

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

FOOD SAFETY ADVISORY COMMITTEE

January 28, 2022
Zoom Meeting
9:00AM – 12:00PM

Call to Order:

Jay Ellingson called the meeting to order at **9:00 am**

Roll Call:

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

Ex-officio: Gordon Shea, Amy Millard, Kara Paul, James Kaplanek, Reed McRoberts, Amanda Ney

Guests: James Mack, Dawn Walter, Charles Clark (DHS), Jen Pino-Gallagher

Additions to agenda/change of order:

None

Consideration of Minutes: Susan motioned to approve the minutes and Brian seconded the motion. With none opposed, the minutes were approved.

Public Comment/Input:

James Mack: Introduction to Resiliency, ability for a system to bounce back from an adverse event, for example food safety/FBO. Organizations are available to help with understanding resiliency and how it can help in your organization's food safety process.

Disclosures and Recusals:

None

Membership Updates:

1. Jordan Mason introduced Charles Clark to become the DHS representative.
2. Steve Ingham is no longer with DATCP. Amy Millard is the interim in Steve's position. The position has been posted for a month now with no closing date and there are no updates on recruitment. Reach out to Amy with any concerns.

Member Issues:

Conference for Food Protection (CFP) Update

Susan – CFPM: first committee meeting in December. Susan is the chairperson of the committee. Justin Daniels, NE is vice chair. First official meeting will be on Wednesday, February 2nd. Main issue: change CFPM certificate validity period from 5 years to 4 years to match up with range of new food code release dates. Looking at impact this may have nationwide.

Susan is also on the food safety management committee with Hsing-Yi.

Hsing-Yi - food safety management committee: waiting for AFDO survey. Also on employee food safety training committee. How do you measure behavior/training. Focus on teaching in the classroom but also how a company could develop and measure their own training documents.

Hsing-Yi's coworker is on: Returnable committee and issue committee.

Julie: there is a lot of WI representation on CFP committees. Julie is on Sushi Rice HACCP committee and also on issues committee.

Brian: CFPM question regarding if CFPM is able to represent more than 1 business. Are there any additional parameters to control this?

Jim K: When rule was revised it was determined that the original policy went above what the rule actually allowed. Currently most are dealing with it as an enforcement issue if needed. The CFPM must still be able to train other employees and if this is lacking you could write as a violation and require a CFPM at that location. This may change when we adopt the FDA 2017 code – next WI Food code update.

Julie: maybe use risk control plan or require a separate CFPM per location if violations are noted. Request that there are exceptions to CFPM such as a cappuccino machine only business.

Mike Nordos: FDA released response on CFP issues, agreed with 31 of 38 and partial agreement with some of the others. Will attempt to share the letter with the group.

Other member issues:

Susan – supply chain and labor are the biggest hurdles right now with no end in sight.
Jim K – State and local agents are having the same issue with turnover and issues with recruitment. State has 4 vacancies they are currently trying to fill.

Julie Hults – same issues as well as using resources to train new staff and then the staff leave after training is complete.

Jay Ellingson – experiencing all the same issues, must lock in the employee by 18-24 months or they move on.

Hsing-Yi – last month we 17,000 hours in the stores with no one to fill the available work hours. Store directors are up to 60-70 hours per week. Same supply chain issues, empty shelves are common.

John – now we are ordering as much as possible when the product becomes available instead of ordering biweekly. Also struggling with equipment repair in a timely manner.

Courtney – delays in exam results for staff is a problem too.

DATCP Issues/Updates

1. Manufactured Food:

Amanda Ney: FDA contract work has started. Submitted mid-year report for a grant. Currently working with produce section to determine how to license farms that freeze and package berries for further processing. Working on revising internal policies for Standards. Field staff are scheduling inspections in advance due to businesses having staff shortages – operators are more sensitive due to staff and supply shortages. Advance scheduling seems to help with this issue. Seeing operators also struggle with part availability or people who are able to repair equipment timely. Still in the process of creating a manufactured food committee similar to FSAC.

2. Retail Food:

Jim K: our staff are out doing inspections, following CDC protocols. No staff restrictions at this time. Some virtual inspections are being done on simple facilities. Movement on a wild mushroom course is underway by the Mycological Society. Hired Sarah Scanlan to continue on with the NEARS/Retail Food Program Standards.

Reed: Continuing to work on food code fact sheet updates. Trying to keep them basic to help with food safety for new employees. DATCP uses compliance for CFPM concerns.

Amy: translation into Spanish for many documents is underway.

State Committee Updates:

1. Retail Policy Committee

No updates

2. Handout Committee

Kara: There were three new handouts released since the last meeting: 3 compartment sink, sanitizing surfaces and sale of retail juice.

3. Equipment Committee

Jim K: There has been questions regarding small coffee roasters, possibly just add these to the list as not needing state approval

4. Other Outstanding Committee work

Jim K: last survey for inspections conducted in December which will give 6 months of data. Appears we are heading in the right direction. Staff survey also sent out. Hoping for more information at the next meeting.

National Committee Updates:

None

Legislative Updates

Jim K: 3rd party deliveries and dogs at retail food establishments. Dogs was held up and change was made so it only relates to dogs so it is moving back thru the legislature. There is also discussion of having the Department take on inspection for foods with Kratom (an herbal extract that comes from the leaves of an evergreen tree (*Mitragyna speciosa*) grown in Southeast Asia. Kratom leaves can be chewed, and dry kratom can be swallowed or brewed. Kratom extract can be used to make a liquid product). This may be better handled by Manufactured Foods Section. Not sure where it is at in the legislative process.

Susan: 3rd party deliveries, AB 901 SP883 – how interaction occurs between 3rd party deliveries and the restaurant. Referring to more national type delivery companies such as Grub Hub. 3rd party delivery company cannot put up a business on their platform without the business' consent. It also contains a food safety training aspect. Does not include tax payment at this time.

Susan: Working on bill for delivery of alcohol which would allow 3rd party companies or actual companies to deliver alcohol. One of 10 states in USA that does not allow the delivery of alcohol.

Susan: Bill in drafting stages to put regulations in place for Cottage Food businesses.

Jessica Hoover: Cottage foods affects their members, looking for an annual limit/monthly cap and only for non-TCS foods allowed. Would also like an inspection of home kitchens, educational components and labeling requirements to be included.

Brian: sees 2 issues to cottage food: fairness of all those that are licensed the other side is food safety. Is there any data to show there have been food safety issues?

Cheri – Norovirus outbreak from a home baker (unlicensed) in 2006 from wedding cakes.

Action Items:

None

Future Agenda items & Dates

2022 meetings: Jan 28th, April 22nd, July 22, October 28 - continue as zoom for April meeting and try for in-person in July.

Additional comments:

Brian: Hip Camp to allow camping on private land, similar to VRBO. Same with swimming pools, private pools are being rented out to the public for use. WEHA 2022 is having a membership drive new membership dues are only \$10.

Adjourn:

The meeting was adjourned at 10:40 by Jay Ellingson.