DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

RETAIL FOOD SAFETY ADVISORY COUNCIL

July 24, 2026
Kalahari Resort 1305 Kalahari Drive, Baraboo and Microsoft Teams Webinar

Attendees: Susan Quam, Courtney Kempfert, John Chasten, Anthony Reams, Jay Ellingson, Brian Hobbs, Todd Drew, Katie Roberts, Cheri Schweitzer, Lindy Wiedmeyer, Katie Fuhrmann, Jeffery Bord, Danielle Baerwald, Sarah Scanlan, Troy Sprecker, Adam Brock,

A. **Call to Order** : 9:01AM
B. **Additions to Agenda -**none
C. **Consideration of Minutes-**Brian Hobbs Motion, Lindy Weidmeyer Second Motion, Motion carried
D. **Public Comment-**None
E. **Council Vote**
    1. **Council Chair-One-time extension (Jay Ellingson until December 31, 2026)**
        i. Susan Quam Motioned, Jeffery Bord second motion, Jay Ellingson excused from vote, all voted aye
F. **Disclosures and Recusals**-none
G. **Membership Update(s)-**
    1. RFSAC Annual Report: August 15th review completed, For next year start adding in on October
    2. Public Records Training
    3. Website reminder
    4. Two open positions, Secretary position
H. **Member Issues (Members can bring forth issues to the committee of concern)**
    1. **Avian Influenza**
        i. Close to 53,000 tests with just one positive. Bulk tank testing was effective. Model put in place early was working. Only issues hearing are Idaho and Utah. In terms of poultry-things going on in other states. Issue with laying facility, but that has been handled in terms of active infection.
    2. New World Screw Worm-New thing that has popped up: New work screw worm-It is not a food safety issue-an animal health concern. Not a food safety issue. Impacts us-have vets that work in field, they evaluate post and antemortem then work with vets. Issues are way south (Texas and other states). It is not a food safety issue. Screw worm cannot overwinter here.

Partnering and educating the humane animal side. Can include website in emails if people have questions.

3. **Artificial Intelligence**
   i. How to use AI in food safety safely, courses suggested to inspectors?
   ii. Going to see AI bots searching public health records and misinterpreting reports in a way that could be detrimental to the industry.
   iii. Operators have used AI to interpret their own inspections.
   iv. Anthony has used AI around the shop for marketing-reluctant to use it any other way as the results are only as accurate as your prompt.
   v. Food safety should be subjective, but AI can just confirm what is put in.
   vi. State of California is using AI to see if students are using AI to cheat
   vii. Vetting the platform that you use
   viii. Discussion of utilizing AI to time save when writing reports
   ix. Courtney said they are seeing applications coming in entirely from AI-are they real or are they persons utilizing AI. Seeing a lot of objective from an environmental standpoint to AI.
   x. Has anyone observed HACCP from AI?
   xi. Adam- Noted that you should not have a HACCP plan for produce mention seafood. Ensure you are checking those CCPs; and marketing themes need to work closely with food safety/quality. If report is misinterpreted then a brand issue can be created.
   xii. Katie Roberts: Unless you are using your own AI, then you are providing AI with proprietary information.
   xiii. Fake students signing up, getting student aid and not showing up for classes (fake classes)
   xiv. AI is bigger than this room. From a food safety-it can be a useful tool, but must be careful.
4. Cyclospora
   i. Must be hurting business
   ii. It has been surprisingly quiet; we have had 16 Cyclospora cases per CDC in WI, MI has been the most impacted-ill individuals may not have consumed in this state.
   iii. Consumers starting to be aware of co-packing.
   iv. DHS has done some, and some cases have been identified but weren't the same strain. Don't know that our numbers are above our average (normal time of year).
   v. Has industry noticed a change in supply chain?
   vi. John-nothing dramatic.

vii. Susan-vast majority of products have been voluntarily recalled; plans in place to pull the product as far as identifying what was out there and getting it pulled off. You can get it from camping, etc.

5. Foreign Material

i. Continue to keep on agenda.

I. DATCP Issues/Updates

1. Manufactured Food

i. Report out from internal Traceability workgroup

ii. Team has completed a PowerPoint presentation to provide high level overview of food traceability rule to our customers. Slides specific to each area. Food Traceability manual has been developed. For external partners, a webpage is in the process of being developed-there will be a platform for people to submit questions directly. Will have a webinar-we do not know who will be enforcing the rule or how it will be enforced. Trying to understand what is needed internally and externally.

iii. Increase in unique products

a. CBD, THC beverages, seeing a lot of those products

i. Must have proof of safety

ii. Building an subject matter expert (SME) team (have had one person for years, but building a team); talking with legal and OS. Changes that are coming federally could have a big impact.

iii. Continuing to see these products boom 50-75 producers across the state (licensed)

iv. Possible changes coming up, but new rules needing to be implemented

b. Dairy-like products: Protein in everything (candy, coffee, etc.). Some products are walking the dairy/food line. One of the only states with dairy and manufactured foods section. Dairy like products: collaboration between Dairy and Manufactured foods.

iv. Federal partnerships: quite a few ways to engage with partners: Program Standards (MFD), Biannual assessment with FDA at the beginning of this month-was very successful.

a. One draft finding, but correction is already in place and submitting to FDA at that point 99.99% confidence in complete conformance. Manufactured Foods Program Standards, Produce both had drastic funding cuts, but funding has been restored. Administrative funding is staying reduced-due to the current cooperative funding being continued. Still have FDA contract. FDA discussing bridge (moving

more domestic work to states and FDA stepping back). We are at the table and have a good working relationship (industry, too). We want to maintain our relationship.

b. Is bridge due to reduction of force?

c. Bridge has been discussed for years. Wisconsin is meeting FDA's mandated timelines and even exceeded them. Hoping to allow WI to do the work.

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

1. Listeria Monocytogenes Sampling Presentation

i. DATCP will provide all materials to the agent except the postage. Agent pays for shipping only. Would we be able to throw in drain sample? That would be a lab question.

ii. Would you go back to retest with a positive? No retest plans at this point. The educational piece is a big part of this.

iii. Would it be possible to provide pre-emptive handouts to give them? Pre-educational handouts. Want to inform the sanitarian so that they can provide the education. Develop the relationship with the operator. Agent request a base level reference/fact sheet hand out for educational materials pre-positive sample. Michael and Jacob will be two key resource poinets.

iv. One swab per each area.

v. How are the locations selected?

1. Random generator for all establishments in the counties, already have a schedule established.

K. Break 10:23-10:33

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

1. HealthSpace

i. Nothing to share currently.

ii. Should have the online renewal rate soon; this has been positively trending for three years.

iii. We've continually updated the renewal forms since going to Cloud- adding a QR code, changing naming convention, location of items, etc. It's a process because it includes finance and staying in line with the requirements per US Bank.

M. Retail Policy Committee

1. Meat and Poultry brochure

N. Handout Committee

1. None.

O. Equipment Committee

1. None.
2. Can we get a scope statement for ATCP 75 under the current administration?
3. We can ask.

P. Other Outstanding Committee work-Risk Factor Workgroup

1. None.

Q. National Committee Updates

1. Lindy Food manager protection committee: Accreditation: Verbiage for manager certification FAQ, making it user friendling.
   i. Assigned translation and language accessibility for exams.
   ii. Would like to update the standards to address AI and remote proctoring-meeting as a subcommittee to address before the end of the year.
   iii. 2 people have been told that they can get by with food handler but they had 10-15 food handlers, through Tavern League.
2. Food safety culture at retail
   i. Verbiage for definition, Logo, incorporating it into the program standards and a training group as well. Determine if food safety culture is part of the national curriculum.
   ii. Food safety culture is the shared values, beliefs, and behaviors that drive how an organization thinks about, prioritizes, and consistently practices food safety at every level from leadership to front-line employees.
   iii. This will be a heated discussion (subjective assessment).
   iv. Discretion, Demonstration of knowledge-based on activities of the facility.
3. Foodborne illness workgroup for standard 5-Lindy sits on this.
4. Susan is on the committee to remove barriers to food donation-hard working group-redoing the CFP guidance document on food donation. Trying to reduce food waste and increase donations but still run into a fundamental issue (mostly regulatory folks wanting zero risk). Won't be able to remove risks. Get into a lot of rabbit holes, but do not think it will make it easier to donate food.
   i. Reductions in SNAP make these donations even more important
   ii. Need datemarking clarity (best by sell by etc.).
   iii. A lot of pressure put on manufactured foods, retail, restaurant.
   iv. Customers are confused and exasperated by dates on food products

R. Legislative Updates

1. Out of session-not a lot of activity.
2. Mostly campaign and fundraising.
3. Issues coming back like raw milk, menu labeling, etc.
4. Cottage-dollar amount before LLC that must get licensed. Cottage foods representatives want unlimited sales. Those foods that are being sold are not part of the court case that allows for unlimited sales fall under enforcement. Many examples such as empanadas. There are a lot of factors that will be in play (governor's position, attorney general). Lots of states have opened cottage foods but require inspection/oversight. What is happening now is hurting the small-town bakeries.

S. Action Items

1. Sarah send bylaws (all review).
2. Reminder that there will be a vote in October meeting.
    i. Consider Nomination for Vice Chair
3. Review annual report and vote one week after August 15th
4. Public Records Training

T. Future Meeting: October 23, 2026

U. Adjourn 11:22am.