

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

FOOD SAFETY ADVISORY COMMITTEE

October 22, 2021
Zoom Meeting
9:00AM – 12:00PM

Call to Order:

Brian Hobbs called the meeting to order at **9:08 am**.

Roll Call:

John Chastan, Julie Hults, Brian Hobbs, Cheri Schweitzer, Kirsten Homstead, Susan Quam, Courtney Kempfert, Michael Nordos, Dan Tew, Bonnie Koenig, Wahajuddin Syed, Todd Drew, Jay Ellingson, Kevin Brown for Katie Roberts, Hsing-Yi, Bonnie Koenig

Ex-officio: Gordon Shea, Carrie Pohjola, Amy Millard, Troy Sprecker, Kara Paul

Guests: Laura Temke, Caitlin Jeidy

Additions to agenda/change of order:

Jay - Requests a round robin with industry folks regarding labor concerns, COVID, etc... Will discuss under member issues

Consideration of Minutes:

Jay motioned to approve the minutes and John seconded the motion. With none opposed, the minutes were approved.

Public Comment/Input:

None

Disclosures and Recusals:

None

Membership Updates:

1. Installation of new chair:

- a. Jay Ellingson installed as the chairperson for a 2 year term

2. Vice Chair Election:

- a. Cheri Schweitzer put her name in this position. No other interested or nominated persons.
- b. Vote from group – Yes to installation of Cheri to 2 years as vice chair and 2 years as chairperson

Member Issues:

Conference for Food Protection (CFP) Update

Quam: Executive board met last week on committee assignments, and council committees. You may only participate on one committee at one time so the assignments are taking longer. Standing committees were approved last week. CFPM committee members will be notified today.

Pohjola: Council committee chairs have received notification. There is more committee work this year. Carrie is the co-chair of council 3 committee – reusable containers.

The number of volunteers has dropped this year. There was a large participation from WI staff.

Next CFP April 2022.

Other member issues:

1. Jay – labor shortages per industry perspective. Industry is hurting with labor and now possible vaccine mandate. He sees 3 options: wait for mandate and regulators to enforce, do a soft roll out of vaccine mandate with testing or full-fledge vaccination required. What should we do? Company does offer \$100 gift cards as incentive to get the vaccine.

NRA- 23 states are ready to sue regarding this possible requirement of a vaccine mandate.

Hsing-Yi – be prepared but wait to see what happens is an option.

Dan – his company is requiring vaccination without testing options by Jan 3rd all company stores only or employee will be terminated. What this do for pre-employment screening and contract labor should also be considered.

Brian - Proof of vaccination may also be a concern with fraudulent COVID vaccination cards.

2. Susan – operators are being told it is ok to have 1 CFPM cover more than one location – is this true? According to new DATCP 75 this is correct. One CFPM may cover multiple places under the same ownership. Why has this changed? Amy will follow up with Legal. Susan doesn't feel this is a positive change for our facilities from a food safety standpoint. Consider changing this ASAP. Also a concern of inconsistency between inspectors.

Carrie shared Interpretation from DATCP: Question: Can multiple facilities share a Certified Food Protection Manager (CFPM)?

Answer: Our rule does not prohibit a person from being a CFPM at multiple locations, only that the establishment must have a certified CFPM, it does not require the CFPM to be onsite at all times or that the original certificate is the only one that can be posted, even though we may have interpreted that in the past, the rule does not specifically prohibit it. Under the current rule, it is acceptable, but if problems arise with Person in Charge and demonstration of knowledge, a CFPM could be required onsite through compliance actions.

2-102.12 Certified Food Protection Manager.

(A) At least one FOOD ESTABLISHMENT EMPLOYEE that has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM as specified in chapter 1

Troy - This is our published intent and hope to take care of it thru compliance. We will work to get this information out and clearly communicated with the help of Jim K. it was recommended that DATCP also voice your intent for the future.

3. Hsing-Yi – Inspection of grind logs has been added to the food code. Meat Bureau also does review of grind log but they do not leave any sort of inspection report. Requesting a stream-lined process and that any DATCP inspector will follow a similar process or all will leave an inspection report.

Amy will follow up with Meat in regards to leaving a report.

Troy – on the Food and Rec side we do always leave/email a report.

DATCP Issues/Updates

1. Manufactured Food:

Troy – Steve Ingham has announced his retirement starting December 16th and officially done on Jan 11, 2022.

The process has started to create a manufactured foods advisory committee – planning on officially beginning in Feb 2022.

2. Retail Food:

Troy – James Mack retired in July 2021. NEARS program will continue and that position is in the process of being hired. Using Advanced Sans throughout the state to do assessments and this position will be the trainer.

DATCP's number of complaints has been very strong the past few months, from customers and employees and staffing concerns. DATCP continues to attempt to educate but the interactions are becoming more adversarial. Stress levels appear to be very high out in the field.

DATCP – staff are wearing mask, some exceptions. We are encouraging staff to stay safe and remove themselves from any dangerous situations. Our staff are not sharing vaccination records. The state does require that all employees report vaccination status.

State Committee Updates:

1. Retail Policy Committee

No updates

2. Handout Committee

Kara: Since our last meeting updated cooling procedures and thawing procedures fact sheets were released. A new fact sheet regarding the difference between a contract cook/personal chef and caterer is now available. The CFPM directory has also been updated to include how the course and exam are offered (online or in-person) and also if they offer the course or exam in languages other than english.

Brian stated he is seeing more students failing the exam. Susan - The CFPM exam is updated every 5 years. So the exam is getting harder each time it is updated, that may be why we are seeing more fails. Not just because of online learning. JTA – Job task analysis. Every exam provider must complete a JTA in regards to CFPM duties to determine what should be added to the exam, for example allergens. All 6 exams must go thru a JTA.

John – requested that fact sheets be translated into Spanish. There is a DATCP work group currently working on this process.

Cheri- Some agent counties already have their fact sheets translated in Spanish and Mandarin. So these would be currently available.

3. Equipment Committee

No updates

4. Other Outstanding Committee work

No updates

National Committee Updates:

FDA (Mike) reminder there is about a month left to apply for retail flexible food grants.

Brian -training grant for Polk County that ends this year – what happens if you don't spend all of the money? Can it be transferred to next year? Mike would have to check with AFDO but probably not. Troy's understanding was it would not be able to be carried over.

Carrie - AFDO is developing a new committee for new technology in retail food. Kevin - Consider Technical college advisory committee meetings involvement in this committee.

Legislative Updates

Susan - Bill being drafted on the behalf of Cottage Food Industry to determine what foods may be prepared in the home and sold to the public. It is still being drafted and has not been circulated at this point.

Brian – Private swimming pool use. May do it if it is done separately from any other license. So, TRH could rent the room via the lodging license and have a separate rental agreement/payment to use private swimming pool. This could be done at lodging facilities, campgrounds, etc. Trying to address this situation in the open pool code. Concern over public health and safety. Concern by industry is that they are not on the same level playing field with requirements and insurance.

Action Items:

Guideline changes for the FSAC group have been made (permanent members and 3 rotating members that are voted in). 2 consecutive-2 year terms unless there is no one running. Dan and Katie are currently filling these 2 even numbered year seats.

We need to fill the 1 odd-numbered year seat. Suggestion made to have someone from Sysco/Reinhart – food distributor. In 2022 we will have 2 seats to fill.

Courtney nominated Laura Temke for the open odd-year seat, Second by Todd. All voted yes, no opposed. Laura is the new rotating member.

Pohjola – 2022 meetings: Jan 28th April 22nd, July 22, October 28 both in-person and zoom options will be available

Future Agenda items & Dates

Pohjola – 2022 meetings: Jan 28th April 22nd, July 22, October 28 both in-person and zoom options will be available

Additional comments:

none

Adjourn:

Motion to adjourn by Laura. The meeting was adjourned at 11:11am