

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

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

### **Purpose**

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) provides impartial scientific data to participating Federal agencies to use in developing integrated food safety systems from farm to table and to ensure food safety in domestic and imported foods.

NACMCF was established on March 18, 1988. It was formed in response to recommendations of the National Academy of Sciences for an interagency approach to microbiological criteria for food, and of the U.S. House of Representatives Committee on Appropriations, as expressed in the Rural Development, Agriculture, and Related Agencies Appropriation Bill for fiscal 1988.

### **Discussion**

NACMCF was re-chartered on September 23, 2004. On April 8, 2005, the Secretary of Agriculture appointed 30 members to the Committee for the 2004-2006 terms (see Appendix A). Confirmation of members is pending.

Respective NACMCF subcommittees will be formed to work on the following charges:

- *Campylobacter* methodology.
- Validation of post-harvest treatment for molluscan shellfish.
- Safe seafood cooking parameters (see Appendix B).

We anticipate that all three subcommittees and the full committee will meet in the Washington, DC, metro area before September 30, 2005.

### **Contact Person**

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## Appendix A

### 2004-2006 NACMCF Members

**Dr. David Acheson**

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

**Dr. Gary Ades**

Wal-Mart, Inc.  
Bentonville, AR

**Dr. Larry Beuchat**

Center for Food Safety and Quality Enhancement  
University of Georgia  
Griffin, GA

**Dr. Kathryn Boor**

Food Science Department  
Cornell University  
Ithaca, NY

**Dr. Scott Brooks**

E & J Gallo  
Modesto, CA

**Dr. Peggy Cook**

Safe Foods Corporation  
Rogers, AR

**Dr. Daniel Engeljohn**

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

**Dr. Timothy Freier**

Cargill, Inc.  
Wayzata, MN

**Mr. Spencer Garrett**

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

**Dr. Patricia Griffin**

U.S. Department of Health and Human Services  
Centers for Disease Control and Prevention  
Atlanta, GA

**Dr. Linda Harris**

Department of Food Science & Technology  
University of California  
Davis, CA

**Dr. Walt Hill**

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

**Dr. Michael Jahncke**

Virginia Polytechnic Institute and State  
University/VSAREC  
Hampton, VA

**Dr. Lee-Ann Jaykus**

Food Science Department  
North Carolina State University  
Raleigh, NC

**MAJ Robin King**

U.S. Army Veterinary Corps  
Northeast District Veterinary Command  
Ft. Monmouth, NJ

**Ms. Barbara Kowalczyk**

Beta Biostatistics, Incorporation  
Madison, WI

**Dr. John Kvenberg**

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

**Dr. Joseph Madden**

Neogen Corporation  
Lansing, MI

**Dr. Alejandro Mazzotta**

McDonald's Corporation  
Oak Brook, IL

**Dr. Ann Marie McNamara**

Silliker Inc.  
Homewood, IL

**Dr. Jianghong Meng**

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

**Dr. Dale Morse**

New York State Department of Health  
Albany, NY

**Dr. Eli Perencevich**

Department of Epidemiology and  
Preventive Medicine  
University of Maryland School of Medicine  
Baltimore, MD

**Ms. Angela Ruple**

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

**Dr. Donald Schaffner**

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

**Ms. Virginia (Jenny) Scott**

Food Products Association  
Washington, DC

**Dr. John Sofos**

Department of Animal Sciences  
Colorado State University  
Fort Collins, CO

**Dr. Sterling Thompson**

Hershey Foods Corporation  
Hershey, PA

**Dr. Irene Wesley**

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

**Dr. Donald Zink**

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

## **Appendix B**

### **Work Charge Descriptions**

1. **Analytical utility of *Campylobacter* methodologies** - Make recommendations on the best method for analyzing for *Campylobacter* in poultry so that such data can be used to determine prevalence and to support risk assessments. Evaluate methodology used in past FSIS poultry baselines.

2. **Scientific Parameters for Validating Post-harvest Treatments for Pathogen Control in Molluscan Shellfish** - Review post-harvest treatments and provide recommendations on their validation for control of pathogens in molluscan shellfish, especially *Vibrio vulnificus*.

3. **Determination of Cooking Parameters for Safe Seafood** - Determine minimal requirements for achieving safe cooked seafood. Assess seafood cooking methods and pathogens of concern.