

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

January 24, 2025, 9:08AM-12:15PM

Kalahari Resort 1305 Kalahari Drive, Baraboo and Microsoft Teams Meeting

**Attendees:** Jay Ellingson, John Chasten, James Kaplanek, Brian Hobbs, Chris Hinz, Stephanie Moccero, Jennifer Comeau, Ruth O'Donnell, Laura Temke, Todd Drew, Andi Sciacca, Julie Hults, Mike Semmann, Adam Brock, Courtney Kempfert, Anthony Reams, Susan Quam, Jessica Hoover, Ryan Bennett, Cheri Schweitzer, Brian Polcyn, Sarah Scanlan

**A. Call to Order:** Jay called the meeting to order at 9:08am.

**B. Additions to agenda/change of order:** None

**C. Consideration of Minutes:** Susan Quam motioned, John Chasten seconded Motion, Minutes passed. All in favor.

**D. Public Comment/Input:** None

**E. DNR and Milwaukee Representatives on food waste reduction efforts:** Ruth O'Donnell from WI DNR and Andi Sciacca from FEED MKE discussed ongoing projects, and both are seeking to make connections. Seeking to balance food safety with food waste reduction.

1. Discussed why reducing food waste is a concern (58% of methane gas released from landfill is due to food waste) and what is being done.
2. Discussion held around challenges of food waste within the retail system.

**F. Disclosures and Recusals:** None

**G. Membership Updates:**

1. Press release sent out for five vacant seats on the council. A review of bylaws needs to occur to ensure that the process for adding members occurs in the required manner. Two retail not serving meals, two grocery, one convenience store representative, and one small retail food establishment serving meals.
2. All Oath of Offices have been received, and three need to be added to the file.

**H. Member Issues**

1. A circle back to food waste, and Milwaukee is doing some innovative things. RFSAC should consider reviewing policies and statewide guidance relating to compost, food donation, etc. Presentation was not geared to an operator. Concern expressed over conflicting guidance about how different food waste methods can be handled, such as donations (good Samaritan law) or feeding to animals. Important to include all stake holders: industry, FDA, DPI, etc.
  - i. What additional concerns need to be addressed, and are there secondary or tertiary things that should be considered? Food service doesn't have a great way to separate and store food waste (including labor).

- ii. Additional concerns voiced about outside infrastructure and its challenges (rodents, insects, cleanliness).
  - iii. It was suggested that UW Oshkosh digester be sought out for operational issues, both good and bad. Greg Kleinheinz was stated as the spearhead for that project.
  - iv. Break from 10:32 to 10:46
2. Questions have come in around fingernails, and especially embellished fingernails. What is everyone's experience with this?
  - i. In Madison personal expression through their image is a protected class.
  - ii. Is what they want to do a source of contamination, and if it is then it is not acceptable, but if it is not, then it is not an issue.
  - iii. One member recommended education; another recommended a variance.
  - iv. When nails are long, as those discussed it is impossible to get a glove on without puncturing it.
3. Test strip differences are being noted where test strip results are different when testing the same solution (for example health department, operator, and chemical provider are all getting different results).
  - i. There are a lot of variables regarding test strips: storage, expiration, etc.
  - ii. There isn't an easy answer for it.
  - iii. One member reminded that most chemical have a range, and the test strip should have a range above the recommended range.
    1. For example, if the chemical is to be used at 200-400PPM, then it should read up to 500PPM.
4. All virtual or instructor led trainings from FDA are on pause. Most HHS programs are experiencing the same. Members expressed concern about communication not coming from those agencies.
5. As a follow up, what is the status of eggs with the current avian influenza?
  - i. Numbers needed for eggs are already lower than needed and it could take months for new chickens to be ready.
  - ii. Some members wondered about vaccination for chickens and others noted that while they are working on it, the mutation makes it hard to keep up.
  - iii. Applesauce noted as a substitute for baking.
6. AI is now being used to predict food safety outbreaks. Is it legitimate or not? Has anyone heard of this?
  - i. There may be gaps as what you feed AI is what is going to be developed.
  - ii. Not confident that AI will predict a salmonella outbreak on November 16 for example.
  - iii. The world is biology involved and how do you predict that?
  - iv. What about when education level is reduced and AI becomes more prevalent, and AI information is used long term?
  - v. What is the approach over the next 2-4 years?
  - vi. There was a push for data and analysis 15 years ago, and there were gaps. Data analysis is great, but there was a lack of understanding in the restaurant world.
7. Continue to list both AI's as hot topics for future agendas.

8. Return to discussion on raw meat storage. Certified Food Protection manager courses are teaching to store by temperature, but FDA stated that it was by animal type unless there was a leaking or damage of the packaging.
  - i. Request of consistency across jurisdictions.
    1. If facility is following storage by temperature, it isn't wrong.

## **1. Retail Food Safety Advisory Council Minutes**

- a. Presentations and length of time they should be given
  - i. Should there be a set time limit? It was suggested it be based on the topic and that they be given a five-minute warning.
  - ii. Recommendation also came through that the chair and secretary need to discuss the timeline with the speakers so that everyone can agree.
  - iii. The agenda can be adjusted based on a presentation in advance.
  - iv. If the council wants to make a change to the bylaws then the council can review for the future.

## **I. DATCP Issues:**

- WAMP request for presentations on retail inspections and information. The training is focused on meat, but it could be beneficial for anyone. The presentations are on when I need a meat license, when do I need a retail license, discusses resources, exemption, enforcement action, minimum basic equipment, and Certified Food Protection Manager requirements. It also includes a segment that discusses why the inspector asks so many questions.
- DATCP was approached by WACO about a document to help operators prepare for inspection.
  - i. Inspection preparation guidance is coming for each program.

## **1. Manufactured Foods Update:**

- Krystal Martin is now the Section Manager for Manufactured Foods.
- FDA came out with a slew of guidance documents which determined what is considered a tree nut and will play into a lot of manufactured foods labeling. Retail will want to update their fact sheet as well. Tree nuts removed include:
  - i. Beechnut
  - ii. Butternut
  - iii. Chestnut
  - iv. Chinquapin
  - v. Coconut
  - vi. Ginko nut
  - vii. Hickory nut
  - viii. Lichee nut
  - ix. Pili nut

## x. Shea nut

- Discussion was held on labeling and its challenges, particularly with allergens. Ryan indicated that while there is never an approval, they are happy to provide assistance.
- Is manufactured foods still interested in a council?
  - i. Believe so, but still working through the logistics and process.
  - ii. Ryan is tasked with starting to form a council.
    1. Things to think about: Who the members are going to be, what are the discussions going to be, how will you keep people interested and involved?

**J. State Committee Updates-none****1. Retail Policy Committee-none**

- In the process of reviewing current policies and looking for inconsistencies.

**2. Handout Committee Updates-none****3. Equipment Committee Updates-none****4. Other outstanding committee work****2. Risk Factor workgroup:**

- i. Hoping to start pulling data, but in the midst of changing to the new HealthSpace cloud. There are some bugs that have to be addressed, and reporting is secondary to inspection functioning.
- ii. Minnesota is doing a study on whether there was an increase in P1 violations across all food service. Wondering if we have seen risk o up across the board after COVID? Wisconsin has not looked at all of the risk factors, just the top three.
- iii. HealthSpace question Three Beta schedule is coming.
  1. Can we share a timeline? Jim does not have a timeline at this time as that falls under Internal Operations.

**K. National Committee Updates****1. Discussion of submitted issues to Conference for Food Protection (CFP).**

- i. There were five or six issues that Wisconsin as going to send to CFP requesting more clarification. Jim will share with the council.

**L. Legislative Updates**

1. Not legislative but legal: A decision was made on cottage foods. Appeals court sided with DATCP. Original home baker's rule in place. There will be another appeal.

**M. Action Items:**

1. **Jim:** Have Troy reach out to request information on hog feeding from Division of Animal Health. Send Conference for Food Protection Issues to Sarah for the council.

2. **Jay:** Will give contact for traceability to Sarah for dissemination.
3. Consideration of presentation timeline for guests.
4. Meat Hierarchy
5. CFP issues
6. Upcoming WEHA Conference (NEHA and FDA Standards 17-19 September in conjunction with Kwik Trip Food Safety Seminar at the La Crosse center). Invite will be open soon. Looking for people who want to speak. Opening speaker is E. Jones, motivational speaker. Laura will send information out.

**N. Next Meeting:** April 25, 2025.

**O. Adjourn:** John Chasten Motioned to adjourn, Courtney Kepmfert seconded

**Adjourned at 12:15pm**