

Approved July 24, 2020

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

FOOD SAFETY ADVISORY COMMITTEE

April 24, 2020
Conference Line Call - In
Dial 855-947-8255
Passcode 7662 200#

9:00AM – 12:00PM

Call to Order:

Carrie called the meeting to order at 9:00 am.

Roll Call:

Dana Skillrud, Cheri Schweitzer, Susan Quam, Kirsten Voss, Brian Hobbs, Julie Hults, Hsing – Yi Hsieh, Jessica Hoover, Jordan Mason

Ex-officio: James Kaplanek (Jim), Carrie Pohjola, Kara Paul, Reed McRoberts, Amy Millard, James Mack, Tracynda Davis, Joanna Kahvedjian

Additions to agenda: Move H up after F

Consideration of Minutes:

February meeting minutes: Dana motioned to approve, Todd second. Approved

Public Comment/Input:

None

Disclosures and Recusals:

None

Membership Updates:

Jim will table his update until the July meeting.

DATCP Issues/Updates:

FDA Retail Program Standard 9, Risk Factor updates (*James K./ James Mack*): Identified the first 2 risk factor updates. Will work on handling how to approach intervention when everyone can get back together.

DHS Foodborne Illness Reporting Form (*Jim/Jordan*): Reporting module started in 2015 with a survey of local health departments, state staff to understand how illness is being reported. Would it be better if the information collection was centralized? WEDSS seemed to be the system that came out on top as a good method for collecting data/complaints. Currently beta testing with some local health departments but it has now been delayed due to COVID 19.

Approved July 24, 2020

Susan: It appears that there has been no industry input on this process/module. Jordan: this module is not intended to change their current system for follow-up, triggers for contacting the restaurant based on the complaint. This is meant to change how they are first getting their information. This is a systematic way to gather the information at the start.

Hsing-Yi: could we see the document. Jordan: will send out a pdf form.

Jim B: Goals: increase sensitivity to detect clusters by having one repository.

Jordan: The HD interaction with the operator should not be changing with the use of this system. This will help us detect outbreaks earlier.

Brian: Please provide the pdf and a summary sheet.

Member Issues:

Conference for Food Protection Carrie: Waiting to see what is going to happen. It has been postponed until the end of the summer.

Safer at Home Order Brian – many businesses not following. Tavern League is trying to get something for May 1st and Restaurant Association May 6th.

Susan: Effort to get businesses starting by May 6th. Concern that the statewide plan has had no input from industry. It is statewide so 1 spike affects the entire state. Trying to put together a county by county plan using metrics for how the disease is acting within the state. Susan provided a spreadsheet that shows how restaurant Operation would be based on the type of facility (caterer, mobile). She also provided National Restaurant Association document for reopening of facilities.

Dana: Concerned that BBB had no industry input. We were not heard, we were not asked. We want to reopen based on science but we need to start from somewhere.

Susan: Conducted a national survey with the national restaurant association in WI on average we have seen a 70% decline in sales the first 10 days of April. Laid off 81% staff. Trying to push for a plan, get the dialog going for reopening and this must involve industry and DATCP.

Jim K: Pool industry laid out what it would take for them to open back up and provided it to DATCP. Jim suggests that restaurants, retail, grocery, bars – provide the timeline they think they will need to get the business going again.

Susan: Minimum of 2 weeks, most likely more to get orders, operations back to normal.

Hsing-Yi: Grocery has been open but the way of doing business has changed greatly. It is difficult to find supplies and resources to keep employees safe.

Dana: Agrees with Hsing-Yi. Local health departments are still enforcing local orders and not sure following the state order. They are over-stepping what the order says.

Brian: Caution when messages are sent out. It is confusing to local establishments trying to determine what is required, what is suggested.

Susan: Resources for restaurants page on their website. To help provide assistance to operators.

Approved July 24, 2020

Tracynda: FDA will be issuing their guidance on reopening very soon.

Brain: Question for Jim K – enforcement is on local law enforcement. Have you heard of any other route than local law enforcement? Jim K – this question has come up and there has been discussion with the Secretary's Office but at this point we have no direction other than provide info to operators, remind them of the order and leave it up to local law enforcement.

HACCP Plan:

Cheri: are HACCP plans still being reviewed. Carrie: Yes we are. Jim K. Just keep in mind some locals have extra duties right now with COVID which may delay their response to HACCP plans/variance.

Brian: When will state inspectors start inspecting again? Jim – it is up to the local HD to determine when they want to start. The state is starting to think about it, based on individual staff member situations. It may not be all staff out right away but the decision has not been made at this time. Brain: Please share DATCP rollout guidance. Jim K: we will share. Carrie P: State staff have done a couple virtual pre-inspections. Brian: Guidance on how to conduct an inspection post COVID. Gloves, masks, etc. Tracynda – there is another state doing virtual inspections. Are you using the same guidance? Jim: Very similar, we incorporated other states ideas into our documents.

State Committee Updates:

Retail Policy Committee (*James Kaplanek*): Close to releasing document for outside cooking. Once COVID is over that should get through the workflow process.

Handout Committee (*Kara*): Committee has not met. DATCP focus is on COVID messaging documents at this time.

Equipment Committee (*Reed*): modifying brochure to address hot hold units that have numeric dials as opposed to low/medium/high, for example Insta pot. More info to come.

National Committees:

Tracynda: Central region, pacific region 2020 cancelled. Only 2 regional seminars to occur this fall (Alabama and Rhode Island).

Carrie: No national committee work really going on due to COVID.

Legislative Updates:

Jim: Food Code is in committee and committees are still meeting. Hoping by July. Changes have been made for committee to support the code so we are hoping it will move through.

Susan: Every bill that the Restaurant Association has been working on will be dead. Nothing has happened at the senate since March.

Action Items:

None.

Future Meeting Items and Dates:

Approved July 24, 2020

The next Advisory Committee Meeting will be held on July 24, 2020 at 9:00 am.

Adjourn: 10:09 am