

NOSB Sanitation Panel 2020

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Principles

- Food Safety is a top priority
- A foodborne illness because of poor sanitation would be a very dark mark on the organic industry.
- Cleaning and sanitizing practices can be implemented that are compatible with organic principles

Facility Cleaning/Sanitizing

- **GMP**
 - Good Manufacturing Practices
- **Cleaning**
 - Removing unwanted materials
- **Sanitizing**
 - Killing microbes
- **HACCP**
 - Hazard Analysis and Critical Control Points

GMP

- Procedures to insure effective cleaning/sanitizing
 - Standard practices with additional rinses
 - Testing to insure no residues
 - May require more work than routinely done
- Provide a safe (microbially) food supply
 - Conventional industry less concerned with chemical safety

Cleaning

- Prevent co-mingling
 - OSP should address this
- Prevent contamination
 - Standard cleaning practices with extra rinses
 - Tests to insure no residues
- Don't scrimp on cleaning/sanitizing
 - Possible to insure good cleaning as well as organic integrity

Sanitizing

- National List items (§205.605)
 - Acidified sodium chlorite
 - Food contact surfaces
 - Chlorine materials
 - Cl, ClO₂, hypochlorite, hypochlorous acid
 - Hydrogen peroxide
 - Ozone
 - Peroxyacetic acid
 - Food contact surfaces
- Quaternary ammonium compounds (Quats)
 - Not specifically listed nor restricted

HACCP

- May be incorporated into OSP
 - Or vice-versa
- CCP's
 - Critical control points
 - Generally unchanged for organic
- OCP's
 - Organic control points
 - Mostly around contamination/co-mingling

Materials/Processes

- Chlorine cmpds
- Bromide
- Alcohols
- Peroxyacetic cmpds
- Hydrogen peroxide
- Acids (mineral)
- Ionics (TSP...)
- Fatty Acids (glycerin)
- Organic acids
- Quats
- Iodophors
- Soaps
- Gases (ClO_2 , O_3 , EtOx ...)
- UV or IR light
- Essential oils
- Microorganisms
- pH adjusters
- Silver

Questions to Address

- Toxicity
- Environmental mfg. issues
 - Waste disposal issues
- Contact time
- Nanotech
- Resistance
- Broad vs narrow spectrum
- Hierarchy of use
- Contact
 - Surfaces vs direct food contact
- Cross resistance to antibiotics

OFPA Criteria

- Detrimental interactions
- Toxicity
- Environmental issues
- Human health
- Biological effects
- Alternatives
- Compatibility w/organics

OFPA Synthetic Evaluation

- Natural alternatives
- Environmental impact
 - Manufacturing and disposal
- Nutritional quality
 - Health impacts
- Preservative?
- GRAS
- Essential?