWALCYK: Just that probably in the
7 text, we need to work out percentages of overall, and
8 then we would have to go through and add them up --

9 MR. GARRETT: We'll add a new column.

10 Moving onto page 19.

11 (No response.)

12 MR. GARRETT: I see no comment.

13 Page 20, where we begin to address the
14 question, "Do cooking methods differ in their ability
15 to eliminate -- organisms?" Stephen. I'm sorry.
16 Steve.

17 DR. KNABEL: On line 492, should that read,
18 "degrees to which the contaminant must be
19 inactivated"?

20 MR. GARRETT: Huh, good catch. And I might
21 point out that that line goes on to say, this
22 recommendation, "The pathogen of concern and cooking

1 requirements are usually product-specific." But
2 seeing here the -- on line 492, "the degree to which
3 the contaminant must be inactivated," not activated,
4 unless you're talking about --

5 Go ahead, Steve. Keep going.

6 MR. KNABEL: Okay.

7 MR. GARRETT: That page is fine then. Any
8 more on page 20? Robert?

9 MR. TAUXE: One quick comment. Actually
10 this may relate to question 2, and that is that very
11 recently we published the results of our case control
12 study, "Sporadic *Listeria* Infections," and I
13 recognize the answer on pages 17 to 20 is focused on
14 the outbreak investigation data, but in that case
15 control study, we did get a signal for one serotype
16 of *Listeria* and consumption of molluscan shellfish as
17 well as a less-strong signal for smoked salmon. So I
18 don't know. That doesn't really fit here because
19 it's review of the outbreak data, but it's -- recent
20 publication, about February, if that will give any --

21 MR. GARRETT: Well, we can assign you as a
22 committee of one and just write, you know, not a

1 paragraph but a sentence -- you need a break --
2 citation.

3 MR. TAUXE: Okay.

4 MR. GARRETT: Page 21. Barbara?

5 MS. KOWALCYK: Barbara Kowalcyk, CFI. This
6 is just another general question. Did the
7 Subcommittee consider putting the bullets bottom of
8 page 21 and the top of page 22 into a table format
9 which would be easier to read?

10 MR. GARRETT: Jenny.

11 MS. SCOTT: Jenny Scott, GMA/FPA. I
12 actually created a large chart of this as one option,
13 and we elected not to go with the chart, but we can
14 certainly turn it into a table, and I think you would
15 all appreciate that because reading all this text is
16 pretty boring.

17 MS. KOWALCYK: I think that would be --
18 little chart, just so that it would be easier to make
19 comparisons between the three groups.

20 MR. GARRETT: Without exception then, we'll
21 do that, and by the way, we operate by the
22 Jeffersonian Rules of Order and -- session --

1 democracy, but Jenny --

2 Page 22?

3 (No response.)

4 MR. GARRETT: Page 23? And, Robert, you
5 very well may -- consider on your sentence or two.
6 You may want to put it after the risk assessment
7 discussion here or something like that. You're the
8 expert on that, so you put it where you want to put
9 it. This line here, up here.

10 DR. TAUXE: The effects of --

11 MR. GARRETT: Tim?

12 MR. FREIER: Yeah, I think -- I'm actually
13 looking ahead at on page 24, line 605, where it
14 specifically talks about --

15 MR. GARRETT: Okay. All right. Jenny?

16 MS. SCOTT: Jenny Scott, GMA/FPA. Rob,
17 when you're looking for a place to put that sentence,
18 also look at the Annex -- it's there where we talk
19 about the outbreak in all of the cases with shrimp
20 back in Connecticut a number of years ago, and it
21 might be appropriate to put it there as well. Two
22 options for you.

1 MR. GARRETT: Another good catch. Page 24?

2 (No response.)

3 MR. GARRETT: Page 25?

4 (No response.)

5 MR. GARRETT: Page 26? Steve and then

6 Robert.

7 DR. KNABEL: Steve Knabel, Penn State
8 University. On the top there it says time slash --
9 slash time and D-values. I don't think we need the
10 word "time" in there. Also it might be helpful to
11 have a separate column for the D-value so that
12 temperature in one column and D-value.

13 MR. GARRETT: Any other discussion on that
14 particular point? Good idea, semi-good idea, not a
15 good idea?

16 (No response.)

17 MR. GARRETT: Jenny, did I ask you to do
18 that?

19 Okay. Robert?

20 DR. TAUXE: I guess I was a little confused
21 by the first line of data is bold in this report and
22 maybe bold in this report is really saying the time

1 range is 35 to .3 minutes. I was -- all the other
2 ranges go from something lower to something higher.

3 MR. GARRETT: Yeah, right.

4 DR. TAUXE: And that was such a wide range,
5 I was having trouble figuring it out, what to think
6 about it. Is it a typo or -- is that what it is?

7 MR. GARRETT: It could be. We'll certainly
8 check it out.

9 DR. TAUXE: And it's a graph that should go
10 from higher to lower. Okay. Bottom one -- goes from
11 a lower to a higher level, goes from 1.3 to 6. Maybe
12 I'm just not understanding the table, apparently.

13 MS. SCOTT: Jenny Scott, GMA/FPA. Maybe my
14 providing a temperature may not have been clear, but
15 in the *Salmonella* Senftenberg one, the 35 minutes
16 goes with -- 133 degrees Fahrenheit, whereas the .3
17 is the 158. With the *Vibrio parahaemolyticus* one,
18 there is a range of heat values for the same
19 temperature, for multiple studies there.

20 DR. TAUXE: I see.

21 MR. GARRETT: I think that would be
22 clearer. Gary?

1 DR. ADES: Gary Ades, G&L Consulting Group.

2 Do we want the definition of D-value? Is it in the
3 text? Do you want to put in the table because --

4 MR. GARRETT: Jenny will take care of that,
5 too. I'm sure.

6 Page 27 -- You people may wonder how I
7 address the time to read this? There was a time
8 Scott Brooks was helping me.

9 DR. BROOKS: We can go a lot faster than --

10 MR. GARRETT: Page 28?

11 (No response.)

12 MR. GARRETT: Page 29?

13 (No response.)

14 MR. GARRETT: Page 30?

15 (No response.)

16 MR. GARRETT: Page 31?

17 DR. HILL: Spencer?

18 MR. GARRETT: Oh, I'm sorry. Walt?

19 DR. HILL: Walt Hill -- this is a little
20 dribble, but it looks like line 677 on page 29 is in
21 italics. In that case, it would be a xeroxing
22 defect.

1 MR. GARRETT: Walt, can you say that again?

2 DR. HILL: It looks like line 677 is in
3 italics.

4 MR. GARRETT: Oh, okay.

5 DR. HILL: Is that a xeroxing problem?

6 MR. GARRETT: Yeah, I got you.

7 30?

8 (No response.)

9 MR. GARRETT: 31? Jenny?

10 MS. SCOTT: Jenny Scott, GMA/FPA. Line
11 719, I wonder if we don't need to add something to
12 the end of the sentence such as "from this source,"
13 so the sentence should read, "Additional information
14 on inactivation of parasitic protozoa in seafood may
15 be needed if the epidemiological data suggests these
16 organisms are responsible for human illness from this
17 source."

18 MR. GARRETT: It works for me. Then that
19 also would be involved in the conclusion, too.

20 Walt, do you have something?

21 DR. HILL: I'm sorry --

22 MR. GARRETT: Well, don't throw at me. You

1 have to save these things. This is --

2 Okay. So now we get to the conclusions
3 like I promised we would finally get to.

4 I want to point out since we're on this
5 issue, first, that on line 750, that's where we were
6 going. For consideration, "The fragile nature of
7 fish tissue results in a delicate balance between
8 proper cooking and overcooking for optimal eating
9 quality of fishery products." Steve?

10 DR. KNABEL: On that particular point, I
11 think it might be helpful to define proper cooking
12 and overcooking, and also I would suggest putting in
13 an additional sentence there that, something like,
14 "However, food safety concerns shall take precedence
15 over eating quality." That would be my suggestion.

16 MR. GARRETT: Well, I think it would be
17 very difficult to define proper cooking and
18 overcooking of fish. If you want to take a crack at
19 it, I'll be willing to. It's not like a chunk of
20 meat --

21 DR. KNABEL: Well, in the context of this
22 document, proper cooking can be anywhere -- resulting

1 in a product that's safe to consume, and overcooking
2 would be on this -- resulting in -- conditions to the
3 food product.

4 MR. GARRETT: Jenny?

5 MS. SCOTT: Jenny Scott, GMA/FPA. After
6 proper cooking, you could add the terms "to
7 inactivate the pathogens of concern." However,
8 overcooking really is a question of sensory aspects
9 of the fish. It may not be properly cooked, but it
10 may be overcooked with respect to a consumer's
11 preference for eating that. That's a little
12 difficult to capture in the definition of overcooking
13 in this bullet.

14 MR. GARRETT: Let me see if I got this
15 because I think it can be one or two concepts. I
16 think what Jenny is recommending is it would read,
17 "and the fragile nature of fish tissue results in a
18 delicate balance between proper cooking," and you may
19 want to make this a parenthetical phrase, "(to
20 inactivate pathogens of concern) and overcooking for
21 optimal eating quality of fishery products." Is that
22 working for you? I'm always --

1 MR. GARRETT: Any more on page 32? Steve?

2 DR. KNABEL: Were you considering
3 addressing the second point?

4 MR. GARRETT: Well, I really wasn't, but if
5 you want to, that's fine. I'm just here to serve.

6 DR. KNABEL: The point was to put a
7 sentence there that food safety should take
8 precedence over sensory qualities.

9 MR. GARRETT: Well, the sushi people are
10 going to love you.

11 DR. KNABEL: I'm just saying it might be
12 right for this Committee in this document where the
13 emphasis is on food safety.

14 MR. GARRETT: That's fine. So why don't
15 you repeat that slowly, with feeling.

16 DR. KNABEL: "However, food safety should
17 take precedence over eating quality."

18 MR. GARRETT: Everybody get that? Scott?

19 DR. BROOKS: Scott Brooks, Food Safety Net
20 Services. Just a thought, getting away with delivery
21 of that conclusion versus definition, but I believe
22 it should fall or it might -- fall under the

1 recommendations -- consistent with --

2 MR. GARRETT: Park that in that same --
3 You've got to remember how old I am, so my memory is
4 just shot. You got to remember -- Eli?

5 DR. PERENCEVICH: Perencevich, University
6 of Maryland. I just wanted to add -- if we could put
7 in the words, "whenever possible." That would be
8 acknowledge that sushi --

9 MR. GARRETT: Any objection to that?

10 (No response.)

11 MR. GARRETT: Seeing none. Any other --
12 certain things, for example --

13 Anything more on page 32?

14 (No response.)

15 MR. GARRETT: Page 33?

16 (No response.)

17 MR. GARRETT: Page 34? Dan, Eli.

18 DR. ENGELJOHN: Engeljohn, FSIS. On 34,
19 line 812, should the word "surface" be added before
20 "contamination"? Back on page 24, there's a
21 reference to most of that contamination from
22 *Salmonella* is due to people contamination and

1 parasites. So I think it would be best if we add the
2 word "surface" there, perhaps.

3 MR. GARRETT: Add word "surface" between
4 the words "of" and "contamination" on line 812.
5 Without exception.

6 Eli?

7 DR. PERENCEVICH: Perencevich, University
8 of Maryland. This relates to line 816, there's the
9 word "exotic" there, and I noticed I was scrutinizing
10 it earlier -- If we could change that to what we used
11 on line 765, "non-traditional novel" just to be
12 consistent.

13 MR. GARRETT: Okay. Jenny?

14 MS. SCOTT: Jenny Scott, GMA/FPA. I just
15 wanted to go back to Dan's intervention where we put
16 this "surface" in here, and so it says that "it
17 should be noted, however, that this recommendation,"
18 referring to our recommendation -- "is predicated
19 upon an expectation of a low level of surface
20 contamination," et cetera. Does that suggest that we
21 would not be concerned if there were high level of
22 internal contamination?

1 MR. GARRETT: Of course you would in
2 molluscan shellfish. Dan?

3 DR. ENGELJOHN: Well, could you just
4 perhaps then change it to both internal and surface?
5 I mean, would that -- just by contamination alone and
6 then just go back to the reference that we had on
7 this section which was in page 24. It didn't refer
8 to the majority of the outbreaks were due to *Listeria*
9 contamination, from *E. coli* -- I'm sure that you
10 are referring to both internal and surface
11 contamination.

12 MR. GARRETT: Well, we'll -- "surface or
13 internal contamination." Okay. Is that okay, Jenny?

14 (No response.)

15 MR. GARRETT: Page 35? Robert.

16 DR. TAUXE: I'm sorry. I think it actually
17 comes back to 34. The fourth bullet refers to at-
18 risk populations which are those, I think, can
19 capture some of the concerns, but going back, looking
20 at what at-risk populations, I think that was the
21 time -- but see on page 31 and --

22 MR. GARRETT: Line please?

1 DR. TAUXE: Line 737, and the one that kind
2 of has been a longstanding concern specific subgroup
3 of people with underlying liver disease, and that's
4 not really explicitly mentioned anywhere. It might
5 well be captured in where --

6 MR. GARRETT: To me it is captured.

7 DR. TAUXE: Not everyone thinks that people
8 who have liver disease as being immunocompromised.
9 Their white counts may be just fine.

10 MR. GARRETT: Well, I would suggest that we
11 just say liver disease.

12 DR. TAUXE: It would be either as a
13 parenthetical phrase "including those with underlying
14 liver disease" after "immunocompromised" or just --

15 MR. GARRETT: Okay.

16 DR. TAUXE: That would probably be the
17 simplest way. It's not a good one, and there are
18 plenty of people with underlying liver disease who
19 will see the word "immunocompromised" and not
20 classify themselves as that.

21 MR. GARRETT: So then we would insert the
22 parenthetical phrase "including those with underlying

1 liver disease" or just "including those with liver
2 disease"?

3 DR. TAUXE: Yeah, "with liver disease" is
4 fine, and that would be after "immunocompromised."

5 MR. GARRETT: Line 737 after
6 "immunocompromised," before the comma and after
7 "immunocompromised" -- Does everybody agree with
8 that?

9 (No response.)

10 MR. GARRETT: That takes us back to 35.
11 Barb, I'm sorry.

12 MS. KOWALCYK: Barbara Kowalcyk, CFI. The
13 last bullet on page 35, lines 831 through 834 and
14 835, I think it would be also important in terms of
15 educational programs to educate consumers on what
16 foodborne illnesses themselves are and what the risks
17 are. A lot of these people just don't have clear
18 perception of what the consequences of foodborne
19 illnesses are, provide the motivation necessary to --
20 so that they --

21 MR. GARRETT: Certainly, I would agree, me
22 personally, I think it should be educational and

1 outreach programs because they're different -- to me,
2 there's a difference with the education and outreach
3 programs. Should continue to emphasize the, and I
4 would say, food safety risk and importance. Will
5 that do?

6 I firmly believe that I'm probably older
7 than anybody in this room at this -- My grandmother
8 on the farm knew how to handle raw food -- and I'm
9 thinking of the value of that, that understanding.
10 That's a personal crusade once --

11 MS. KOWALCYK: Can we change it to
12 "foodborne illness risks"?

13 MR. GARRETT: Sure. Can we go to page 36
14 now? Get that --

15 (No response.)

16 MR. GARRETT: 37?

17 (No response.)

18 MR. GARRETT: 38?

19 (No response.)

20 MR. GARRETT: -- 39?

21 (No response.)

22 MR. GARRETT: 40?

1 (No response.)

2 MR. GARRETT: 41?

3 (No response.)

4 MR. GARRETT: And then this brings us to
5 page -- excuse me, 43?

6 (No response.)

7 MR. GARRETT: And this brings us to the
8 Appendix which is some ancillary information --
9 Again, this is providing important information to the
10 Agency. Page 44?

11 (No response.)

12 MR. GARRETT: Page 45?

13 (No response.)

14 MR. GARRETT: Page 46?

15 (No response.)

16 MR. GARRETT: Page 47?

17 (No response.)

18 MR. GARRETT: Page 48? I'm sorry. Jenny?

19 MS. SCOTT: Jenny Scott, GMA/FPA. Page 48
20 on 1213, the one at 68 degrees Fahrenheit should be
21 changed to 94 degrees Fahrenheit.

22 MR. GARRETT: Okay. Thanks for the catch.

1 Page 49?

2 (No response.)

3 MR. GARRETT: Page 50?

4 (No response.)

5 MR. GARRETT: Page 51? Scott --

6 And finally page 52?

7 (No response.)

8 MR. GARRETT: Now we parked some things in
9 the arena. Do you remember that --

10 DR. JAHNCKE: Well, one of the things we
11 parked was the doneness issue, but it doesn't
12 actually appear in the recommendations or
13 conclusions. So that's fine with that.

14 MR. GARRETT: Okay. And then, Robert, you
15 figured out where to put your sentence relative to --
16 in the Annex or where --

17 DR. TAUXE: Looking at the structure there,
18 I think it fits best in the Appendix under the -- and
19 I shall supply you with that sentence.

20 MR. GARRETT: Okay, it appears -- focus
21 group - Emille Cole may be ill, I'm told. I think
22 she's down and out with strep throat. Also we're

1 going to add -- sentence however -- so we also have
2 to put that in the recommendations -- Angela?

3 MS. RUPLE: Angela Ruple, NOAA Fisheries.
4 Do you really want to put in the Appendix? I think
5 we should decide it's either a conclusion or
6 recommendation. I think it would be a mistake to put
7 it in both places.

8 MR. GARRETT: I -- Jenny?

9 MS. SCOTT: Jenny Scott, GMA/FPA. I was
10 looking for a place to put it in the recommendations,
11 but we would have to generate a whole new
12 recommendation, I think, to capture that, and that
13 really does fit quite nicely with this conclusion,
14 and I think as microbiologists we would agree that
15 this -- should be present until the quality of the
16 transition in the past -- conclusion of this --

17 MR. GARRETT: Any objections?

18 (No response.)

19 MR. GARRETT: So noted. It will be a
20 conclusion just where you suggested -- Uday?

21 DR. DESSAI: Yes. In the Appendix, from 34
22 to 51, all the bacteria -- bacteria species listed.

1 I don't see "bacterium" or "bacteria" word in those,
2 but for parasites we have protozoas listed
3 everywhere.

4 Secondly, bacterium --

5 MR. GARRETT: Well, let's see -- Eli, on
6 line 1087, you put bacterial pathogens there. Is
7 that --

8 DR. DESSAI: So maybe --

9 MR. GARRETT: So there's some kind of --
10 Go ahead.

11 MS. RUPLE: Angela Ruple, NOAA Fisheries.
12 Just a point of clarification. If we do that, if we
13 have to change the order because there are also some
14 bacteria towards the end --

15 MR. GARRETT: I'm sorry --

16 Any other -- Irene?

17 DR. WESLEY: Just a minor point, in the
18 title to the Appendix --

19 MR. GARRETT: Uh-huh.

20 DR. WESLEY: -- I would suggest that you
21 have "Various Foodborne Pathogens Associated with
22 Illnesses Attributed to Consumption of Seafood."

1 MR. GARRETT: You -- pathogens under --
2 illnesses -- Why don't we just say --

3 DR. WESLEY: Somehow this bacteria is
4 associated with the consumption of seafood.

5 MR. GARRETT: "Attributed to Consumption of
6 Seafood." Okay. Any more -- in addition? Any other
7 comments to add?

8 (No response.)

9 MR. GARRETT: Mr. Chairman, that completes
10 the document. I do want to thank not only this
11 Committee but certainly the Subcommittee that's
12 worked very, very diligently -- in producing this
13 document. I wish it could be more fact certain than
14 the document is. However, again, when you're dealing
15 with a product and food safety, it's very difficult.

16 I do think, though, that the conclusions
17 and recommendations provide a great deal, actually a
18 wealth of -- outreach and education on microbial
19 pathogens so necessary to make a difference in
20 reducing seafood-borne illnesses. I think very
21 highly --

22 DR. MANN: Thanks, Spencer. I think before

1 we move to asking the Committee for approval of this,
2 I'd like to make a couple of observations.

3 Number one, Spencer, you run a good ship.
4 It was very efficient. I don't have a long track
5 record with this Committee, but I'm impressed how you
6 managed your Subcommittee, and you did it with humor
7 and appropriate firmness as a good captain.

8 The other observation I'd like to make that
9 this is the table where the whispering went on. Just
10 a credit to this Committee that it shows -- really
11 good members because I was impressed with how, just
12 by in front of me, you improved this document by
13 making some very helpful suggestions. I think the
14 document is very strong--

15 I just had those two observations.

16 At this point, I guess it is my job as the
17 Chair to ask for a motion to adopt this document. I
18 would ask that it be adopted. I think we need to
19 give a little flexibility here because you have --
20 most everything of the changes, most all of the
21 changes you probably observed and agreed to in the
22 room here, except I believe there is a table -- and a

1 sentence or two. So I would have you do and ask you
2 for a motion to accept this document as you would
3 accept this document as final, with the understanding
4 that these two additions will be coming, and I
5 believe staff can work with you, Spencer, to get
6 those two items out for folks, and I think following
7 some of its rules, that hearing no objection, within
8 let's say a week from the time we get them, that we
9 will -- full document and then it will be considered
10 final. Would that be all right with the Committee to
11 approach it this way? Rather than send the whole
12 document around again, let's go ahead and vote on
13 accepting this document, with the exception of these
14 two items, as final, and then once you see those --
15 to object. Hearing no objections, the whole thing
16 will automatically become final.

17 All right. I see a lot of nodding heads.

18 So do we have a motion to that effect?

19 DR. WESLEY: I so move.

20 DR. MANN: Is there a second?

21 DR. WESLEY: -- Irene Wesley. Irene
22 Wesley, ARS, I so move.

1 DR. MANN: A second with a name and
2 affiliation please.

3 DR. MADDEN: Joe Madden, Neogen
4 Corporation, I second the motion.

5 DR. MANN: All right. I thank you again.
6 Following objection -- If I hear no objections, at
7 this point we will consider it adopted now.
8 Congratulations -- from the Chair.

9 And I would just publicly thank you, and
10 I'm going to tell a story right now.

11 As I became acquainted with Spencer
12 Garrett, it was mostly by phone calls through the
13 Executive Committee over the last six months, seven
14 months, and you know from our Plenary Session on
15 Monday that we have received new operating
16 guidelines for the Executive Committee which
17 hopefully will describe for you how this Committee
18 hopes to conduct itself in the future, and that
19 document was worked on in the last couple of months
20 by the Executive Committee to make this final
21 document.

22 Previously there have been other versions

1 of standard operating procedures, or what have you,
2 for this Committee, and they have been in a draft
3 form for many years, but it went back many years, and
4 I learned something during those discussions, it was
5 that Spencer worked on those original drafts of the
6 operating guidelines for this Committee back in the
7 eighties.

8 So just as an example of his service to
9 this Committee, that's he's been here a long time and
10 probably frankly shaped this Committee during that
11 time because he helped on the first set of operating
12 principles of this Committee, and he's helped us on
13 our most recent draft. Thank you.

14 I think at this point, if the Committee
15 would desire, why don't we just move to a 15-minute
16 break, and then we'll go into our next Subcommittee
17 Report.

18 Hearing no objections to that, let's meet
19 back -- these clocks, if you notice, they're
20 on --Tokyo time I think. It is 10:20 by my clock.
21 So let's try and reconvene at 10:35. Thank you.

22 (Off the record at 10:20 a.m.)

1 (On the record.)

2 DR. MANN: Okay. The next part of our
3 Agenda is to hear report outs from our active
4 Subcommittees that met this week. They include or
5 they are FSIS Food Safety and Inspection Service work
6 charge on the Determination of the Most Appropriate
7 Technologies for FSIS to Adopt in Performing Routine
8 and Baseline Microbiological Analyses. I'm going to
9 exercise the executive privilege of the Chair, and
10 hopefully the Vice-Chair will agree with me, but I'm
11 going to effectively nickname this because I don't
12 want to read that again. Best Technologies
13 Subcommittee. How's that? Okay, from now on, I'll
14 just call it the Best Technologies Subcommittee --
15 Dr. Dessai -- the Chair of that -- we all know
16 Dr. Dessai is the Chair of this group, and he will
17 report to this Committee.

18 The other Subcommittee is the group that
19 has been working on the Food and Drug Administration
20 work charge, the Assessment of Food Safety Importance
21 in *Mycobacterium avium* subspecies paratuberculosis.
22 This term, the Subcommittee will be chaired by

1 Dr. Don Zink of FDA, and unfortunately, he was not
2 able to be here today, but I believe Jenny Scott, you
3 will take on the form of "Vice-Chair" and fill in for
4 today and give us an update on the progress.

5 Also, I want to mention that we do have
6 another Subcommittee, and this group will be
7 addressing the FDA work charge, Parameters for
8 Inoculated Pack/Challenge Study Protocols. They
9 haven't had their first meeting yet, but they will be
10 able to work this summer, and Dr. Zink will also
11 chair this group.

12 So with that, I will turn to Uday. Could
13 you give us a report on your --

14 DR. DESSAI: Thank you, Mr. Chairman --
15 eight slides here of which -- the first and last
16 slide, we have six slides. So I'll be done pretty
17 quick.

18 Slide 2, the first slide here, meetings
19 were held on June 5th and 6th, 12 Subcommittee
20 members and a visitor, and we had FSIS presentations
21 on current methods and baseline verification testing
22 was done with background -- background. The testing

1 at FSIS -- We had -- presentations on best practices
2 for verification issues as well as clarity issues,
3 and then there was a lot of discussion about the
4 charge, what the charge means and how to proceed with
5 the charge that we were on.

6 For FSIS testing programs, we had two
7 presentations, one about the testing program itself,
8 and the other one was about what we have achieved,
9 the methods we use in FSIS -- And we had a
10 presentation on indicator organisms and exploring
11 potential for developing new systems, if need be,
12 where we can rely on those organisms or profiles that
13 we --

14 We also tried to differentiate on two
15 functions at FSIS. One is regulatory testing which
16 is the verification component, then the baseline,
17 which is the science component, and how the new
18 technologies or best methods bearing on these two
19 functions.

20 The -- like I said had two components. One
21 is based on the best practices document that we
22 recently published, still in the draft form, for best

1 methods, and the second one was -- resources for
2 agencies like FSIS working with maybe partners like
3 AOAC or others so good methods or best methods can be
4 developed -- The discussion that went on -- We
5 haven't gotten anywhere to say this is the approach
6 that we would take -- This was mostly just kind of
7 gathering the -- out there and looking at -- see some
8 connections and -- so we can gather more information
9 on those areas.

10 Current and future FSIS methodologies that
11 we're looking at -- future methodologies ought to
12 emphasize -- evaluate technologies being explored by
13 both national and international public health
14 agencies. We'll be looking at ways of those -- The
15 importance of collaboration with regulated industry.
16 There's a -- practicing, exploring certain method in
17 relations to that -- This is -- testing programs
18 and -- the testing programs and sampling issues
19 focus on -- Although the focus of this group will be
20 methods and technologies that applies for FSIS needs,
21 there are some -- things with sampling and
22 require statistical approaches that might be --

1 The next slide, slide 5, Focus on Impact of
2 Food Safety on -- This was an important direction
3 that -- that the testing program is related to public
4 health, and emphasis on pathogens and pathogen traits
5 being created -- should have happened at this certain
6 point in time --

7 Also multiple analyses on a single sample
8 was done -- So we have most of the samples --
9 These are both qualitative and quantitative data.
10 This was in the context of -- differential testing
11 programs, maybe testing at the level -- from industry
12 to the level where we get this information -- so
13 that's not an area --

14 Potential criteria to be used in evaluating
15 technology, and those include concentration
16 technologies, specificity, sensitivity and others.

17 Next slide, slide 6. Best Practices from
18 Other Regulatory Agencies/Information on New Method
19 Selection and Evaluation. This was discussed -- So
20 we're going to be looking --

21 Input on CDC on speciation, molecular
22 serotyping, and next generation PulseNet

1 methodologies which FSIS has already begun -- issues.
2 Federal Requirements for Data Integrity/Data
3 Quality -- considerations always. Also statement on
4 sampling plan and statistical design in the Final
5 Report has not been charged because -- report based
6 on that information --

7 So, like I said -- we have not decided yet
8 on the direction where to go. However, we decided
9 on -- to each -- Also relevant meetings are coming,
10 and I mean, I was looking in -- and we will identify
11 the interest of the subject matter experts -- We
12 already have a small list of 10, 11 members --
13 computers and looking for more experts. This will
14 probably happen even before the Subcommittee meets on
15 August 6th. Meeting options are being decided, as I
16 said, and that finishes my report.

17 In summary, I think we had very intensive
18 sessions -- so involved and so intense that we really
19 were scared. We had to have a break. However, I --

20 DR. MANN: Thank you. Any questions for
21 Dr. Dessai?

22 MR. GARRETT: Thank you for that

1 report -- next door, take breaks. My group wouldn't
2 let me do that.

3 I've got maybe two questions and two
4 comments. One is essentially, as I understand it,
5 this is emerging technology -- so think about -- but
6 I would suggest you get your statistician on the line
7 now -- And also, the last thing that you want --
8 The point I'm trying to make is you need to get your
9 statistician --

10 And the second thing, another issue certain
11 to arise -- is that there needs to be, as you engage
12 in your discussions, there needs to be -- some sort
13 of conversion factor relative to the sensitivity
14 methodology, as to how you compare the new version --
15 or the new method versus the old way --

16 DR. MANN: Any other questions for
17 Dr. Dessai?

18 (No response.)

19 DR. MANN: I'll make one observation -- I
20 recognize that you are scoping out a very large
21 project here. So I noted a term of phrase -- and as
22 the Chair of this Committee, I urge you not to dabble

1 in thought too long, and if we need, we do have
2 another Subcommittee Chair available in the form
3 of Spencer to jump in and help you if you need to
4 tighten that up a little, but thank you for your
5 report.

6 So moving on, let's go to our other
7 Subcommittee that met this week, and Ms. Jenny Scott
8 will report out on the *Mycobacterium* group in place
9 of Dr. Zink.

10 MS. SCOTT: Thank you. Jenny Scott,
11 GMA/FPA. The *Mycobacterium avium* paratuberculosis,
12 MAP Subcommittee, completed a rough draft first on
13 the two questions related to food, water, and
14 environmental sources of contamination, with respect
15 to exposure among human population to MAP. We also
16 looked at the frequencies and levels of contamination
17 from these sources. We began drafting the text on
18 current detection methodologies and the text on
19 processing interventions to reduce exposure. The
20 Subcommittee also began work on the research needs.

21 We would like to thank Dr. Radcliff from
22 the Marshfield Clinic for his valuable contributions.

1 He was our noted expert and will be a great help --
2 because of the methodology limitations, it set
3 limitations for all of the conclusions that are
4 coming out of this Subcommittee.

5 We anticipate that it will take another two
6 to three days of working groups to complete this
7 document before we go to the full Committee for final
8 adoption. Thank you.

9 DR. MANN: Any questions for Jenny?

10 (No response.)

11 DR. MANN: Okay. All right. I think we're
12 at the point in which we are at public comment phase
13 of the meeting. The staff is checking to see if
14 anyone has signed up today, no one has signed up.

15 Would anyone in the audience like to make a
16 comment at this time for the benefit of the Committee
17 or anything else?

18 (No response.)

19 DR. MANN: -- so we will go ahead and
20 close the public comment phase if there are none, and
21 I think we're at the point which we will close down
22 this session, Plenary Session of the Full Committee.

1 Thank you all for taking a week out of your regular
2 lives and regularly scheduled work and coming to work
3 for the nation, and working on important things such
4 as food safety and policy that we have to -- this
5 subject. So your contributions help us make those
6 decisions.

7 Dr. Brackett, do you have any final
8 comments you'd like to make?

9 DR. BRACKETT: No, the only thing I would
10 like to say is echo what Dr. Mann just said. It
11 really is a lot of work. I know that -- and so I
12 also would like to thank you for all the services
13 you've given.

14 DR. MANN: Those of you who were at the
15 Monday opening session, I did indicate that as Chair,
16 I was hoping that this Committee could institute four
17 to five Subcommittees going. I think this is one of
18 the best -- advisory bodies that the U.S. Government
19 has, and there's a lot of valuable information that
20 comes from a group such as yourselves -- and all the
21 success we've had -- So I'm going to ask a lot of
22 you, and I hope you agree, and continue to serve.

1 With that, I send you on your travels with
2 hopes that you return home safely. Thank you for
3 attending.

4 (Whereupon, at 11:01 a.m., the meeting was
5 concluded.)

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