

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

October 25, 2024, 9:03-11:53AM

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

Roll Call: Todd Drew, Chris Hinz, Sarah Scanlan, Jim Kaplanek, John Chasten, Jessica Hoover, Daniel Tew, Brian Hobbs, Courtney Kempfert, Adam Reams, Cheri Schweitzer, Susan Quam, Jean Finger, Ryan Bennet, Michael Nordos, Katie Roberts, Hsing Yi, Jay Ellingson

A. Call to Order: Cheri 9:04 am called meeting to order.

B. Additions to agenda/change of order: None

C. Consideration of Minutes: John Motioned, Todd Seconded Motion, Minutes passed. All in favor.

D. Public Comment/Input: None

E. Disclosures and Recusals: None

F. Membership Updates:

- Congratulations made on becoming a council. Membership appointments were given and must be submitted back to Jim.
- Next step is to request a media release for the open positions: WAMP or small meat facility, small retail serving meals, convenience store with significant food service.
 - i. Steps include application, review by the Secretary, and final selection.
 - ii. Application link provided on the Retail Food Safety Advisory Council site.
- Jim requested bios and photos from everyone for the website.
- Kristin on leave.
- Discussion that Produce may move forward with a food safety advisory council, then Manufactured Foods.
- Festival Foods opened a new store in Kimberly and another one in Hudson. Closed a store in Greenville.
- Kwik Trip opening stores at a rate that is higher than normal. Discussing what succession and development look like.
- Kwik Trip is building a new distribution Center in De Forest, and one in North Minneapolis.
- Scott taking over at Kwik Trip.
- Funds initiated for meat development. Six technical colleges that have undertaken the effort and 6 cohorts going. Two of the colleges already had graduates go through for meat cutters.

G. Member Issues

- Discussed bed bugs from a public health standpoint in retail.
- DNR received a federal grant on reducing food waste, and a survey is going out to Wisconsin Restaurant Association Members about reducing food waste.

- i. Additional survey from Milwaukee to divert food from the landfill and feed to pigs. The food is not cooked, and there was discussion over whether it needed to be cooked. Jim stated that he would follow up on DATCP's end to find out more information on requirements.
- Disaster preparation discussion for retail establishments were discussed. Other state restaurant associations have plans for retail establishments. DATCP working on breaking apart the AFDO emergency response plans and making it apply to Wisconsin. Concern over ensuring that food waste is minimized, and people are fed. Discussion about ensuring grocery stores and restaurants are included in Emergency management plans as they are an essential service for the community. Ensuring that retail and DATCP/agents have a seat at the table for disaster preparedness is essential. The completed DATCP emergency fact sheets were shared by Cheri. Jim encouraged that disaster preparedness discussions should be held at WAHL DAB. Group considered simple plans, templates, access to emergency plans, partnerships and statewide emergencies.
- New Cheese fact sheet was discussed as there was a concern that it was a significant change to cheese datemarking. It was indicated that the fact sheet didn't match food code, thus scientific evidence was provided for temperature. To some, the fact sheet appeared to require datemarking of exempt cheese. Jim requested that section be highlighted and sent for review.
- Bleach discussion, as shrink-flation is occurring. There are bleaches that were once approved and now are no longer approved. Some bleach percentages are decreasing. Low-splash and scented bleach being used was mentioned as a common observation. Fact sheet on bleach type was shared with the group.

H. DATCP Issues:

- Recorded trainings will be provided to meat establishments about licensing, approved equipment, food manager certification and what to expect from a retail food establishment inspection. Trainings will also cover HACCP, variances and how it is different when processing the product for retail. They were geared to help bridge the knowledge gap for meat establishments that since 2020 that had to have a retail license. A government delivery will be sent to all licensed meat establishments and shared with other associations.
- Out of 70 positions, down 2 positions, will not fill until the new year. Technical Services Supervisor retired and will be interviewing by the end of the year. Position expected to be filled in January, but Jim taking on the responsibilities until then.

1. Status of RFSAC Council

- Congratulations done on the council, and everyone received their letter.

2. Public Record Trainings

- Sarah will send out link with reminder to take the course; completion due November 11.

Break from 10:34 to 10:45

3. NEARS Presentation-Sarah presented

- Request to share the NEARS presentation. Considering using not only CDC risk factors for interventions, but also using data collected from NEARS assessments.

4. Annual Kwik Trip Conference

- Goal of the conference is to have a relationship with vendors, state and federal. Conference held in September as that is Food Safety Month. The level of the conference will likely be kept at this level for intimacy. Request for any traceability questions to be sent to Jay while resources are available. Interest in having most of the council members attend the conference. There was hope to include a tour of Kwik Trip facilities as part of the WEHA regional conference with FDA. Next year Kwik Trip celebrates their 60th Anniversary.

5. WEHA Conference-November at the Kalahari

6. Manufactured Foods Update:

- Developing situation with Public Health Madison Dane County (PHMDC) due to mis-storage of a product resulting in adulterated pizza. PHMDC responding to media inquiries.
- Recall of Milo's eggs.
- Large aseptic manufacturer issue with foods sold to another Food manufacturer
- Currently working on the 2024-2025 contract FDA plan
- Jean Finger is retiring in January, and hoping to train the new section manager before Jean leaves.
- Inquiry if anyone has been affected by onions at Taylor Farms. Group indicated just watching the situation currently.
- Industry has seen a pancake recall that has been expanding. Processed 4 or 5 recalls in two days.

I. State Committee Updates

- DATCP is working on a fee package for ATCP 75. Scope statement has been sent to the governor's office but may not get to the board until January. Jim hopes 3-4 meetings because only fees are being discussed. Food code updates would come after fee updates.
- ATCP 72 is moving through the process and has been posted for economic impact analysis. It has to wait for 14 days, then sent to Secretary Romanski for signature before going to the board. If the board approves, then public hearings will be held.
- No other committees are ongoing, except for the Risk factor workgroup. This is the last year, and it really is all dependent upon the new cloud system. Working out the bugs and getting the reports finalized with the new system. Hoping to pull the data from 2024 sometime early 2025, but it is dependent upon those reports being ready.
- DATCP has started putting together a traceability work group just within DATCP to start having the conversation, how will DATCP work with industry? At some point industry will be included after we have come together as an agency and determine the impact traceability will have on DATCP.

- Impact on independent operators, especially with record storage and labor capacity were discussed.
- Discussion on cost and burden traceability incurs for industry.
- Currently a lack of systems for traceability, despite companies willing to build one.
- Supplier differences may also be a barrier or challenge depending upon the number or types of suppliers.
- The use of communication through the process was stressed.

J. Handout Committee Updates

- Disaster and emergency fact sheets coming out.
- New cheese fact sheet.
- Wild game processing fact sheet with a new approach. Goal of the fact sheet is to alleviate confusion around when a retail license and variance are needed. Education on the activities and licenses needed were restructured. If establishment is just cutting wrapping packaging and custom processing, then meat and retail are not looking at that. Simply a service being provided. The next step, which is add an amenable species, then it must be done under retail or meat license. If not part of a meat establishment and only a retail establishment then a variance is needed for the custom processing because they only have a retail license. If they have a meat license, then meat is going to look at this and retail won't get involved. If you have someone adding amenable species and customer brings own trimmings, then that can only be done under a meat custom processing license. Laid out different scenarios in the fact sheet. If you want to do all those things, then it lays it out. No reason to have a retail license if only doing custom processing if you have a meat license. Where before if you were adding amenable species then you need a retail license.

K. Equipment Committee Updates-none

L. Retail Policy Committee-none

- Jim and Sarah are working on retail standards and building a Retail and Recreational Program Manual based on what we do. Jim will probably be retired when its finished. Once it is done, then it needs to be maintained. The hardest part is getting it doneWe have updated and provided clarity for all our forms, like a Cease and Desist and how you do that. Now we are working through Conditional Licenses. Really having the SOPs to go along with the forms to provide consistency. We try to spend a few hours to work on that.

M. Risk Factor Workgroup

N. National Committee Updates

- Plan review committee completed their final documents last week. All of the plan review documents from CFP(Conference for Food Protection) have completely changed, and may be less prescriptive.

- Conference for Food Protection will be meeting next year.
- It is believed that book is out and registration. Those that applied for council should be hearing soon whether they are.
- Discussion about where the next AFDO Conference will be held.

O. Legislative Updates

- Legislators are not in session
- Huge number of new legislators coming and a lot of education on food safety needs to occur.

P. Action Items:

- **Jim:** We will follow up on our end with Division of Animal Health.
- Jim will have discussions with Todd about Emergency Plans with your retail food establishment operators at WAHLDAB.
- **Jay:** I'll send the contact for continuity for groups we have been working with. Traceability information.
- **Sarah:** Public Records Training completed by all by November 11.

Q. Next Meeting: January 24, 2025, John has offered up to host again.

R. Adjourn: **John** Motioned, **Susan** seconded

Adjourned at 12:07pm