

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

RETAIL FOOD SAFETY ADVISORY COMMITTEE

April 22, 2022
Zoom Meeting
9:00AM – 12:00PM

Call to Order:

Cheri Schweitzer called the meeting to order at **9:01 am**

Roll Call:

John Chastan, Brian Hobbs, Cheri Schweitzer, Kirsten Homstead, Susan Quam, Courtney Kempfert, Michael Nordos, Danny Tew, Todd Drew, Vicki Mendham (for Katie Roberts), Hsing-Yi, Bonnie Koenig (for Julie Hults)

Ex-officio: Gordon Shea, Amy Millard, Kara Paul, Reed McRoberts, Carrie Pohjola, Troy Sprecker; Ryan Bennett

Guests: James Mack, Michelle Bozeman, Charles Clark

Additions to agenda/change of order:

None

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

Public Comment/Input:

None

Disclosures and Recusals:

None

Membership Updates:

Ryan Bennett is sitting in for Amanda Ney, she took a different position and will no longer be on the committee.

Member Issues:

Conference for Food Protection (CFP) Update

Susan Quam – CFPM committee meeting every other month. Possibly one exam provider that may be leaving and no longer offering CFPM, not confirmed at this time, (Prometric). But there may be a new one coming on board soon. Issues related to CFPM timelines were shortened

from 5 years to 4 years. Current standard says 5 years or less. Proposal is to go to 4 years to time it with the food code changes.

Other topics: What is active managerial control/demonstration of knowledge – identification of barriers at retail level.

Food safety and sustainability is a trending issue and minimizing of food waste and container waste. Hard to navigate with Weights and Measures requirements.

Carrie Pohjola – CFP and NEHA are hosting a retail standards symposium June 7-9; open to everyone.

DATCP is preparing to submit issues to CFP

Returnables committee – developing guidance and making recommendations on how customers can bring in their containers for refilling safely.

Digital monitoring sensors are increasing in retail establishments to replace ambient air thermometers. Looking to incorporate this into the code and or guidance on how this can happen and still meet the intent of the code.

Hsing-Yi also on Food safety management committee and the employee food safety training committee. Taking the 2016 document and updating it based on food code changes.

Salad bars are reopening, concerns due to staffing, food waste, food costs and some customers are still concerned about food exposure/covid.

DATCP Issues/Updates

1. Manufactured Food:

- Ryan will be reporting to this committee on behalf of manufactured foods.
- Manufactured foods development of a similar committee to RFSAC will be delayed due to personnel changes.
- Manufacturing industry is still experiencing supply chain issues.
- Technical specialists working on the newest allergen, sesame, must now be included on food safety plans, HACCP plans, etc. Effective date Jan 1, 2023.

2. Retail Food:

- Recreational Camp and pool rules are in public hearing. National trend to think about restroom designation. Focus on having enough functioning toilets verses the gender designation of toilet rooms.
- Kara Paul completed FDA standardization in April with Mike Nordos.
- Working to bring NEARS back and working. WI wants to grow our rapid response team.
- There is a lot of agent hiring going on. Many new inspection staff which is increasing our training request load.
- Mushroom language changed in the WI Food Code. Working with the Mycological Society to create a course on mushroom identification for mushroom foragers.
- Grocery holding areas in retail stores. Should they be regulated? Whose food is it? Protocols for temperature control and protection from contamination

Hsing-Yi: Festival Foods has a dedicated area with added coolers and freezers.

- Employee health and food handling practices training and relationship building for our exempt groups. Educate on food safety prior to the event.
- DSPS is short staffed. There is a delay for operators trying to get plan reviews back in a timely manner. We are hoping to limit the amount of referrals we would need as part of our DATCP codes.
- Swimply updates DATCP cannot stop this from happening. Department is addressing it in the new pool code. More to come on this one.

State Committee Updates:

1. Retail Policy Committee

None provided

2. Handout Committee

Kara: There were two new handouts released since the last meeting: Employee Illness Decision Guide and the special processes fact sheet was updated.

3. Equipment Committee

- Update to the equipment brochure to add a coffee roaster as a preapproved piece of equipment. Also adding the language regarding hand wash sinks.

4. Other Outstanding Committee work

-Risk Factor Study is underway (hand washing) more to come next meeting.

National Committee Updates:

Susan: FDA Retail and Food Service and Food Safety Partnerships had a meeting. Implementing food safety management systems was main topic. Hope to start meeting quarterly.

Legislative Updates

Legislature has recessed at this point. New study committees have been announced and applications close on May 15th. Over one-third of the assembly will be lost to retirements, etc. so one-third of the assembly in January 2023 will be new. There will be a large amount of education needed.

Action Items: None

Future Agenda items & Dates

2022 meeting July 29 (in-person with call in option), October 28 (in-person)

Additional comments: None

Adjourn:

The meeting was adjourned at 10:43 by John.