

AGENDA

National Advisory Committee on Microbiological Criteria for Foods
January 22 – 25, 2002
Omni Shoreham Hotel
2500 Calvert Street, NW
Washington, DC

Tuesday January 22, 2002

9am – 5pm Subcommittee on Microbiological Performance Standards for Meat and Poultry (Calvert Room)

This Subcommittee will continue its review of data relevant to microbiological criteria for performance standards for *Salmonella* in ground beef.

9am – 5pm Subcommittee on Codex

This Subcommittee will review the “Discussion Paper on Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures” (Capitol Room)

Wednesday, January 23

9:00am Plenary Session (Empire Ballroom)

Welcome and Opening Remarks – Kaye Wachsmuth, Chair,
Janice Oliver, Co-Chair

9:15 am Introduction and remarks by Dr. Elsa Murano, Under Secretary for Food Safety

9:30am Report from Subcommittee on Microbiological Performance Standards for Meat and Poultry – Spencer Garrett, Chair

10:30 am Break

10:45 am Continuation of Report from Subcommittee on Microbiological Performance Standards for Meat and Poultry – Spencer Garrett

11:45 am Public comment period

12 noon Lunch

1 – 5 pm Subcommittee Meetings

Microbiological Performance Standards for Meat and Poultry
Subcommittee (Congressional A&B))

Blade Tenderization/*E. coli* O157:H7 Subcommittee (Executive Room)

- Review summary conclusions on blade tenderized steaks
- Review research needs to answer additional questions

Thursday January 24, 2002

9:00 am Convene Plenary Session (Empire Ballroom)

Report of the Subcommittee on Blade Tenderization/*E. coli* O157:H7 and
Discussion

10:15 am Break

10:30 am Report of the Subcommittee on Hot Holding Temperature and Discussion

11:30 am Public Comment

12 noon Lunch

1:00 pm Introduce Criteria for Shelf-life based on Safety and full committee
discussion

2:00 pm Codex Subcommittee Report and full committee discussion

3:00 pm Break

3:30 pm Report of the Subcommittee on Microbiological Performance Standards
for Meat and Poultry

4:45 pm Public Comment

5:00 pm Adjourn

Friday January 25, 2002

- 9 am Full committee discussion of Microbiological Performance Standards for Meat and Poultry (Empire Ballroom)
- 10:15 am Break
- 10:30 am Continue full committee discussion of Microbiological Performance Standards for Meat and Poultry and plans for future work
- 11:30 am Public Comment
- 12 noon Adjourn