## Procter&Gamble

The Procter & Gamble Company Sharon Woods Technical Center 11530 Reed Hartman Highway, Cincinnati, Ohio 45241-2422

June 24, 1998

Docket Management Branch (HFA-305) Food and Drug Administration Room 1-23, 12420 Parklawn Drive Rockville, Maryland, 20857

0936 '96 JUN 26 P1:29

Re: Docket Number 97N-0451

Dear Sir/Madam,

This responds to the FDA's request for comments on its *Draft Guidance to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*, issued on April 13, 1998. The Procter & Gamble Company is pleased to provide these comments for consideration in future revisions of the Guide.

Overall, we commend the FDA and USDA for assembling what promises to be an informative set of recommendations that will help reduce the risk of consumer exposure to foodborne pathogens. We especially laud the agencies for recognizing that practical measures must focus presently on risk reduction, not risk elimination, and that food safety is a shared responsibility for everyone from "farm-to-table". Further, we agree with the agencies' call for enhanced efforts to educate consumers on good produce handling techniques, including the thorough washing of all fruits and vegetables to be eaten raw.

We are, however, concerned that some specific recommendations in the guide are not consistent with current and historical registration policies within the Environmental Protection Agency, Office of Pollution Prevention, Antimicrobial Division. This federal authority has jurisdiction over the registration of safe and effective sanitizing chemicals for produce washing in (or near) the farmer's field and in the consumer's home. The EPA has, to date, not issued any efficacy standards for pathogen control; all current registrations for produce sanitizers are for control of spoilage organisms only, not for human pathogens. This policy has given rise to the practical distinction between "food quality" (spoilage control) and "food safety" (pathogen control) that this guide does not acknowledge. Given this, the guide may be making pathogen control recommendations for field and food packing facilities that are not in compliance with the Federal Insecticide, Fungicide, and Rodenticide (FIFRA) Act under EPA jurisdiction. Therefore, it behooves the FDA and USDA to consult closely with the EPA Antimicrobials Division prior to finalizing its food safety guidelines.

Again, we hope these comments are useful to the agencies in future revisions of this important guide. If you have any questions regarding these comments, please do not hesitate to call me at (513)626-3636.

Best Regards, THE PROCTER & GAMBLE COMPANY

n FHL

William F. Holman, Associate Director Professional & Regulatory Services

cc: D.C. Winn, S.K. Puryear, B.N. Johnson



C.64

	The sender has requested Immediately upon receipt	d notification upon delivery				4. 4. 4.
	Name:	· · · · · · · · · · · · · · · · · · ·		CHO. C	State of the second sec	
	Tel. No.: ()					
			and the second sec			•
-			ESS MAIL			
POST	OFFICE TO ADDF				NI VI	2
ORIGIN (P	STAL USE ONLY)		Dolivery At	RY (POSTAL USE O	Employee Signature	СОРУ
INTERNATIC	NAL P.O. ZIP	Day of Delivery F	al Hale Envelope		PM	
	Date in	\$	Delivery A		Employee Signature	ESSI
Businaes	Papens Mo. Day Yr.	- 12 Noon 3 PM	Mo.	- Day	Employee Signature	DDRI
C Merchan		Des Day - 3rd Day C.D.	Mo**	Day 📋 AM	РМ	
Customs for	ms and Weight	Int'i Alpha Country Code	Signature	of Addressee or Agent	Jan da en der	*
commercial be required. See Pub 27	involce may ibs oz		Postage & Fees	Please Print		··· 1
internatione	Mail Manuel No Delivery	Acceptance \$	· · · · · · · · · · · · · · · · · · ·			т —
CUSTOM	R USE ONLY		WAIVER OF SIGNATURE (Domest	tic Only): I wish delivery to be	a made without obtaining the signati delivery employee, the article can b	e left in a
	TO FILE A CLAIM FOR DAMAC OF CONTENTS, YOU MUST PF	E OR LOSS	addressed of the addres	e the delivery employee to he delivery employee will con	a made without obtaining the signatu delivery employee, the article can b sign that the shipment was deliv gitute valid proof of delivery.	-
	ARTICLE, CONTAINER AND P	ACKAGING.			alline Spielere	
· · - ·			(Q. ple	Alter a rate la	are construction and the second s	
	and the second		TON	Kan Man		
	B.N. Johnson Productie Gar Sharry which	ing in an		- 4 205)	ange solt atting to the solution 	
	Plant & but	n la factoria. Contra de la companya	let tran	A Cal Di	the way to play	
	Sprent of white the		200	1-d2	· · · · · · · · · · · · · · · · · · ·	
	11 C C C C	gas situndares are situa. Situ	the second se	and the		
	Cincipitati		The Ca	KV C .	ey and and 7	5
	CENTERNAL CONTRACTOR	15.241	м на 1 с 10 с 16 с		til bit i para	*
		s statute <u>i s</u>	or Tracking (			