

**DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER
PROTECTION (DATCP)**

FOOD SAFETY ADVISORY COMMITTEE

October 23, 2020
Zoom Meeting
9:00AM – 12:00PM

Call to Order:

Brian Hobbs called the meeting to order at **9:03 am**.

Roll Call:

John Chastan, Todd Drew, Julie Hults, Brian Hobbs, Cheri Schweitzer, Kirsten Voss, Jessica Zetlau, Susan Quam, Courtney Kempfert, Katie Roberts, Jessica Hoover; Hsing-Yi Hsieh; Brian Hobbs

Ex-officio: Reed McRoberts, Gordon Shea, James Kaplanek, Steve Ingham, Troy Sprecker, Carrie Pohjola, Brian Hobbs, James Mack, Joanna Kahvedjian

Guests: Kevin Hoffmann

Additions to agenda/change of order:

None

Consideration of Minutes:

John motioned to approve the minutes and Todd seconded the motion. With none opposed, the minutes were approved.

Public Comment/Input:

None

Disclosures and Recusals:

None

Membership Updates:

Carrie announced the new member Courtney Kempfert replacing Dana who retired. Courtney has been a Food Safety Instructor since 2009, has worked with Dana and Pete in the office, and lives in Wisconsin Rapids. Members welcomed Courtney.

Member Issues:

Conference for Food Protection (CFP) Update

Susan shared the updates received from the executive board member. CFP is working on trying to get the meeting over to Zoom knowing folks on regulatory side will have a hard time being allowed to travel.

Carrie: There is not enough participation in person for April. The organizers might have to get a little creative with Zoom for councils with breakout options. For now, still planning in person but will likely be virtual.

NEHA is also planning on going virtual for next summer's conference in Spokane, WA

Jim: Also the food show was cancelled. Susan confirmed that the 2021 Midwest Food Service Expo was cancelled given uncertainty with over 250 people and tastings in Milwaukee and the need to make advance decisions for exhibitors and vendors.

Susan also asked about enforcement for environmental health inspectors.

Brian: For the north and northwest areas of the state, no ordinance nor local law enforcement assistance is being allocated. They do not want phone calls. We just tell public that there is not a lot we can do and recommend to just not patronize a location if they do not like what the location is doing. We are conducting water sampling, Principal Investigators for new establishments and complaints, but not actively doing major inspections until the health safety risk factors improve.

Todd: In Winnebago County law enforcement has put out information. Outagamie County and the Winnebago County Sherriff will deal with complaints. Oshkosh committed to dispatch an officer on significant complaints whether capacity or other portions of the standing orders. We are doing education on it. If there were a chronic multi-complaint or a blatant thing, we would take the next step of referral to the district attorney's office which we do not expect will go further. Police departments in Menasha are taking calls but not actively performing site work.

Brian: that is pretty much like ours too.

Julie: In Milwaukee, in the past, we were issuing warning letters and then citations. Now we are going straight to citations. We go out weekends, Friday and Sat. The Mayor wants us to go cite any violations directly. We investigate every complaint. Half of our staff are working on COVID-19. Facilities need to declare safety plans to have in-person dining and seating. We are reviewing plans and investigating complaints.

Jim: In state-inspected facilities, we are not doing enforcement. However we are practicing social distancing and wearing face coverings. We sent a letter to all licensed facilities explaining DATCP's position and expectations regarding the governor's order and face coverings, that if there are no face coverings, they should remove themselves from that facility when we are there to do an inspection.

DATCP Issues/Updates

Jim: Arthur and I completed the four ATCP75 webinars that were put together. The recordings have been released and posted on DATCP's website. Letters were sent to all licensed facilities that have a retail operation statewide. I also sent the information to Carrie to send to the Food Safety Advisory Committee as well as to Associations to share with members. We send through Gov Delivery, DATCP's listserv, but it only sends to those that have an active email registered with us. That is why we ask member associations to share. The recordings are viewable online for a while. The webinars are helpful because folks can go back and review the information they learned which is an added benefit of that format.

We have disseminated three new fact sheets about the big changes in ATCP75, food code changes and the new assessment program.

In response to the webinar recordings that were released, folks will have an opportunity to attend two live question and answer sessions to be held on November 12th and December 2nd. They could also submit questions ahead of time. If we could not answer the questions, we have a method to take the questions and create a Frequently Asked Question (FAQ) document to post on the website. All will be available to industry agents and staff. Arthur conducted his meat webinar yesterday which was the most widely attended ever. We had an overwhelming response. We are putting together the FAQ from that and will post the webinar on the DATCP website as well so that it is available to people and industry.

The HealthSpace violation database will be updated at the end of the business day today so they will all be incorporated on Monday so that the new changes will be uploaded into our electronic inspection program and most of the changes with the assessment and fee structure will not occur until the first week in January. People should continue to license as they always have, because there is not a place to input the changes into HealthSpace yet. That happens at the end of the year.

Reed: Carrie and peers monitor the mailbox the agency maintains and were notified that retail facilities were not able to get their hands on single use gloves. They are running into shortages. Additionally, they are receiving questions from the webinar yesterday. What you will hear a lot is to be patient and please work with Arthur, Carrie and peers. We have new agents coming on and have been out regionally training per the departments safety guidance. We have been able to work with newer agents since a lot of surrounding counties are busy with COVID-19 related work.

State Committee Updates:

Retail Policy Committee

Jim: It has been quiet with COVID-19. The committee is working on policy updates to the food code. They have finished the policy for outdoor cooking. It should be out and posted on SharePoint. All policies will have the same look and feel. COVID-19 has afforded us time to work on these things and work on standardizing policy and procedures.

We are also working on a cider policy between manufactured foods and retail. We came out with a guidance policy for wholesaling, how we will deal with food facilities that have more than 25% retail, where food facilities licensed as processors in the past will also have a retail license. Some agents may see a few more licenses coming their way. In past they would have been food processing, now would be retail. If it looks like and acts like retail, we will treat it as retail.

Cheri asked: a client in Oconto county is close to certifying doing hot smoked fish and ROP. They were told that they can do it at retail. They are a mixed-use place with café and retail component. They also want to sell it online with a retail license. Do they need a food processing license?

Jim: They still follow seafood HACCP, and they will be able to sell as retail up to 25%. After that, they would need a food processing license. Whatever HACCP plan they would submit for retail license, would use the same federal regulation code referencing for fish processing as manufactured foods uses.

Brian: If they do go over 25% will they have to get processing? Jim: They will need both a retail and a processing license. It comes down to percentages.

Handout Committee

Kara: The committee completed the three food code fact sheets that were sent with the webinars which summarized important changes. They also made updates to an existing cheddar cheese curd and cheese fact sheet. All are posted online on DATCP's website.

Concerning items pending, we have vomiting and diarrhea cleanup. We have cooler storage handout that shows a pictogram. It is in the graphic development stages now. We are updating the thermometer, cooking temperatures, and the consumer advisory.

Jim: On the horizon, has been a lot of changes to wild mushroom section. Reaching out and gathering resources for retail food establishments to accept wild mushrooms.

Reed- it has been nice to have stability in communications. Kara has been able to get a lot of motion with current information and headers.

Equipment Committee

Jim: Not many updates. We have not received that many requests. Reed: We never wait long before we get questions on that Cool Bot walk in cooler version as well as get complaints where a company will claim to be commercial without certification. We kick it back to have them work through the process.

Brian: Interested if self-cleaning machines are working. Jim: No other word, but will look into it.

Other Outstanding Committee work

Jim: Risk factors, feel it would be foolish to try to tackle more than one intervention at this time. The top priority would be handwashing. We had done a risk factor study, and chose hand washing as well from that. Carrie and others put together the protocol for dealing with handwashing and trying to control that type of violation. We decided to take another look at that data and go through the process to update and incorporate the new information into it. We will roll it out with the state staff hopefully in January. We will share out intervention strategies with agent health departments as part of department meeting standard 9. We will be measuring this for our own risk factor studies. The information is free. If we see handwashing is an issue, by Standard 9, we see no use in reinventing the wheel.

Also our starting committees are in full swing for recreational education camps and swimming pools. They have experienced a lot of industry participation and the communication has been wonderful. We are excited with committee members we have and are moving forward bringing codes into the future of what those should look like.

We had a recommendation from WALHDAB on the committee, so we reached out to them, but are still looking for another person. Steve may participate. Mark has sent an email to agents asking for participation.

National Committees:

Jim: We touched base on the CFP. It is still up in the air in terms of virtual or in person. Not sure anyone from DATCP will be able to attend if held in person.

Legislative Updates:

Susan provided updates. Senate is leaving the capitol for COVID reasons, bills will be brought up to the Senate that have no fiscal affects attached to them. There has not been a lot of legislative activity going on. Jim: Do any of those bills have any impact on us? Susan: We have a bill on electronic tip declarations, but nothing food safety related. We were concentrated on getting food code on JCRAR.

If there is any CARES ACT funding in DC before the end of year, Senate will have to come back to take care of any updates.

One question regarding the equipment committee: Has anyone done investigation into UV light cleaning and sometimes air cleaning units being installed in restaurants? There are already two in Dane, one in Kohler among others. I have not heard that any data has been reviewed. Todd: We have a UV disinfection area for N95's and Respiratory devices. You really need to know what you are doing. It is only as good as the surfaces it comes into contact with. Shadowing in restaurants would hamper its usefulness. There are also a lot of predatory manufacturers out there. UV wavelength is a factor. It is necessary to have appropriate wavelength, if you are spending less than a \$1,000 for a full room, you are probably getting taken. It is effective, but you have to be careful about what you purchase. Rule of thumb is if you can see the light, you have been taken. The light from a disinfectant unit cannot be seen. It is also a very dangerous unit to use because likelihood of skin burns and eye damage is real. Need a motion detector so that it is shut off when people are present. Nobody has experience with UVC wavelengths. State lab is also a good resource for information. Make sure that the unit can do what it says it can do. John: We have gotten pitched on a couple of these for unoccupied rooms and cycling and was a big unit. There was a test strip that changes color to test if the proper amount has been exposed. Todd: Test strips are not accurate measure of kill. They are also provided by the company that makes the unit. Use an ATP swap. It is a unit used in food manufacturing labs. It is a surface bacteria indicator which is metabolic indicators for microbial growth. Use a baseline and after as best indicator. Any company that is reputable will be able to show you science and a way of measuring the efficacy. Susan: I probably had six different calls with consumers to complain that restaurants should be using these lights to disinfect their carry out containers. Consumers are misunderstanding the science behind it.

Todd: A truly good unit will have an impact on dining room carpet, etc. much the same as leaving a dark colored cap on a dashboard in the sun. My recommendation would be using an electro-magnetic unit. Please feel free to forward to me to take a look at it if you have any questions.

Cheri: I know of a location that is getting a unit of cold plasma technology Air Phx. Todd: There are a lot of trendy manufacturers' names – what cold plasma does is charges the sanitizer so that it allows the molecules once they hit the surface to wrap around it. You need to know what chemical is being used and is purchasing the chemical going to put you under, much like buying a printer that is cheap with ink costing a lot and printer doesn't work without the expensive ink.

Todd: These also takes 30 min. to get 99% kill with the unit.

Brian: Restaurants are trying to appease people. If you get a red light and something that looks like you are doing something, the customers are happy.

Action Items:

Todd asked Susan for updates on changes with COVID-19 Food Safety certification. Susan shared, of six accredited, five providers are offering the remote possibility. ServeSafe is using a third party company and going through procedure to secure exam area and so forth. We are offering it as an organization because of COVID-19 and the necessity to keep certifications up to date. They are more expensive than face-to-face exams, but is well under \$200. Compared to other industries and certifications, it is a reasonable cost. There is a brand new one out of Minneapolis that just got accredited. Everybody but National Registry are offering online proctored option.

Kara: DATCP has all six accredited providers on our directory, including the five that offer a remote option.

John asked for input about contract tracing linking to facilities. Members discussed.

Brian asked about stores enforcement of masks. Hsing-Yi difficult to say no to customers who refuse.

Future Meeting Items and Dates:

Jan 22, 2021. Carrie will send the 2021 calendar invitation for the fourth Fridays quarterly.

Adjourn:

Todd called for a motion to adjourn. Susan motioned, Katie seconded. The meeting was adjourned at 10:08 am