

**DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER  
PROTECTION (DATCP)**

**FOOD SAFETY ADVISORY COMMITTEE**

July 24, 2020  
Zoom Meeting  
9:00AM – 12:00PM

**Call to Order:**

Brian Hobbs called the meeting to order at **9:00 am**.

**Roll Call:**

Julie Hults, Todd Drew, Cheri Schweitzer, Hsing Yi Hsieh, Brian Hobbs, Kristen Voss, Jessica Zetlau, John Chastan, Jordan Mason, Katie Roberts, Jill Ball, Jordan Mason,

*Ex-officio:* Jim Beix, Gordon Shea, Carrie Pohjola, Jim Kaplanek, Kara Paul, Reed Smith, Amy Millard, James Mack, Joanna Kahvedjian

Guests: Amadib Dillon

**Additions to agenda:**

None

**Consideration of Minutes:**

Todd Drew moved to approve the minutes, John Chastan seconded the motion and the motion was unanimously approved.

**Public Comment/Input:**

None

**Disclosures and Recusals:**

None

**Membership Updates:**

None

**Member Issues:**

**Conference for Food Protection Update**

Carrie, will be moved to April of 2021. Holding pattern with issues submitted. No new issues allowed. If additional information, Jim K. or Carrie can get to us. Up in the air whether we will have permission to attend the conference in April. If not able to attend, might have to hang onto the issues and introduce at a later date. Carrie agrees and expressed that other states will have similar issues and stay tuned if things change.

Jessica Z: Just like state, industry is thinking of the same things. With budget cuts, a lot are on travel restriction. This will be industry wide.

### **DATCP Issues/Updates**

Jim K. shared inspection staff was under Safer at Home Order then moved into end of June Phase I, where we are conducting inspections on a limited basis with a lot of virtual inspections. In field for only follow-up complaints, but online mostly. Continued to do virtual pre-inspections. As of July 13, moved into phase II. As long as inspectors can social distance and wear masks, they can get into the field. Majority of work is being done in recreational facilities. Retail work is a bit more challenging. Try to make appointments ahead to limit number of staff that will be in the kitchen. Focus on pick up or drive through to adequately social distance. If unable to do that, we will prolong the time until we are able to do that inspection. Indoor inspections take a lot more planning. With cases continuing to increase in the state, we are not sure if we will roll back to a phase I. Local public health departments can speak to this, but many of their staff are tied up in response to COVID-19. Some have started to get out and resume some inspection work. It depends on where you are in the state and resources that county has. Some have been impacted and others not.

Food code has passed. It should be published on July 27<sup>th</sup>. The 90 day roll out period ends Oct 27, 2020. It has affected our training aspects. The trainings will be a good seven hours. We will not do in person training, and will have virtual training for inspection staff and agents as well as industry training. Exploring how we are going to do this virtually. Would like to develop the material on our website for consumption by industry. We are looking breaking the training into 2 hour segments as a “canned” training with date in future for live webinar with Q&A. Stay tuned. Will reach out to industry partners as well as own staff and agents on timeline and coordination. With webinar, it needs to be scripted so takes more time. Closer to October when we roll that out. More likely than not will be in virtual format.

Brian asked, maybe we can offer training on SharePoint by chapter. That might be a nice way to break it down. Jim, agreed that is along the lines of what we were thinking. Some chapters will have more time than others depending on changes. That captures the idea. Administrative rule has most significant changes, complete rewrite. Can separate by sections so that one would be on licensing one on enforcement and standards for example. We will give it thought.

Reed thanked Kara for updates on retail agency that were released. Agents across state are back to hiring. Carrie and Kara have a lot of training to do. We were just released to go out in the field and are just going out to train. Appreciate patience of all involved. ATCP75 passing – mobilized people in industry. Websites need updating, Jim and Carrie are compiling documents to update. A lot of that work is going on. We are in a difficult budget spot so travel is limited.

### **State Committee Updates:**

#### **Retail Policy Committee**

Jim K: They have been meeting virtually. Sould have a new outdoor cooking policy that should be out next week closely modeled after conference of food protection outdoor cooking guidance. Addresses activities that occur outside of licensed food establishment.

In effort to have all guidance documents and interperetations making an effort to have them available on the public facing side, have developed extensive review process for that to happen

as well as formatted consistently, numbered them and streamlined the reference to the resources.

### **Handout Committee**

Kara: took a little hiatus, released new fact sheet yesterday. Safe melon handling fact sheet – see it has a whole new look. Also have a vomit and diarrhea fact sheet. They are in with our graphics team. We have a cooler storage handout with picture to post on cooler doors. Working on thermometer update for calibration. Because of time now, we have more updates to fact sheets. With release of food code we have to make sure they match up.

### **Equipment Committee**

Jim K. none.

### **Other Outstanding Committee work**

Jim K will be having a guidance out shortly for wholesaling. Joint document between manufactured foods and retail regarding licensing with respect to USDA new definition of what is considered wholesaling or not. Many facilities in past that would have been food processing licensed will now have a retail license. Most were retail mobile units, temporary events, or farm markets. In past were issued food processing licenses. Based on food committee work these more closely mimic retail facilities. We are not going to change people's licenses. The way they were will stay until change of operator or business plan.

Brian asked for an update regarding meat processing and retail sales. In past was an exemption that if you had meat establishment license, could retail under that. Because USDA pays for inspection work that prohibited inspectors from looking at anything outside, these processes were not being looked at. We had huge gap in ROP processes, smoking and fermentation that were being done at retail level that were not being looked at by meat staff. When revised code, revised what were being looked at. If you have retail other than products which would bear a legend of inspection, would be required to have a retail license after October 27<sup>th</sup>. Over next couple of months, gathering lists, rosters and getting memos out to those facilities letting them know that they will be required to have a retail food license as well.

Brian: please keep meat inspectors informed when those go out. Have been seeing a lot of issues and the meat people do not look at it. This new code will correct for that.

Please send list of establishments sent to by jurisdiction so that inspectors know which establishments in area were affected.

Hsing Yi request handouts and guidance documents. Have seen a surge of retail that want to wholesale up to that 25%. One of the biggest requirements is the labeling. If a fact sheet can be made with differences of retail if want to sell wholesale to facilities.

Jim K: Retail Labelling Requirements handout on webpage addresses bullets of what is required.

### **National Committees:**

Risk factor group has not met. James M. is on the call. Jim K. has asked James to reach out to members to see when is a reasonable time to meet. A lot are under stress and pressure, to see when would be a time, maybe later in fall.

Carrie, forwarded on foodborne or waterborne illness report. Jim B. shared, this was part of presentation that Jordan Mason and I provided last meeting and these are fields that would be captured as part of statewide illness reporting module. Fields that might relate to intake for local public health use – Jordan shared, c4 registration questions, input from locals on this, do not have a timeline yet on when this will be launched, depends on COVID-19 due to capacity to gather input from local health departments. Live questions contain skip logic, depending on how you answer questions, some would not appear. Shows questionnaire to consistently statewide information collection. Does not intend to change follow up, just to have a more systematic way across jurisdictions of collecting this information to compare apples to apples.

John asked if someone fills out and submits it, what immediate confirmation do they get? Jordan shared, once they hit submit, there will be a pop up that thanks them and gives them information on what happens to the information: funneled into Wisconsin's disease surveillance system. Locals are familiar with that process. They would follow their normal process from there. It will get assigned to the correct jurisdiction. That is one of the pieces we are close to finalizing.

John letting them know or confirming that those phone numbers are textable. Could add a field under phone number is mobile, home etc. to determine if it is textable.

Will help with information flow if people from five different counties connect.

Hsing Yi: how are people going to be directed to this questionnaire? Only through health department or on website? Jordan: both. And DATCP will have on website as well. We want to do some promotion once this is live and ready so that public knows where to go to find it. Specifying that this is for illnesses rather than complaints about unsanitary conditions, etc. to keep focus on specific purpose.

Hsing Yi: do you have a way of detecting duplicates or if the same case is reported by multiple people? If they report it five times under fake names, would be hard to tease out, but if mom reported and son reported, would be able to connect the dots. If not then, quickly within the follow up process.

Brian: does it ask anything about medical such as stool sampling, etc.? Jim B: it does ask did you talk to a doctor or nurse, was any testing provided.

### **Legislative Updates:**

Brian: you might want to let us know what codes will be opening in future or what is open. Jim K: Now 75, also swimming pool and recreational camp code. Brian: any talk about 97? Jim K: not statutorily. Brian: is 75 conflicting with 97 at all? Jim K: not once new 75 comes out. Brian: anything on fees? Jim K: we are behind, imagine will start code review process again to align with what 2021 food code will be. Now we are only updating to 2013. We are only 7 years behind. As we open up the rules we are addressing fees and will have to have a larger discussion about that. Brian: with 75 there will be some classification changes (not a lot hopefully). Jim K: this rule was not to address fee changes, but because there is a new risk model and categories there will be some facilities that will see an increase or decrease in license fees. When we created this new assessment. When we ran the numbers to see where it would fall out, the majority/85% of the facilities are going to stay in the same categories. 15% will have increase or decrease with a difference of less than \$800 in total that would change. (Average net or loss per county). Most of the changes will occur on the retail side. On restaurant we were already using a risk-based model. Part of the process is those licenses were based on

dollar amounts. Two or three years down the road they should have been switched to a higher license. Not something that was assessed. A lot of those would have an increase because they should have been licensed that way all along. The dollar amount is now built into the assessment. That is one of the changes we had to make from legislature before they would pass it. The current statute says that the determination has to be based on dollar value. So we reconfigured the assessment tool to factor in the dollar value. In Healthspace, there will be 2 assessment tools: FE's serving meals and not serving meals. Dollar volume is a component, but very small and is built in.

**Action Items:**

Jim K: would like to hear from industry folks to see how things are going in their businesses and if there is anything they need from DATCP.

Amandib (Guest): we are getting good support, especially when we needed seals. Have done great work by supporting the plans.

John: doing fine. Staffing, new rules, new procedures, lots of change. Local health folks in Sauk County, have been working with us on all topics COVID-19 related. Interesting because we are dealing with emotion. Someone who had an opinion before never vocalized it, now feel it is their responsibility to point it out. Some of biggest problems are having employees deal with guests on topics that has nothing to do with them.

Hsing Yi, Festival Foods: changing every day. Protest effected our Madison store in Health corner it was closed. Keeping up with jurisdictions, orders and expectations is challenging. If there is a positive case, each health department is taking contact tracing differently as to how close the contact was, e.g. you had a guest that was in your store on x day, but not telling us what to do about it. On the other hand, we started closing at night, used to be 24 hour. Change has been good for our associates' safety. We learned to use our camera system which was previously used for loss prevention. Remote FS assessment protocol. Have now been using camera system for contact tracing as well. We do it internally as well. Positive case response protocol has worked really well.

Jill: all of local health departments have been reasonable to work with. Have not found any major issues. We also have a contact tracing team like Festival to protect our coworkers from exposure. We use our cameras to determine whether the contact was close contact and also have a questionnaire. We are spending a lot of time on contact tracing. Construction going well. We have had some schedule changes adjusted based on location of stores and transmission rates. We have on intranet, a COVID-19 tile that our coworkers can access from personal or work computers that we update with new policies and changes in those. Working in multiple state is challenging, especially with MN mask requirement. They decided that local orders would preempt state order. We have to do state and local orders. Our communication is good. Everyone has eyes on everything so we are getting guest recommendations. Otherwise, DATCP has been a huge support and appreciate time and effort pushing out fact sheets.

Jessica Z, KFC, Taco Bell among other brands - we are global and have had significant number closed. Focusing on drive through and carry out. We put masks in place and in some cases gloves. Our protections are based on customer's perceptions on what they think is safe. Supply chains are greatest challenge. We have daily changes, action plans crisis teams, CDC return to work criteria changes affect us as well.

Approved October 23, 2020

Katie technical college system: student side. At beginning colleges shut down abruptly. Had to do a lot of quick thinking to meet needs. Some did basket pick up to take home as well as periodic real time instruction related to cooking and preparing. Asynchronous learning time where faculty would record lesson and students learned that way. Towards end of semester, culinary was allowed lab time. They had specific times they could pass in the hallways, Madison College was included in that. I am making an assumption that they will continue with pick up of food and supplies and recordings and feedback real time online.

Kirsten Voss, DPI – when schools shut down in spring, was a lot of work to figure out what waivers were allowed with ways to serve. Many schools have been able to use those waivers through pick up, delivery options. As we are getting ready to go back to school, all schools in state are figuring out how food service is going to operate. Have had to be in contact with USDA for what waivers will be allowed going into the school year.

Local Agents: Todd, Brian, Julie – chaos for 4 months, now trying to get back out. Trying to keep up with changes in the Safer at Home Order. When the order got lifted things went back to pre-COVID-19. Would have liked to have an update from Tavern League. Receiving tons of complains of what public's perception of what food establishments should be. Many morph into personal hygiene complaints. Public comments are filling our days.

Brian: restaurants are doing good job. Biggest problems are gatherings at bars, home parties, lake parties. Julie: busy. Working on various aspects of COVID-19 response - handling complaints, nighttime stings, and inspections of bars. Doing excellent job complying with local orders. Looking at private gatherings and health clubs.

John, food safety class updates? Where do we see this going if status quo continues for next six months? JK – we recently put a deadline of Oct 1 on there. Now with increase of cases, may have to reevaluate. Tavern League is resuming their training. Online courses can be taken. 360 training is actually has ability to have training and test online. Not sure if other offer online exams. Have not heard from Susan if they resumed their classes at lower attendance for social distance, but cannot confirm that restaurant association is back to offering courses full time. We do not have final answer, we will have to play it by ear and see as we get closer to Oct for guidance. BH NW Wisconsin Polk County can do up to 30 in a room with masks required and six foot distancing. We also offer proctored exams online at end of day.

Katie: Fox Valley Technical and Mid State Technical Colleges are offering in-person food protection certification courses. Other colleges likely are as well. If entities interested in contracting, they can through office of business and industry.

Kirsten at DPI": we cancelled all food safety classes. ServSafe teamed up with ProctorYou with introductory rate until end of month price goes up.

### **Future Meeting Items and Dates:**

October 23, Zoom meeting.

**Adjourn: 10:20**