



Wisconsin Department of Agriculture, Trade and Consumer Protection

Open Meeting Notice

Meeting: Retail Food Safety Advisory Committee

Date & Time: Friday, January 26, 2024 9AM

Location: DATCP CR 266 OR Teams Meeting
2811 Agriculture Drive
Madison, WI 53718

https://teams.microsoft.com/l/meetup-join/19%3ameeting_NjA3NGE2N2ItNTBhNC00NWViLTliZjItYzg1ZDA0NjY3NjVj%40thread.v2/0?context=%7b%22Tid%22%3a%22f4e2d11c-fae4-453b-b6c0-2964663779aa%22%2c%22Oid%22%3a%22c4698554-c0d1-481b-89ba-f120bfdfaa0a%22%7d

Virtual Link
(If applicable)

Call In Meeting ID: 296 028 163 326

Information Passcode: cqfh6f
(If applicable)

Division: Division of Food and Recreational Safety

Retail Food Safety Advisory Committee will meet on Friday, January 26, 2024.

The Committee will hold a meet and greet with the Members of the public from 8:30-9:00 a.m. via TEAMS and in person. Please note, no Committee business will be conducted during this time and members will not be discussing any matters related to the Committee’s responsibilities.

The Retail Food Safety Advisory Committee will hold its official business meeting at 9:00 a.m.

Roll Call: Jim Kaplanek, Julie Hults, Chris Hinz, Michael Nordos, Sarah Scanlan, Courtney Kempfert, Kirsten Homstad, Todd Drew, Evan Powell, Susan Quam, Brian Hobbs, Cheri Schweitzer, Jay Ellingson, John Chastan, Anthoy Reams, Hsing Yi Hsieh, Stefanie Moccero, Daniel Tew, Jean Finger, Jessica Hoover, Kate Roberts

Call to Order: Meeting called to order at 9:00 a.m. by Jay Ellingson.

Additions: None

Consideration of Minutes: No changes requested. Courtney Kempfert Motion, Todd Drew Second Motion, All Aye, Motion Carried

Public Comment: None

Disclosures and Recusals: None

Membership Update(s):

Jay: One individual on call is Evan Powell (on the meeting) as Evan would be Jay's replacement

Member Issues: Cheri: Cold brew causing some rumblings among her clients, some are having pH tests performed (5.2 results), different studies for brewed in cold, room temp, extended brew (one noted is an 18-hour brew to 24-hour brew dropped pH a bit but quality was not great). Wanted to know if others are discussing. They do not want to keg, do not have cold holding capacity for keeping the product cold. Haven't tested water activity. **Julie:** Her operators struggling with it. Mentioned that Conference for Food Protection is going to look at the issue. Lot of concern. **Michael (FDA),** Michael is not surprised as it is a TCS food and outbreaks have been involved with the product. pH is close to neutral. **Cheri:** Asked Michael to say more about the outbreak, mentioned a canned notable case. **Michael (FDA):** Requested more time to review outbreak. **Cheri:** an operator had considered acidifying the food, but the point is to reduce the acidity. She had suggested a cook step for the coffee, but they stated that was not an option. **Michael (FDA):** requested some time to see what he could find out. **Evan Powell:** Been using Nitro cold brew in a dispenser, running to issues because there is a water mixing at ambient temperature, so the first cup is ambient, but they have a supplier letter. Suggested that they could use one of those machines.

Anthony Reams: Meat processors have an additive that can acidify but doesn't add the added tang. It's a smooth acid (part citric part something else). This might be a way around it.

Cheri: Do they need to hit 4.6 or 4.2? To Michael

Michael (FDA): Depends on packaging: will be 4.1, must be less than 4.2. Would refer to Jim as regulatory authority.

Sarah: Point of clarification: if they acidify would they need a HACCP plan.

Jim (DATCP): Yes.

Cheri: Fact sheet says yes.

Jim (DATCP): Yes, started with ROP, then became standard.

Michael (FDA): Sent email to CIFSCAN requesting info on outbreaks. Also sent out question to other scientists about how others are doing it.

Cheri: New at this place, and how do we give guidance from here?

Jay: Thanked Michael and Cheri. Requested anything else on cold brew or any other issues.

Brian: Regional Meeting which had a fire dept speaker regarding hood systems: SPS 314.5: Cooking under hood for mobile kitchens: under impression that systems were not needed

Under impression that neither an exhaust or hood needed: (1) less than 365 sq. feet inside; (2) kitchen is used on fewer than 12 calendar days in the full year; (3) must retain record of when they are in operation and made available upon request.

Jim (DATCP): Do they perform inspections on these?

Brian: Forward to the first department in that area, money given to ensure these inspections are done.
Referral issue

Jim: Agrees that no hood required was what we were given

Todd: Fire Marshall, can't say how aggressively they are looking at them. That would impact most of the ones they see.

Jim (DATCP): Requested code

Brian: Whether inspection or not it is in code.

Jim (DATCP): Just wanted to know code for referral.

Courtney Kempfert: Sanitizer test strips and expiration dates. Passing information on regarding test strip expiration date, but may take more time to reach the greater masses

Cheri: Good thing to bring up, largely operators don't know that, and some operators are unaware that they expire and were noted on the inspection report.

Jay: When that happens is there a way, they can test the sanitizer in real time. Could it happen that test strips were expired, inspector tests, then they do not get written up?

Jim (DATCP): The issue is that the inspector is going to have test strips and they will monitor. It is still a violation. It is that they don't have test strips, not no sanitizer or not enough sanitizer. Just dealing with a core violation of not having test strips or having expired sanitizer, versus not enough sanitizer or no sanitizer present. At end of the day inspector using their test strips, depending on what they find will depend on what the inspector notes.

Jay: Ok, I won't go.

Julie: Since that is not in code should it really be a violation?

Jim (DATCP): If you look at FDA, it is considered a violation based on interpretation at CFP. That the language is already in the rule that the test strip have to be within expiration date.

Michael (FDA): Yes, FDA accepted it, already working on the language

Jay: Is there any way there could be a bulletin board, to note hot topics, for example that test strips that are expired will be noted out as not having test strips. Just looking out for small or medium businesses, knowing that they don't know what they don't know. Does DATCP have a bulletin board with hot topics?

Jim (DATCP): No, we have fact sheets on the website, but nothing really for "hot topics". That flavor could change on a regular basis. If it were immediate danger or health threat that information would be put out there. If folks have test strips, it's a core violation, just to make sure they get the non-expired test strips and we move on. Larger issue when they don't have test strips. On every inspection there is a lot in the food code. As you run into something that is a core, its noted, discussed and move on. Main focus is risk factors. If we had an issue with a risk factor, that would be something we communicate on the website. If you feel a fact sheet or an FAQ on sanitizing test strips is warranted, we could explore putting something together

Jay: In our organization, we have a hot topic and it's a rolling top five. Eventually they drop off. If word spreads.

Jim (DATCP): Not opposed, just how is that communicated? If they aren't on the website, they have to go to the website to look for it. I like the idea of the evolving top five and give an opportunity to do some indirect outreach about those top five.

Jay: Keep it simple, not 12 paragraphs. Just a few sentences.

Jay: Do you have a way to send something out, maybe to all licensed operators or certified people?

Jim (DATCP): We do have GovDelivery, but we try to use the GovD sparingly to ensure that people will continue to open them and read them. If we can spread the word out with the inspectors to make operators aware to go to DATCP website to look for top five issues. Then responsibility of the operator to look for that. Could do a GovDelivery to explain where to find the top five.

John: Agreed, just to the new facilities or once or twice a year.

Jim (DATCP): We could do something like that.

Cheri: Agreed that it would be great to have something like that, especially to put a shout out to handouts such as the cantaloupe hand out.

Jim (DATCP): Starting to use QR codes to bring them right to the site

Jay: That's great, thank you. Any other issues?

Brian: One more quick thing: two operators in the last month that Eco lab stated that they are adding an additive to the test strips so that only their test strips will work with their sanitizer.

Jim (DATCP): Have not heard about that.

Cheri: I have experienced this in Milwaukee. Operator's sanitizer does not test out with her test strips, she must use theirs.

Hsing-Yi Hsieh: We use Eco-Lab and was not aware. She will find out.

Todd: Not had problems getting a reading from non-Eco-Lab strips

Brian: Will reach out to Eco-Lab to point blank ask

Jim (DATCP): Seems to go against Eco-Labs mission for food safety

Jay: Agreed food safety is not competitive. Want to pat everyone on the back. Honest transparency and if we do not continue this process he would be concerned about the next generation. If we get this all to work and it works well, he hopes to push for this in other states. To move from committee to council it would really be a feather in our cap.

Susan: Request that we move the legislative portion of the agenda up so that Susan can get people on board with a few food safety related bills.

Jay: Is everyone ok with that on the call?

Jim (DATCP): Yes.

Jay: Susan, the floor is yours.

Legislative Updates:

Susan: Thank you. 1. Cottage food regulation bill-Had a hearing Wasn't sure if Jessica was here.

Jessica: I am here.

Susan: Did have a meeting regarding the Cottage food bill regarding those currently selling food under what was known as the pickle bill. Overall, the hearing went well for those of us who want to bring some regulation to those who are selling product out of their home. We will see how that will

move this year. By the way Jessica testified and did a great job regarding what is done to the baking industry and the food safety concerns. Our proposal is that when you get to \$20K in sales, then you need a license. Been purposed \$100K. Some stated they sell \$100K out of their homes. Meeting next week with Senator Baldwin as it was referred to her committee. Legislature is very on the amendment side. Susan said they did get hearings. Receiving some good responses who want legislation and some problems that state we shouldn't be regulating in this manner, such as restricting income, at least not in a heavy-handed way.

Bill introduced to exempt cotton candy from licensing. It had a hearing and it passed out of committee 8-0. Believes it will get to the floor and most likely to the floor and to the assembly. It has picked up some movement. Susan was unable to attend hearing or testify against it, but submitted reasons for registering against it. Suggested those opposed submit testimony.

John: Was the cotton candy applying direct sale (handed to someone) or packaging?

Susan: Would have to look believes all processes.

Courtney Reference numbers, or just cotton candy bill or

Susan: Cotton Candy bill 80851SB814; Food qualification exemption (Cottage foods) 80897SB813 Senate scheduled in February and very early March. When the redistricting maps come out and depending on upon which they choose the legislature just might shut down. All frantically trying to get stuff done, and may just end session early and hit campaign trails. Wanted to let folks know One thing forgot to mention of Cottage Food bill proposed \$20,000 cap on sales, some in industry that think that is too high. 90% of legislature thinks \$20,000 is too low. We will get nothing done if we go less than that.

Jim (DATCP): Susan have you been following the bill with raw milk, maple syrup and labeling?

Susan: I have, but has primarily had discussions with legislature around the meat labeling (lab created), and has had past labeling regarding menus. Mentioned that last minute substitution regarding menu labeling (can't print a last-minute label). Have chatted on the maple syrup bill, and they haven't come out against it because bills haven't come out yet. This appears to be an education effort not regulatory.

Sarah: Brought back to raw milk

Susan: Has not had anything done with raw milk

Jay: Can you share regarding cotton candy bill?

Susan: Yes, I can do that.

Jay: Requesting Cottage Foods bill.

Susan: Will send both and has to go.

Michael (FDA): asked if Susan saw his chat post. (Susan gone) Michael got a response from CFSCAN regarding the outbreak. Michael said CFP is moving forward with recommendation that cold brew is hazardous enough product and much industry representation on their committee. Nationally there are some challenge studies and more info to come.

Jim (DATCP): Jay, I think Chris had a question.

Chris (DATCP): There is no obvious difference in the code for debiting the expiration. From experience, that's probably 25% or less of missing strips of that total.

Jay: Thank you, Chris.

DATCP Issues/Updates

Status of RFSAC Council & Determination of Seats & Application

Jim (DATCP): Tentative approval. Unable to pull everything together by this meeting but expect to be a council by next meeting. We have a lot of details that we must finalize. Need to make recommendations to Sec office, seek additional letters out, create appointment letters. Everyone needs to make application to the committee. We need to make an application and create a portal for applications to be sent to. We have leg work to do to get us there. As soon as we have that information, we will get that information to you so that the current members can be recommended to the Secretary. Ensure everyone on the committee has an opportunity to apply. Must send letters to the organizations regarding positions. Jim has started with letters that will be sent. There will also be an oath of office letter that will need to be signed. Jim working with others that have councils within DATCP to utilize those documents without recreating the wheel. Jim wants to share the existing committee and created an excel spread sheet of where he thought everyone sat, and what seats need to be filled. If you'll notice, all member seats listed and do have people who are currently assigned. He wanted to make sure if you are listed, that you are assigned to the correct representation. Asked Hsing-Yi: asked if she was under the Grocer's Association.

Hsing-Yi: Feel more comfortable representing the large grocery store. How do we determine large and small?

Jim (DATCP): Number of factors, but if you only had a few stores, would be considered small. If there was a large chain, that would be considered large.

Jay: Asked Hsing-Yi about meeting regarding Wisconsin Grocer's Association.

Hsing-Yi: Would gladly join the meeting.

Courtney: For Tavern League, it should say Tavern League of Wisconsin.

Jim (DATCP): John we have you representing the Wisconsin Hotel and Lodging Association.

John: Yes.

Jim (DATCP): Anthony we have you representing WAMP?

Anthony: Yes.

Jay: Clarified name of the Wisconsin Fuel and Retail Association.

Jim (DATCP): Stated yes, taken from the website.

Jay: Yes, leave me at representing Wisconsin Fuel and Retail Association. His role is the Chief Science Officer. Group that reports to CEO.

Jim (DATCP): Want to get role right, will get the role right especially when you fill out application.

Jay: Excited for this.

Jim (DATCP): Jessica, we have you representing Wisconsin Bakers Association, corrected title.

Jessica: Yes.

Jim (DATCP): Have Daniel representing Retail food serving meals large.

Daniel: Yes, but asked that the “s” taken off the name.

Jim (DATCP): Mentioned open positions: Retail serving meals industry member (small food facility-less than 50 units), Grocer’s Association, Convenience store industry member with significant food service, Retail food establishment not serving meals small industry members, meat establishment industry member with a retail food service operation.

Anthony: Can they not be an association member?

Jim (DATCP): Clarified that they can be a member but they are looking for a representation from an owner/operator of a meat establishment industry member with a retail food service operation. Those are the vacancies that we have: five. Brian Hobbs, still representing WAHLDAB. Todd Drew and Julie Hults. Kristin still representing DPI.

Kristin: Asked for name and title correction.

Jay: Must leave, Cheri will be taking over the meeting.

Kristin: Said that DPI is accurate, but particularly K-12 but would not be able to represent college as well.

Jim (DATCP): Clarified that any of the areas listed could be represented. Checked with Katie’s representation.

Katie: Yes, correct.

Jim (DATCP): Cheri you are our member at large.

Cheri: Yes.

Jim (DATCP): Sarah Scanlan, hopefully Secretary. Jim, Chris, Michael, Charles are ex-officio DATCP, DATCP field, FDA, and DHS. Wanted to share some of the work he has started. Shared the letter that would be sent out to industry partners asking them to provide a listing of individuals that may show interest that we could approach regarding their interest in the committee.

Michael (FDA): Clarified, you have me not as a member, correct?

Jim (DATCP): Yes, not a member, ex-officio. Shared template for nomination process for new voting members and for soliciting new membership and making a recommendation to the Secretary for appointment. Creating denial letters in case there are a lot of nominations. Interim Appointment letter: letter goes to members once approval has been obtained by Secretary. Once approved there would have to be a signed oath of office to be sent back to DATCP. These are the pieces we need to put the final touches on. Must create a portal on the DATCP website. Must submit the application to be considered. We have some details to work out in the next month or so. In the meantime, encourage everyone to think about the open seats and talk amongst members in organization or in industry that you think may show interest in participating in the RFSAC Council so that we can have a full committee/council when we meet. Next meeting in April. From our last meeting that we had in December we had talked about the finalized council bylaws, and Jim had to make some very small tweaks to that document moving forward. We were unsure if DATCP would be on as a voting member or not. Initially had DATCP as voting member. Noted we should be part of the voting member. Legal stated that the secretary position will be a voting member. Sarah S. if approved, would hold a voting position. Jim and Chris will not hold a vote but will be there as ex-officio. Otherwise, all other remain the same. Jim is open to any comments/questions regarding council.

None asked.

Jim (DATCP): I think we covered the sheets that we will need, and applications need. I think that is it for me.

Cheri: That is a lot of paperwork that needs to be done. Let's move onto manufactured foods updates.

Manufactured Food

Jean: Do intent do have a similar council to this one in 2024. No other updates.

Cheri: Retail Food updates?

Retail food Updates

Jim (DATCP): Licensing Multiple Retail Food Establishments Within the Same Building, operated by the Same Legal Entity: Department in the process of creating a memo regarding multiple licenses under the same building with same licensee. Statue requires that each separate food establishment requires their own license. Looking at what determines a separate food establishment. A lot of discussions and struggled over this issue over the last 10-15 years. There wasn't uniformity thus a lack of consistency over the state. DATCP settled on the point of sale. Where is the point of sale being made. If you have multiple food operations all under the same licensee and all under the same point of sale, only one license is required. If separate points of sale, with their own point of sale system, then being looked as a separate license. Can go through the policy to clarify when a separate retail food license is required when multiple establishments under same licensee. Interpreting Wisc. Stat. 97.30(2)(2) and ATCP 75.06(1)(a). When each retail food operation that has an independent "point of sale" is considered a separate retail food establishment as required ATCP 75.06(a). Additionally retail food establishments in separate buildings on the same premise require their own retail food establishment. Several examples reviewed. Any questions or comments?

Julie: Similar to question three but there isn't one point of sale. There are three store fronts, and they all share a kitchen, and you can pay at any of the three points of sale

Jim (DATCP): They are all under the same legal entity?

Julie: Yes.

Jim (DATCP): If that is just one point of sale then one license.

Hsing-Yi: Thank you for bringing this up. I was the one that brought this to Troy, and one area that has a Caribou Coffee in it and licensing went up. What role should this council play when memos like this come up? I feel that we are missing out if we do not have an opportunity to share our views and perspectives in the policies. That is something I would really like going in the future. That these types of policies are brought for input.

Jim (DATCP): That was my intent when I initially brought it up. I failed to follow through. Our intent is that when we develop them, that we address them at the council and get feedback.

Hsing-Yi: That would be awesome. I am a little disappointed that we are going back to point of sale to decide when a place needs a license. This takes us back on where we pay. I could see business coming up and saying, "we have the same POS" and takes away from the risk. Obviously, we have this model in multiple jurisdictions, and some say we don't agree with it and we won't do it. From the risk level, I feel that we are taking a step back and consistency wise we

are not getting that. Not sure what we can do but would love for us to be consistent across the board. Let's get thinking and talking about that.

Jim (DATCP): All this is doing is identifying when a license is needed. Once determine a license is needed, then we determine risk. This is simply to determine when we need a food establishment license. If you are hearing areas of inconsistency out there, I would ask that you share so that I can follow up. I cannot improve that unless I know who is being inconsistent. Agents are required to follow DATCP internal memos.

Hsing-Yi: When we talked about this, did you find out if agents agree with this?

Jim (DATCP): When we brought it up at WAHL DAB, there is no really good way to make it simple, other than where the sale is being made. If you are required to make payment at a counter for a particular product, then that is your point of sale and retail establishment. That does not mean we cannot make changes when we open up the rule, but this has been an ongoing problem for 10-15 years. It would change and we had a lack of consistency and spent a lot of time to address all the different scenarios and keep it as simple as possible. Chris?

Chris (DATCP): Is point of sale a physical register? The point of sale could be electronic, as the point of sale goes to the store in general. You mentioned that this must be the same building, not same premise. Mention Door County where there are several food trucks that are on the same premise. Is that one license?

Jim (DATCP): Separate building or separate area, then that is a separate question.

Chris (DATCP): The other question was point of sale.

Jim (DATCP): At the time it was put together, we hadn't had the multiple sharing on the kiosk. That is something for consideration for future. A larger discussion will be had when the rule is opened up. This is an interim guidance to get us to that point.

John: Is this something that you can share now?

Jim (DATCP): This has been out for about a year. And it was about three meetings ago that I didn't bring a final copy. We can send this out. Sarah did you send this out with minutes?

Sarah: No.

Julie: In shared kitchens, we charge full kitchen amount but a reduced local fee. Considering doing the same for these types of locations.

Jim (DATCP): That is certainly acceptable.

Hsing-Yi: It's just a little confusing for operators and this is with someone who has a licensing background, For a regular operator, I can only imagine how hard this is.

Jim (DATCP): We try to be as consistent as possible, but if I am not notified of the inconsistencies, then I cannot address them. I need to know about them so I can deal with them.

Hsing-Yi: Is this something you can bring this up at WALHDB.

Jim (DATCP): Will bring up at WALHDB.

Todd: Jim answered my question.

Cheri: It is a great discussion and what the committee is for, and what the council is for. This is great dialogue. There will be points of contention and that is why we are all here.

Jim (DATCP): It is the intent to bring these things for discussion. Sometimes we cannot do this as we need an answer right away, but we do try.

Cheri: I think there is room for appreciation on both sides. I think what you bring up Hsing-Yi may affect others. I think as long as it's brought up respectfully, as we always do.

Brian: I have one comment. When we changed this over, this is difficult to explain that we were only changing the cost they pay. It seems like a money grab to them. It wasn't easy.

Cheri: Anything more retail?

Jim (DATCP): I know you know we came out with the cold brew fact sheet. They are continually updating Fact Sheets and creating new ones. Otherwise, the policy teams haven't met so there aren't updates as far as that is concerned. I had planned on opening the food code this year in the spring. Again, that is going to get pushed back a little bit. Informed by Troy that we have a desire to address retail food establishment fees before we address the rule. Troy's words "we need to stop the bleeding" Request from secretary's office to address fees in a separate scope statement. Doing a scope statement in the next few months to discuss fees. Hoping to wrap that up in two to three meetings and do a scope statement in the fall. We need to have a Wisconsin food code update. We are getting further and further behind each year and come up to 2022. There are not dramatic changes but there are some hot button issues, especially around Certified Food Managers. That will be an interesting discussion. Do not want to put it off any longer. We have successfully updated the recreational education and pools code. We currently have the lodging open. Want to make sure we get the scope statement in place by the end of the year for the food code.

Cheri: You have a lot of work. Does that cover us for retail food?

Jim (DATCP): Takes us to equipment committee.

Handout Committee:

Cheri: Taking us back to hand out committee. Takes us back to what Jay mentioned. What I would love to see is a column that shows creation or revision date. There is no way to see if it has been updated.

Jim (DATCP): I think we can do that.

Cheri: We are almost at 11, and I need a reading from the group if anyone needs a bio break.

Equipment Committee:

Jim (DATCP): Nothing on the equipment committee. Nothing new to share, just same old things.

Other Outstanding Committee Work-Risk Factor Workgroup-Jim Kaplanek:

Jim (DATCP): As far as risk factor work group, next year will be the first assessment after the work we have done. Wanted to give it two to three years before data was run, to see if the materials and education made an impact. In a waiting position at this point. We are moving to a new Healthspace product called Healthspace Cloud. That is the software used for our inspection program. Healthspace is the vendor and we have been working with them on the development of the Cloud product for over 1.5 years. Our staff will be training and have a 30-day testing period of that product. Shortly after that we will be moving to that system going live, then working with our agents to bring it to them as well. This will create a lot more functionality as far as using different devices.

National Committee Updates:

Jim: National Committee updates, I do not have any updates. Julie or Hsing-Yi, do you have any updates?

Hsing-Yi: Food safety management committee: Creating a few committees, but they have not met yet.

Julie: Cochairing plan review committees to working to update CFP document, mobile food establishment document, and national retail program standards committee and subcommittee incorporating HACCP training, HACCP certification and shortened training program for low-risk inspection work.

Jim: Received something in the mail from AFDO, any of you that have to put together a HACCP plan, AFDO has put a nice binder together for a binder for HACCP plan for special processes. Or if you want more information on these processes, the document is handy as a guidance document.

Julie: I did not get a copy, but I got a preview of it. If you would mind copying me on the email.

Jim: I don't know if I still have the copy.

Cheri: I have it pulled up on our website. There is a fee \$99 printed and sent. Or you can download the digital for free. It is 365 pages.

Jim: That's all I've got.

Legislative Updates:

Jim: I was trying to get Susan to comment on some of the other legislation. She did address maple syrup. There is a piece of legislation allowing raw milk. Not quite sure where it is or if it will go through as that is on the Dairy side of things. There is also a dairy labeling law that if it does not meet the standard of identity for milk. For example, would not be able to call it almond milk as it does not meet the standard of identity for milk.

Brian: It was back of the equipment committee for Jim. Was there a piece of non-commercial equipment being allowed for freezer drying?

Jim: I had not but can look into it.

Brian: I had talked to Carrie and she had suggested there was a piece of non-commercial equipment that might be approved.

Jim: We do have some non-ANSI approved equipment that meets the ANSI requirements that are approved.

Cheri: I think action items. We may be close to official council. Anyone else action items for next time or think about?

Sarah: Will send out a request for addresses.

Cheri: It will be updated where we will meet at the next meeting. We will continue to be hybrid.

Jim: John, I think you have offered in the past, we didn't want to take advantage of your hospitality. Is there a person Sarah can confirm regarding the room.

John: I think it is better it be me. Any time is fine.

Jim: Thank you.

Cheri: Thank you. I think it is very generous and convenient as it is a nice middle ground. Anything else for the good of the group?

Future Meeting: April 26, 2024

Motion to Adjourn: Cheri motioned at 11:07 a.m. Hsing-Yi: seconds motion at 11:08 a.m. Meeting Adjourn at 11:08 a.m.

Assigned Action Items:

DATCP hot topic bulletin board (Jim)

Copy of Policy for licensing send out (Sarah)

Cottage Food and Cotton Candy Bills to group (Susan)

Council Documents (Jim & Sarah)

Bring up the point-of-sale licensing document with WAHLDAB (Jim)

Send out of copy of the HACCP plan for special processing to everyone (Sarah)

Non-commercial equipment for freeze drying approval from Equipment Committee (Jim)

Agenda:

A. (Members can bring forth issues to the committee of concern)

1. Retail Food

B. State Committee Updates (Section Manager, Retail Food and Recreational Technical Section or designee)

1. Retail Policy Committee

2. Handout Committee

3. Equipment Committee

C. National Committee Updates

D. Legislative Updates

E. Action Items

F. Future Meeting: April 26, 2024

G. Adjourn

a.

To find out more about the meeting or hearing, or to request copies of documents that may have been prepared by the DATCP or to request documents to be used in connection with the meeting/hearing, contact:

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