

**DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)**  
**RETAIL FOOD SAFETY ADVISORY COMMITTEE**

April 26, 2024, 9:00-12:16PM p.m.

Kalahari Resort 1305 Kalahari Drive, Wisconsin Dells and Microsoft Teams Meeting

**Roll Call:** Cheri Schweitzer, Kirsten Homstead, Todd Drew, Brian Hobbs, Jim Kaplanek, Courtney Kempfert, John Chastan, Susan Quam, Julie Hults, Daniel Tew, Katie Roberts, Stefanie Moccero Chris Hinz, Sarah Scanlan; Jay Ellingson, Evan Powell, Mike Nordos, Ryan Bennett, Anthony Reams, Adam Brock, Hsing Yi Hsieh, Troy Sprecker

**Call to Order:** Jay Ellingson called the meeting to order at 9:03 a.m.

**Additions to agenda/change of order:** No additions

**Consideration of Minutes:** Motion to accept minutes as written by Katie Roberts and 2<sup>nd</sup> by Todd Drew. All in favor. None opposed. Minutes accepted as written.

**Public Comment/Input:** None

**Disclosures and Recusals:** None

**Membership Updates:** None

DHS-Complaint portal-Move to the next meeting agenda as Charlie Clark is on leave.

**Member Issues** (Members can bring forth issues to the committee of concern):

- **Kirsten** has an update to add. DPI has recently posted an updated template for schools on their website. Will launch a roll out in summer when they are working on those plans, but the plan is available. **Jay** requested that the link be shared and added to the meeting minutes.
- **Susan** wants to have a conversation in the large increase of people selling foods out of their homes, and not just bakery but meals out of their home. **Brian** asked, on Facebook? **Susan:** Yes, there are groups online where food is being advertised for sale such as egg rolls, lasagna, etc. The food items are over and above the bakery items and it is increasingly frustrating to restaurants. Concern forwarded to regulatory authorities, but the response is that there is not enough time to manage the concern. Susan feels there must be a way to address these concerns stating that this is not legal, do not buy from these people. Susan feels there should be a public announcement or something similar, and it is not fair to the licensed establishments. **Brian:** From the local agent level, it would almost have to be a sting as proof that they are selling it, as corporation council doesn't feel Facebook Marketplace is

enough to respond to. **Susan** feels it would be helpful if there was a campaign or a resource to report to. Someone complained that there was someone who ordered food and didn't get it. Susan put the notice out as a consumer that buyer beware, it is not legal to sell these foods. The admin of the group stated that the group does not report on others, and Susan replied that she was wanting to ensure that people understand the risk. **Brian** seconded that when his son has informed people that it is illegal to sell that food, his son also received backlash. There was concern that it may take a foodborne illness for people to realize the risk. **Jim** replied that it is frustrating but without an address it is hard to enforce. **Jay** is asking if there is a way to write a generic fact sheet to share information about the requirements for food establishments. **Jim** said, if they would be willing to share it. **Susan** said she joined the group to learn what information is out there about restaurants. The only blatant advertisements are over the state lines, but the ones happening in the state are almost an underground network. Susan mentioned the sale of booyah in the Oconto area out of parking lots. **Jay** said they are getting more complaints of food being sold. **Jim** requested that those complaints get sent to DATCP. The unlicensed facilities will only get worse, and will get worse unless there is more legislation on cottage foods in Wisconsin according to **Susan**. **Jay** asked what other states are doing. **Jim** said he thinks other states are having the same concerns. **Jay** asked Michael what the FDA perspective saying about people not following regulations. **Cheri** wanted to add that she has a friend from Grand Rapids, MI and this friend knows someone who makes full Indian meals from their home and they are purchasing. **Cheri** saw an advertisement for breast milk. **Todd** commented that we will see a lot more of that as there are some co-ops around breastmilk. **Susan** says it is for everything, too, including prepared meals. Susan mentioned that there is someone up north that is processing animals on his farm (more than just chickens), and he keeps it in his freezer for drive up sales. **Jim** says that not only is this increasing, but consumer awareness is increasing, and consumer complaints are increasing, as well as complaint follow up. Jim said where do we find the time to do routine work, complaints and investigations. **Susan** says that when a restaurant gets a complaint, she recommends that they contact their sanitarian. She stated that people often think that they only get sick from a restaurant but concerned that people may not think they got sick from the lasagna they bought from someone's home. **Mike** stated that they haven't really touched it and leave it up to the local authorities. FDA would say that they should be licensed and follow regulations. **Hsing-Yi** asked if there was epidemiologic data around unlicensed food causing illness. **Mike** mentioned two cases, one where unlicensed cheese was eaten and caused fetal loss for the mother and another case where marijuana crossed state lines. **Jay** mentioned that a simple white paper stating why we have licensing (X,Y,Z) shared by DATCP/FDA. **Susan** said even when working with legislature, they do not understand why being licensed is a good thing. When trying to explain to them why a code is needed, the legislature does not understand as they feel that it should be buyer beware. **Mike** stated that

there is a huge movement that does not want government involved. **Mike** asked if CFP is planning to discuss unlicensed operations and social media. **Susan** said not to her knowledge. **Katie Roberts** noted in chat that there is not support for legislation for barbers/cosmetology where the most caustic chemicals are used. Legislature should have knowledge about the field they are making rules in. **Jay** would like to use the cheese case for education of the public. **Hsing-Yi** would be glad to promote share education regarding illness associated with these establishments. **Brian** is guessing that sharing a news statement that could be shared statewide. **Susan** thinks it would be good to say that we(industry) welcome the food code/regulation, and that Wisconsin participates in CFP and discussion around the regulations. Susan feels industry needs to say that they welcome the inspections. **John** feels that the tone should be that we want that person to be able to build their business, but that the food must be safe. **Julie** mentions that they had a campaign around body art “Get a good design not a bad disease” and around mobile establishments encouraging the public to go to licensed establishments. **Jay** requests that Julie send the group those campaigns. **Jay** stated we can’t lead with fear; must use the right language as Hsing-Yi said. **Julie** commented that we can’t just focus on Facebook, but all social media (Instagram, TikTok etc.) **Anthony** said that from their shop (and others), they look at their inspection as a point of pride. He feels that the inspection is a nice marketing tool for his customers so that they can say they are doing what they are supposed to. **Jim** doesn’t think there is anything wrong reaching out to the Secretary requesting educational information be shared. **Hsing-Yi** said could we make a checklist for a consumer of questions they should ask their supplier. **Susan** mentioned that in Madison/Dane Farmer’s Market they require a license, but noticed there is an unlicensed baker renting space near the market to sell the food utilizing the market but does not need the license. **Jay** said we will keep this item on the menu.

- **Hsing-Yi** mentions there is a trend they are seeing with inspections seeing multiple items within the same thing for example Demonstration of Knowledge. So, several Demonstration of Knowledge observations with critical observations. She thought it used to be noted as just active managerial control. **Jim** feels that is some education that needs to be done. Person in charge based on demonstration of knowledge. **Jim** said that is just his opinion, but maybe Mike can weigh in. **Mike** said there are three things weighing in on. The first is Demonstration of knowledge: meet that three ways-have a CFPM doesn’t matter as they have demonstrated knowledge; 2 is to answer questions listed in code; 3-by not having any priority observations. **Susan**-is it correct that the questions must pertain to their establishment activities (Jim and the activities that that employee performs). Now person in charge is a little different in Wisconsin, but really there are two criteria: 1. Must have a person in charge. 2. Person in charge has to be a Certified Food Protection Manager (but this is not true in Wisconsin yet). Active Managerial Control: Assessing separately from the

violations that I see today, do you have active managerial control in place? If you are not doing A-K then it would be out but only once. **Sarah** asked clarifying is Hsing-Yi seeing is duties noted multiple times? **Hsing-Yi** replied that it is demonstration of knowledge noted multiple times, duties noted multiple times, etc. **Susan** mentioned that Yelp has partnered to show that the grade, and feels that the grade can be affected based on consistency of inspection reporting. **Hsing-Yi** mentions that when we get reports four to five days later, but a priority item has to be fixed within a few days that makes it hard to fix the item. **Jim** says that if they are not getting reports within 48 hours, DATCP needs to be notified. **Chris** mentions that as we switched over to HealthSpace reports were not being sent by the software, and we were unaware for a while. He also mentioned that with the new HealthSpace system, there have been some changes regarding how things are sorted and sent. **Brian** requested that DATCP do a session of commonly mismarked items at WEHA. **Jim** said to reach out to Carrie. Discussion on the proper way items should be noted. **Hsing-Yi** said that is why it is being brought up is because if she is seeing it multiple times across jurisdictions then it is a process issue. **Jim** says if he hears about it, it gives him the ability to look into it. **Hsing-Yi** said she didn't want to go to him for every issue because it shouldn't become personal. **Jay** said it would be good to discuss this at the event where both industry and DATCP/agents are at the table so that there is laid out expectation over when the reports are sent out, industry react to inspections, and then re-inspection. **Chris** offered to send the screen shot of the different observations to the group.

- **Jay** wanted to bring up the PFAFS/AI and Dairy products. **Jim** said he doesn't know that if he can comment, but maybe Adam can speak to it. **Adam** said that he has had many meetings about these topics. There was a survey in pre-2019 and there is a rumbling that consumer reports would like to put out a report on PFAFS in milk. It will take three to five years for DNR to get the drinking water standards in the state. You have probably seen that AI is in the milk supply, but we don't know where the samples have been taken from. Wisconsin organizations have been looking at AI and how the virus survives. There is not a problem with pasteurization. Pasteurization and HST inactivates the virus. We talk about virus inactivation every day. The concern is more on the farm side, and we know the dairies that have been affected, but we do not know the details of the FDA sampling as that has not been disclosed. Even if it is there: 1. Is it viable? One of the first articles was very confusing and skipped around to four different topics. What Adam has heard from the calls Randy said we are focused on biosecurity and pasteurization. Waiting to hear from the FDA to say their studies are complete. Susan mentioned that early COVID many were concerns over ingestion of COVID and found that it was not viable through ingestion. Can you get AI through ingestion? Adam said that while there is a fear that it could be viable, you cannot throw out the years of virology information. Adam will continue to talk about

pasteurization and the main focus is animal health. **Jay** said it is important that the information that comes out is the facts. **Adam** said we have whole systems in place built around biosecurity, and is requesting that once information is out, then request that information is shared. **Susan** mentions that there are products made legally in one state and then brought over to Wisconsin which don't meet the standards in our state.

- Discussion over products that include THC/Delta 8 that are not made in Wisconsin, The issues with establishments that are trying to only sell products produced in Wisconsin, but other establishments are selling these products. **Troy** stated that DATCP has a number of companies that want a discussion with our legal counsel. DATCP is providing that, but at the end of the day it is still a business decision and can only offer information from Wisconsin. Troy mentions that there must be something that tells us that the food is from an approved source. As a committee **Jay** would like to leave AI and THC related products on the agenda moving forward. **John** has asked if anyone has started to pull this into dishes. **Susan** said yes, there are some establishments that are trying to take the legal product and utilize it in recipes to break the 1-2% profit margin. Susan mentions that areas that are on the border are dealing with consumers leaving the state and purchasing what is legal there, and establishments are asking what they can do. **Jay** mentioned that the CBD and hemp market has completely dropped, and this is a whole different thing. **Susan** mentioned that those who are still raising hemp, this is what is keeping them alive.

## Five-minute break

### A. DATCP Issues/Updates

1. **Status of the Council (Jim):** Things are progressing nicely, but things are out of our control. A website has been built, and we are building an online application form to be a part of the council right on the website. People can submit right on the website and it will be sent to the RFSAC email monitored by Sarah and Jim. The form must be approved, and the electronic form must be approved. Still waiting for the actual letter from the Secretary that states that we are an official council. Letter has been drafted and submitted, just awaiting signature. These are the items holding us up. Everyone will have to reapply, and we have done a gov delivery noting the openings. A targeted announcement will be sent once we know open seats. We are just waiting until we can do it the right way as an official council. Since we do not know what the interest will be Jim wants to make sure that he and Sarah are not overwhelmed by responses. He hopes we will be ready to go as an official council by the next meeting. **Jay** asked for clarification: will we be a council by the next meeting or will we be working on things through the next meeting. **Jim** said is just a

matter of going through the process. If everything gets developed within the next thirty days, then we could move forward as a council.

- 2. HS Cloud Update (Jim):** DATCP transitioned our electronic inspection system to the cloud-based system. We went live a few weeks ago, and it required us to have a four-day black out. No one was able to send anything out and were doing inspection reports by hand and enter them later. **Jim** stated that could be some of the issue with receiving reports. The new system is completely different in its functionality. We are getting used to having to do things differently, and things may take longer, especially the write up portion for now. We are already discovering that there are enhancements that need to be made. The email vendor is very limited and unprofessional, and we hope that future enhancements will allow us more continuity. It is HS Cloud and HS Touch, so if you are in an area where there is not internet, then you can download facilities and enter things in HS Touch. State staff are the test subjects to improve things for the agents to allow us to provide good support for the agents. One nice thing is the ability to apply for an application online and submit payment online. We have a viable system, but we are still checking to ensure things are working properly. At temporary events, a QR code will allow for the operator to use the online application to apply and pay. This will help eliminate check collection in the field. **John** asked about the data base and if it is on system. **Hsing-Yi** asked if the reporting capabilities will be better. **Jim** said we are just scratching the surface as we are just learning how to walk with the system. There are a lot of functions that can be done in house rather than requesting from the vendor (HealthSpace). **Susan:** Is Dane County the only county not using the system? **Jim** said yes, they are the only ones not using the system, but it is not their choice. **Jim** stated any new agents that come on board are required to use HealthSpace.
- 3. Potential Agents (Jim)-**Pepin County will be an official agent as of July 1. They will be doing renewals and complaints, but we are still doing inspections. Contacted by Monroe, Dodge, and Columbia to explore agent status. Monroe is already at the point of resolution, but Dodge and Columbia are not there yet. At this point, **Jim** has just provided Dodge and Columbia information.
- 4. Hot Bytes (Trending Items) (Jim):** Last time we talked about having a spot on our website so that we can have trending topics on our site. We discussed this with our Information Officer, and we still haven't come up with a good way to manage that on a regular basis. We were trying to come up with some good names. **Jim** requested if others can come up with a better snappier name, let us know. He is hoping for something computer and food related. **Jim** mentioned that things like cold brew, and things to know with bleach. **John** mentioned that it should be allowed for the item to

be able to be found three years later. Jim said that a problem that we are trying to solve now is that some documents are still available.

5. **NEARS Update: Sarah** has finished the NEARS report and is working on the comparison presentation for 2022/2023 data, and will present in July.
6. **Potential Tribal Policy (Jim):** Working with Oneida nation on reciprocity for licensing, particularly mobiles and transient. This has been a topic of discussion when Ben Brancel was Secretary. DATCP provided information that we would need to move forward, but the topic didn't really go anywhere. When Chris found a Tribal license at a temporary event, Jim said don't license them, let me bring it to the Secretary. Jim asked Oneida if DATCP can work with Oneida to establish honoring the licenses in a two-way street. It is being discussed at the Oneida Environmental Health and must be discussed at the Tribal Council. That relationship is growing and developing. **Brian** mentioned that maybe Jim should contact Jackson County, as they are working with HoChunk Nation as well. HoChunk used to be a quasi-nation as the hotel is on some state jurisdiction. **Mike** mentioned that if we do a training with HoChunk to let him know because they are interested in getting started on the standards.
7. **Meat at Retail Training (Jim):** A few months back, DATP met with the Wisconsin Association of Meat Producers and brought concerns about inconsistencies in inspections. Jim asked for that feedback requesting that they survey their members. We got about 21 different questions back. DATCP is purposing to address those questions and do an FAQ that could go out to industry, agents, and state staff. There was a lot of confusion to come from why a retail inspection is different from a meat inspection (because it is two totally different focuses and approaches to food safety). USDA has everyday visits with testing, whereas BFRS is only there once a year and asks a lot of questions based on their operation. The folks on the meat side are confused as to why the retail inspectors are there for so long and ask so many questions. DATCP is putting together what it means to be a retail inspection and what to expect. At the end of the day, a decision is made by the business as to whether they will be producing a product for wholesale or retail? If the business model includes both, then they may need variances or HACCP plans on the retail side where they would not need one on the meat side. DATCP has been working with WAMP. Jim mentioned that after the new food code, some variances allowing 30 days had to be pulled and adjusted to seven days. Anthony mentioned that what they are looking for with regulation is more symmetry so that processors don't have to learn a new language. ROP is a good jumping point. **Anthony** asked if Jim heard from Doctor (name indistinguishable). **Jim** said he thinks they are trying to move forward with the information we actually need. **Anthony** asked why do we have the

FDA involved in this particular section of the Wisconsin Food Code and why can we not pull from 9CFR from USDA? **Susan** jumped in to say when it comes to retail food and FDA versus manufactured and meat, there is always some disconnect. As an example, at the CFP where the food code itself is debated through issues and changes along with other types of programs, there has always been as an example USDA submitting standards that FDA disagrees with while still allowing for a safety buffer. **Susan** said that our camp is with FDA because the Food Code is with the FDA and there is CFP where there is a collaborative process. From an industry standpoint, it would mess up program standards and things in the food code from USDA because they are on conflict with FDA around food safety science. **Jim**: at the end of the day, USDA prohibits the inspectors from looking at anything other than meat processing and retail is not meat inspector's jurisdiction. USDA wants nothing to do with retail, and that is what prompted this change in the code, as they told our meat staff that they will not be looking at retail as it is not in their jurisdiction. Our retail standards are based upon the model food code. **Jim to Mike**: Maybe you have some words of wisdom between USDA and FDA? **Mike** stated that they are trying to correlate with USDA, including changing of some temperature standards, but it is a process. **Hsing-Yi**: Does this mean that USDA will not do periodic inspections? They usually come two years to check grind logs for example. **Jim**: That will still occur. USDA can still do spot checks on any facility that does meat, even if they do not have a meat license. A lot of times they will have a conversation with the operator and will share their findings with BFRS. **Susan** mentioned that many establishments want to get into the meat world, and they also must have HACCP, variances or other licenses and they can find that frustrating. **Susan** mentioned that USDA has either right or wrong, but FDA has gray because there are multiple ways to achieve food safety. **Jim** mentions that with the food code, you have the option to provide science showing that the method is safe, there is an allowance for that, and grant a variance. **Anthony** has asked in the past if a plant has used Listeria inhibitors, swab and keep up with sanitation, could that be used for support for a longer shelf life, and would restaurants be able to do that? **Susan** thinks that it would be too difficult since they are bringing in multiple products and you do not have a designated area just for a specific product. **Susan** said it would be apples and oranges from a facility standpoint. **Jim** would agree with **Susan** and would say that sampling would probably find listeria because of the differences in the facility. Regarding inhibitors and testing, **Jim** said it may be cost prohibitive for a restaurant. If you are already doing the testing and you extend that to the retail side, DATCP would be open to looking at the proposed process.

8. **Manufactured Food (Ryan)**: FDA released a revised Appendix 1 and draft analysis-this is what is used for hazard analysis on the manufactured side. They are going through how the new guide will be used. FDA manufactured foods program standards assessment will be done in June. Had the first verification for inspection



controls. Have not heard the final results yet, but always nice to be on the same side as the FDA. **Jay** asked if there will be a separate committee or council for manufactured foods? Jay thinks that much like this committee, he thinks there are a lot of people on the manufacturing world that would like to be involved. **Ryan** is attending the meeting to see how this committee is functioning. **Jay** asked if manufactured foods would start with a committee or do a council first? **Troy** said that it is taking longer than expected. This committee transitioning to a council is pioneering the path. It doesn't make sense to move forward with manufactured foods until we have a path. The goal is to be serious by the end of the year to pull things together with Jean. Troy would like to put a scope statement to open ATCP 70, and would like to have a council to work with in moving that forward, hence before he can do a scope statement he would like a council. **Hsing-Yi**: With the moving of produce into manufacture foods, what would that council look like? **Troy** is unsure. Produce is integrated in manufactured foods, but we still have a produce program. There may still be a need to discuss produce specifically. He does not have a belief that he can mix the two yet. We would need to transition that appropriately. We are headed into the fourth year, headed into the fifth year with the cooperative program for produce. Troy's first belief is that they would continue in parallel for a while. The produce council will be experiencing changes to align with this council.

- I. **State Committee Updates (Section Manager, Retail Food and Recreational Technical Section or designee) (Jim)**: Retail Policy Committee-Policy team has not met, thus no updates there. We are restarting the recreational policy team up again. **Jim** said we talked about moving forward with moving forward with a scope statement for fees, and another scope statement with the food code. Jim just completed a draft for the scope statement for ATCP 75. It has been 16 years since we have had a fee increase. **Susan** said her issue is parity as well, with percentage of work. Jim would like to align the fees across the program; all fees (pre-inspection fees). Jim is hoping that this pot of money has to meet, but 16 years is a long time. The program is severely bleeding and we need to address that. Stay tuned for that, as most will probably be invited to participate on that rule making body. It is just a draft at this point, as it must go through the internal processes, the board, the governor, and must do scope public hearings. There is a lot of things that must be out of the way. **Susan** just wants to say something that when it comes to DATCP and rulemaking, DATCP does it right, industry knows way ahead of time that the scope statement will be put out. Susan said that other agencies don't do that. Susan provided an example of another code that was pushed through that would have affected the travel industry due to the start day of school. Industry is very lucky according to Susan about how DATCP handles rule making.

1. **Retail Policy Committee: No update.**
2. **Handout Committee (Sarah):** A “use-by/sell by” fact sheet and a “cook/reheat” log were put out already this year. The bleach fact sheet is in process and awaiting on the graphics. **Susan** appreciated that as there is a lot of confusion about bleach type; **Jim** mentioned the lower concentration in bleach recently. **Hsing-Yi** updated that the test strip requirement from EcoLab was in relation to the QT-10 versus QT-40 test strips, but that the strips are not a proprietary strip.
3. **Fact Sheet Creation Date:** DATCP moved forward with this, and the creation date has been moved forward.
4. **Equipment Committee (Jim):** A new piece of equipment is the bread machine. DATCP has requested information showing that the equipment is equivalent to NSF standards (the supplier needs to be able to provide this information). **Cheri** asked about electric convection ovens being used in catering facilities and if they have been seen in Wisconsin. **Jim** said not that he has seen but if at the end of the day the equipment bears the national standard then that is fine if they are able to cook/hold the product as necessary. **Chris** asked Jim if DATCP would allow that cooking onsite at a caterer? **Chris** asked Cheri if it was to cook the food not hold it correct, and **Cheri** said she would have to ask. **Jim** said we do allow grilling to be done on site, but otherwise the whole idea of the caterer is that the food is being cooked at their facility and held at the event.
5. **Other Outstanding Committee Work-Risk Factor Workgroup-Jim Kaplanek:** Still continuing to provide information and handouts to operators.

**J. National Committee Updates:** **Hsing-Yi** is on the Food Safety Management System Committee, but they are kind of on hold. She thinks that they are going to say they are giving guidance for industry, not for inspectors to use as a tool.

**Julie** said there is nothing major to discuss on the plan review committee. **Susan** said they are completely redoing the plan review.

**Susan:** the food protection manager committee met, but they are in maintenance mode. Taking questions on the actual standards itself regarding the CFPM program and answering those questions. There are 11 accredited CFPM exam programs. Susan never would have imagined that. **Brian** asked if they made the online exam easier and Susan said it has to do with meeting security requirements within the standard itself. When it comes to using those online proctored exams, they all must prove to ANAB that there is not a

security issue. **John** commented that he had an opportunity to see what the proctors are looking for, not just visually but listening. **Courtney** mentioned that the tavern switched in June to doing online exams in person using the digital format.

**Jim:** CFP has put out an emergency response document (60 pages), and DATCP has been asked to make a DATCP/Wisconsinized version. Food Scientists are looking at it and will be reducing the size.

**Susan** feels that this group needs to deal with emergency response, for example, Florida has a system to allow restaurants to serve food to people in a safe and mobilized way. For example, Waffle House has three ways they can operate based on the level of emergency.

**K. Legislative Updates: Susan:** As an update legislatively: the effort to put out actual statutes regarding cottage foods to give DATCP ability to regulate cottage foods and the level at which it can be addressed. It failed, and there was a hearing in the Assembly. Cottage food speakers came out against it. There are producers making \$100,000 a year on cottage foods being done under the ruling of constitutional right. The \$20,000 threshold was gashed and that was issued as way too low. Without industry support, the statute will not get anywhere. Legislature believes there is plenty of room for everyone, and they feel that a small at home baker will not hurt the small town bakers or grocer. Hopefully before next session, the lawsuit that DATCP is involved with will at least move forward because on the senate side, if the same person is elected then it won't be moved forward until the court is settled. Need to get authority for DATCP to do its job.

**Susan:** There is a statute to allow Cotton Candy to not require a license. Susan got called to the carpet because Susan was able to convince for a hearing not to be held. The assembly person asked how sugar can make people sick, and Susan shared information about norovirus, etc. This trend of exempting specific foods in statute is going to continue. This is going to take a continuous effort to prevent exemptions from going through. **Jay** asked how many exemptions: Kids under 18 serving food, Fish caught by individuals for preparation in restaurant. Mention of statute prevented by Senator Baldwin (thank for preventing the statute).

**Jim:** With all these companies doing CFPM, are we getting a greater offering with exams being offered in different languages? **Susan:** A little bit, but it is very expensive to pull all the questions. It is harder from a language standpoint because it can't just be translated. For example, a question relating to a film on a surface and when translated into Spanish it was translated into it being a movie on the floor. The standard does allow for an on-the-fly translation to be performed.

Booths Operated by minors: This one passed. It was kept to non-TCS foods.

**L. Action Items**

- a. **Jay** thinks that the committee should put an educational piece out there regarding unlicensed facility.
- b. **Jay** has been at seven different meetings around the country in nine months at the highest level. Everyone is seeing supply issues. They are seeing debris in product, not the right product, and Kwik Trip is putting controls in place to look at ingredients on the manufacturing side. **Hsing-Yi** said they are also seeing it in their products as well. Kwik Trip is documenting and going back to the vendor with the product requiring the suppliers to pay for the product.

**Future Meeting Dates: July 26, 2024**

**Adjourn: 12:16 p.m. Adjourn.**

**Links:**

**City of Milwaukee Public Safety Tattoo outreach link:**

[https://city.milwaukee.gov/ImageLibrary/Groups/healthAuthors/DCP/PDFs/tattoosafetyposter\\_La\\_yout1.pdf](https://city.milwaukee.gov/ImageLibrary/Groups/healthAuthors/DCP/PDFs/tattoosafetyposter_La_yout1.pdf)

**DPI Food Safety Template Link:** <https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/site-specific-food-safety-plan-template-for-wisconsin-school-food-authorities-april-2024.docx>

**DPI School Resources Link:** <https://dpi.wi.gov/school-nutrition/program-requirements/food-safety>