

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

FOOD SAFETY ADVISORY COMMITTEE

January 22, 2021
Zoom Meeting
9:00AM – 12:00PM

Call to Order:

Brian Hobbs called the meeting to order at **8:58 am**.

Roll Call:

John Chastan, Todd Drew, Brian Hobbs, Cheri Schweitzer, Kirsten Voss (Homestead), Susan Quam, Courtney Kempfert, Katie Roberts, Jessica Hoover; Hsing-Yi Hsieh; Brian Hobbs, Jay Ellingson, Dan Tew, Katie Roberts

Ex-officio: Reed McRoberts, Gordon Shea, James Kaplanek, Steve Ingham, Troy Sprecker, James Mack, Tracynda Davis, Amy Millard, Jordan Mason, Kara Paul

Guests: Amanda Ney (Manufactured Foods), Mike Nordos – based in Minneapolis, FDA specialist (replacing Tracynda)

Additions to agenda/change of order:

Consideration of Minutes:

Susan motioned to approve the minutes and Jay seconded the motion. With none opposed, the minutes were approved.

Public Comment/Input:

None

Disclosures and Recusals:

None

Membership Updates:

Mike Nordos will replace Tracynda as FDA liason

Member Issues:

Conference for Food Protection (CFP) Update

Tracynda: CFP has been moved to August, hopefully in person. The preconference will be virtual. It is still under discussion if other parts of the conference will be virtual too.

The FDA is gathering information from other states to see who may or may not be able to attend. DATCP may not be able to attend due to budget constraints/COVID.

Term Limits

Jim K: Secretary's Office was interested in term limits for all committees. Do we have term limits in our bylaws, especially for state staff and agent members? We want to give opportunity to different agent partners to rotate in and out of the FSAC committee. If no one would volunteer we could vote to extend the term if we are unable to find someone to replace them. We should update our bylaws to reflect our intentions. We do have permanent organization/industry group members not specific to a person.

- Is a committee needed to amend the bylaws? Or is a general discussion enough to give direction to the committee.
- Bylaws were last opened....? unsure
- Once updated we need to get this information to the Secretary's Office
- (Jay) Send out current bylaws for members to review and talk about this at next meeting as an action item to vote on or form a committee if needed.
- We will have Carrie send them out for all to review

Manufactured Foods

Jim K: MFS has received a grant to develop a Manufactured Food Safety Task Force group similar to FSAC. They are interested in participating with FSAC for possible cross-over items.

- Items for discussion that may pertain to both? Potential issues, conflicts of concerns?
 - o Jay – great idea, good to connect retail and manufactured foods as well as private and public
 - o Brian – should we have a rep from the manufactured foods group on the FSAC group and vice versa? Yes
 - o Amanda – group is in very early stages of being formed, members are not determined at this point, but one will be appointed to cross over between groups.
 - o Hsing-Yi – great idea! Line between manufactured foods and retail is blurry so a representative is definitely needed.
 - o Brian- could add manufactured foods as a standing committee report on the agenda

DATCP Issues/Updates

Manufactured Food:

- No outstanding issues (see discussion above)

Retail Food:

Jim K: Health Space changes are underway which will affect how we do our inspection work and issue licenses per the new Food Code. Matt Kachel is providing training for agents. Data conversion date is Feb 12, 2021. License wording is changing per new food code, "restaurant" not used anymore. Now "retail serving meals" and "retail not serving meals". Also retail establishments are no longer licensed based on complexity, there is a risk assessment to determine their license category based on risk. Categories are prepackaged, simple, moderate and complex.

- Information will be coming to assist industry and agents on these changes.
- Licenses may be changed by inspectors at renewal time or during inspection

Reed: Arthur Ness will be retiring May 7, 2021

- Retail Specialists are now working with agents and Retail Meat Establishments as they become licensed for the first time. DATCP Meat and Poultry Business Bureau is working with Food & Recreation Business Bureau. Some issues include differences in service sinks, batch washing/ 2-compartment sinks, product lines under inspection/product lines not under inspection, CFPM.
- Steve: patience is needed during this cross-over between the two bureaus as we work out the details. We welcome business operators to email us and let us know the problems.
- Jim: This is an opportunity for us to put together resources for businesses to help answer questions

Jim: DATCP 75 fact sheet in regards to licensing has been updated to clarify the scoring table for licenses. This is available on the DATCP website.

Jim: Food Code webinars occurred late 2020, waiting to post the answers to the questions that were asked. The document has to first run through the Department approval process. They will be posted on the website once approved.

Jim: Guidance document is in the works for Wild Mushrooms. The new Food Code requires approval for mushroom foragers. They must receive a certificate from accredited University or Mycological Society, name of species, weight, etc documentation for retail establishment to have available for the inspection. However, there are no courses available in WI so this would be burdensome to operators/foragers. In the meantime, we have reached out to get a mushroom course created and in the meantime we are referring back to the wild mushroom language in the 2009 food code until such course may be developed.

- Kara will have Katie Matulis (DATCP) touch base with Katie Roberts from the Technical Colleges to see if there is interest with mushroom education.
- Brian asked about consumer advisory for mushrooms. Concern that operators would just post the advisory and not worry about getting a certificate and making sure the mushroom is truly safe. Consumer advisory would be the easy way out possibly.
- Tracynda – Michigan offers certification.
- John Chastan – do online courses exist? Jim K – we have looked at available courses both in person and online. Want to make sure there are options available before we start rolling anything out.

Jim: Guidance document for schools in regards to labeling of grab and go at school lunchrooms. After consulting with FDA school lunchrooms are a defined population during a defined lunch period they would not need to be labeled. Employees of the school kitchen would be available to answer ingredient questions.

State Committee Updates:

Retail Policy Committee

Jim: There was a provision in the previous food code for special organizations serving meals 4-12 days per year, they received equipment consideration. During rule revision special organization was left out. Retail establishments not serving meals stayed at 12 and retail serving meals was set at 3 days and we neglected to put the exemption for special organizations serving meals. DATCP's intent was to have special organizations remain in the code. Working on a policy to ensure this is allowed again and will be put back in during the next code revision.

Handout Committee

Kara: Cooler storage pictogram, vomit and diarrhea handouts, allergen fact sheet updated, HACCP/Variance updated. Meat exemption fact sheets are in the works.

Equipment Committee

Jim: Equipment submission for a machine used for rolling pizza crust/tortilla shells was received.

Other Outstanding Committee work

Jim: Subcommittee for Risk Factor Study has wrapped up the study. Pulled 2019 data and #1 risk factor is hand washing, same as last time. Purpose of subgroup was to put together interventions to improve handwashing in WI. Group has determined that signage, talking points for inspectors and videos will be provided. James, Jim and Carrie are working on packaging these training tools as well as providing training to inspectors to teach them how to have a 15 minute conversation with operator/staff on improving handwashing. To follow-up there will be a short survey to all facilities that received an inspection and the material. Additional data will be collected with a quarterly survey to our staff. Soft rollout planned in April 2021. In 2022, actual rollout hoping things are more back to normal to collect more data and see if there is an impact.

Tracynda: Do we think handwashing has increased due to the pandemic?

Cheri: Yes, during my inspections it appears that there has been better/more handwashing. About 20 inspection done this fall and no handwashing violations written.

Susan: There is more attention in order to comply with COVID intervention strategies.

Jay: Hygiene is heightened with COVID.

Hsing-Yi: Handwashing conversation is much easier now. Human resources focusses on it now too.

Brian: During education by inspector portion maybe the inspector should demonstrate how to wash your hands correctly while talking to the operator.

Jim: we will have links to videos for the entire staff to see proper handwashing techniques too.

Courtney: Hand sanitizers are being used and talked about more now. Encourage inspectors to remind food staff how sanitizers are properly used and that they do not replace proper handwashing.

National Committees:

Jim/Tracynda: (FDA Food Traceability Rule comment is needed. DATCP is going to send out an electronic notice)

Susan: CFPM committee is only dealing with clarification issues that arise.

ANSI – ANAB has already allowed online proctoring even before COVID. 5 out of the 6 accredited companies offer online options. Some people are loving online learning while others don't. Right now it is still hard to have in-person learning due to COVID group restrictions. Some have a hard time learning online and tend to do better when they are learning face-to-face, they need that engagement. We need multiple different opportunities for the many types of learners.

Brian: is finding Certified Food handlers that operator's think meets the requirements of CFPM which is difficult to explain.

Courtney: we only offer CFPM on site, in-person. Wondering if they are getting it online and will check this out. Could this be the small-operator option? Brian stated they didn't meet the exemption. If Brian finds another certificate he can check in with Courtney to get it figured out.

Susan: these may be serv safe courses.

Tracynda: Regional seminar last year was a virtual, joint conference with NEHA and there were 1,070 attendees. 2021 will be virtual again. Not sure if it will be national or regional – it is still in discussion. Usually occurring Aug-Sept or Oct.

NEHA conference will be virtual in 2021 also. It will be broken into 2 day sessions April 20-21, June 1-2 and July 14-15. Check the NEHA website for additional information.

Brian: WEHA is scheduled for Sept 22-24 and will be in-person conference. Looking for speakers.

Legislative Updates:

Action Items:

FSAC Guidelines Review/Discussion

Jim: Bylaws discussed earlier in the meeting and will discuss next time.

Brian: How is it going to look when we get back to normal; if I show my COVID vaccination card shouldn't I be able to sit where I want, no mask, etc? People are also wanting to host benefits, concerts in the park. Would a proof of vaccination relieve the operator's liability?

John: I don't think a vaccination will exempt anyone. Doesn't appear to be the standard at this time.

Susan: Continue to follow CDC guidelines. In Dane County, large venue events are starting to look at if a proof of vaccination would allow them to open up and have larger events again.

Hsing-Yi: Not seeing any changes from a company perspective. How about vaccination of employees?

John: Bill introduced yesterday, passed out of committee- prohibiting employers from requiring employees to get a vaccination.

Future Meeting Items and Dates:

April 23, 2021

Adjourn:

Brian called for a motion to adjourn. Susan motioned, Hsing-Yi seconded. The meeting was adjourned at 10:42 am