

National Advisory Committee on Meat and Poultry Inspection

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

Purpose

The purpose of this briefing is to present the Committee with an update on the actions taken by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) since the National Advisory Committee on Meat and Poultry Inspection June 16-17, 2005, meeting.

Background

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

The NACMCF was re-chartered on September 23, 2004. The current 2004-2006 NACMCF term runs through September 23, 2006. See Appendix A for members.

Plenary Sessions (Full Committee Meetings) were held on July 12 in Washington, DC, and on September 28, in Coral Gables, FL. Subcommittee meetings were held July 12-15, 2005 for the subcommittees on Analytical Utility of *Campylobacter* Methodologies, Consumer Guidelines for the Safe Cooking of Poultry Products and Determination of Cooking Parameters for Safe Seafood for Consumers (see Appendix B). The subcommittees on Determination of Safe Seafood for Consumers and Consumer Guidelines for the Safe Cooking of Poultry products met again on September 26-29, 2005.

- **Committee work status:**

- 1) Analytical Utility of *Campylobacter* Methodologies - A final document was adopted September 28 at the meeting in Coral Gables, FL (see Appendix C).

- 2) Consumer Guidelines for the Safe Cooking of Poultry Products - This subcommittee is in the final stages of completing its work and is not expected to meet again. The subcommittee intends to present its document before the full committee for consideration of adoption at the next NACMCF Plenary Session, scheduled for March 2006.
- 3) Determination of Cooking Parameters for Safe Seafood for Consumers - Work is ongoing for this subcommittee.
- 4) Assessment of the Food Safety Importance and Public Health Significance of *Mycobacterium avium* subspecies *paratuberculosis* - The Food and Drug Administration presented the concept for this charge to the full Committee on September 28, 2005. The formal charge to NACMCF is currently under development, and will be provided to the subcommittee soon. See Appendix D for a general description of this charge.

It is anticipated that the full committee and active subcommittees will meet in the Washington, DC, metro area in March 2006. Additional subcommittee meetings will be held as appropriate.

Contact Person

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Attachments:

Appendix A – 2004-2006 NACMCF Members
Appendix B – General Work Charge Descriptions
Appendix C – Condensed Summary of Adopted *Campylobacter* Methods
Appendix D – New *Mycobacterium* Charge Under Development

Appendix A 2004-2006 NACMCF Members

Dr. David Acheson

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

Dr. Gary Ades

Wal-Mart, Inc.
Bentonville, AR

Dr. Larry Beuchat

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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
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Dr. Linda Harris

Department of Food Science & Technology
University of California
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Dr. Walt Hill

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Dr. Michael Jahncke

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Dr. Lee-Ann Jaykus

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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

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Albany, NY

Dr. Eli Perencevich

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University of Maryland School of Medicine
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Ms. Angela Ruple

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National Seafood Inspection Laboratory
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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/CFSA
College Park, MD

Appendix B General Work Charge Descriptions

- 1. Analytical utility of *Campylobacter* methodologies** - Make recommendations on the best method for analyzing for *Campylobacter* in an upcoming Food Safety and Inspection Service (FSIS) microbiological baseline study of broiler chickens, so that the data can be used to determine prevalence/levels and to support risk assessments.
- 2. Determination of Cooking Parameters for Safe Seafood** - Determine minimal requirements for achieving safe cooked seafood and associated objective measurement. Assess seafood cooking methods and pathogens of concern.
- 3. Consumer Guidelines for the Safe Cooking of Poultry Products** - Determine minimal requirements for achieving safe cooked poultry products at home and assess the utility of associated labeling, including preparation and cooking instructions, consumer guidelines and recommendations (e.g., using indicators of doneness such as end product appearance). Conventional home cooking methods, including microwaving, will be addressed. A variety of poultry products will be covered, including whole muscle products (with and without added ground or emulsified tissue), ground poultry, and bone-in product, as well as raw products with heat-set breading. Recent foodborne illness information, baseline and other appropriate data will be considered in these updated recommendations.

Appendix C Condensed Summary of Adopted *Campylobacter* Methods

- The direct plating enumeration methodology currently being performed in the Agricultural Research Service (ARS)/FSIS Broiler Rinse Study (Stan Bailey, et al.) should be the basis for developing the upcoming FSIS broiler baseline study, with modification as indicated throughout the NACMCF report;
- The FSIS microbiological baseline study design for broiler carcasses should be based on the species of *Campylobacter* causing the majority of human illness, namely *C. jejuni* and *C. coli*;
- FSIS must clearly state the objectives and potential uses of their broiler baseline data and determine if data collection from a single carcass rinse for the analysis of *E.coli*, *Salmonella*, and *Campylobacter* data would be beneficial for the evaluation of an indicator organism for the agency and industry.

Appendix D New *Mycobacterium* Charge Under Development

Assessment of the Food Safety Importance and Public Health Significance of *Mycobacterium avium* subspecies *paratuberculosis* - Determine the potential for transmission via foods of *Mycobacterium avium* subspecies *paratuberculosis*, a suspect causative agent for Crohn's Disease, and the importance of this organism as a food safety concern.