

MN FOOD SAFETY AND DEFENCE TASK FORCE
Meeting Minutes
May 16, 2017

Ruth Petran called the meeting to order at 1:45 PM.

Members present included: Chris Gindorff, Caldoun Abuhakel, Lorrene (Lolly) Occhino, Annalisa Hultberg, Cecilia Coulter, Susan Palcheck, Ben Warren, Michael Dutcher and Ruth Petran.

Visitors present included: Terence Heidgerken, Rima Kapadia, Shaun Kennedy, Myah Walker, Kumar Mallikarjunan, Judy Fadden, Joe Scimeca, Scott Wells, Ben Miller, Lisa Wetzel, Jessica Evanson, Jessica Laurent, Alida Sorenson and Lillian Otieno.

1. Announcements

Ben Miller (MDA):

- The MDA's FFSD has a standard enhancement project funded by FDA Grant to develop industry outreach and education materials for small to medium sized food manufacturers for the new GMPs and Preventive Control rules. A survey was conducted reaching out to MN firms that are likely in the small/very small/ or qualified firm categories.
- Survey questions included information about processor vs warehouse, size of the facility, and applicability of different parts of FSMA regulations (Preventive Controls for Human Food, Produce Safety, and Sanitary Transportation). The survey also asked if someone at the firm has taken a PCQI course, if there was still a need and to rank their level of preparedness, both for various parts of 21 CFR 117 and the other parts of FSMA.
- About an 18% response rate. About 63% indicated they were either quite or very familiar/prepared to meet the Subpart B component of 117, about 55% indicated quite or very familiar/prepared to meet Subpart C component of 117. PCQI courses, 57 respondents indicated that there were additional needs for personnel to attend a course. Encourage the Task Force to offer courses. Cost indicated as a factor in several instances.

- Many firms need more assistance with various parts of all the new rules. Many lack even a basic understanding of what the various components of FSMA are.
- Needs include assistance with writing a food safety plan, conducting a hazard analysis, meeting record keeping requirements, implementing supply chain controls.
- Resources, other than the FDA website (which many find to be challenging to sort through and find information), could be on-line resources or one on one support.
- An area where we are looking for input from FSDTF members is regarding availability of training/resources for these firms. Apart from the PCQI courses, are there known resources/courses that provide:
 - overall training on FSMA
 - sanitation
 - environmental monitoring
- What are known resources from other states, business organizations, University of MN or other universities, Private Consultants – who are they, what services they offer and how to connect those resources with the firms (MDA can't be in a position to 'recommend')
- We will be working to develop fact sheets to address specific information gaps that were identified in the survey. Those will be delivered in various formats (web based, via emails to those that received the survey, etc.) beginning in July.
- We can provide more details at next meeting. Any known training or resources (as noted above), please contact Ben Miller at Benjamin.Miller@state.mn.us

2. Dates and Links

- Food Safety and Defense Task Force Meeting: Tuesday, July 25, 2017 at the Freeman Building, Room B 145 from 1:30 -4:30 pm
- Food Safety and Defense Task Force hosting FSPCA training on the Preventive Controls for Human Food Qualified Individual - August 15-17, 2017 at the Pomeroy Center, Univ. MN - St. Paul.

- [U.S. FDA Draft Guidance for Industry: Control of *Listeria monocytogenes* in Ready-to-Eat Foods](#); comment period open through July 26, 2017 (per CFR notice)
- [U.S. FDA Draft Guidance for Industry: Compliance with and Recommendations for Implementation of the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption for Sprout Operations](#); comment period open through July 24, 2017
- [U.S. FDA: Third-Party Audits and FSMA](#)
- [U.S. FDA: FDA Considering Simplifying Agricultural Water Standards](#)
- [4th Annual Women in Security Forum](#) Minneapolis, Minnesota. (sent to members on separate communication previously)
- [Food Safety Supply Chain Conference](#) Rockville, Maryland. (sent to members on separate communication previously)

3. The Minutes from March 21, 2017 meeting were approved.

Discrepancy on FDA's *Listeria* draft guidance in Ready to Eat Foods due date for comments is indicated as July 17, (as stated in March, 21 FSDTF minutes) while the CFR notice indicates July 27. We will go with the CFR notice date.

4. Member and Visitor Updates:

Annalisa Hultberg (Univ. of Minnesota Extension): Compliance dates coming up soon for growers. Working with Hmong, Latino and Amish growers. FSMA is not in their minds, they are focused on GAPs.

Lolly Occhino (AURI): There is a need for process authority for acidified foods. AURI is looking for resources and places to refer people for help. Seeing a lot of requests from farmer's market level. AURI is looking at developing a list of resources.

Joeseph Scimeca (Cargill): Codex Committee on Food Import and Export Certifications – at the recent meeting in Mexico City, the decision was made to form a working group with the purpose of developing guidance on the use of third party certifications. GMA SEF – the Executive Director, Brian Bedard, would like to present to the Task Force various opportunities to collaborate on the development and implementation of food safety training programs in MN.

Alida Sorenson (MDA): RRT is working on the first large national outbreak of 2017. Minnesota has 8 cases of a rare pattern of Salmonella Enteritidis matching the national outbreak. The vehicle appears to be a fresh produce item, specifically some type of leafy green. Traceback is ongoing.

Jessica Laurent (MDA): New at the MDA – Response Project Analyst. Working on first investigation (Salmonella Enteritidis).

Kumar Mallikarjunan (Univ. of Minnesota- Food Science and Nutrition Dept.): The Food Science and Nutrition Department is planning a new initiative to establish a Food and Nutrition Innovation Institute and provide various services to the food industry in the State of Minnesota. The services include trainings and workshops (Better Process Control School, FSMA Compliance, Master Food Processor, Master Cheese Maker, etc.) and access to the pilot plant resources for scale up to commercial level and linkages to venture capital resources through Carlson Business School), etc. The Institute will work closely with AURI, MDA and will support research projects identified by the food industry. The institute will also include a process authority to help emerging food industry entrepreneurs with federal regulations.

Susan Palchick (Hennepin County): Inspecting facilities under Agriculture and Health. Using standards versus state food code.

Caldoun Abuhakel (Done Right Food): We are serving 30 plus school districts. How do we get small businesses with limited resources involved?

Shaun Kennedy (Food Systems Institute): Food Safety Supply Chain conference organized by Food Safety Tech, coming up June 5th and 6th in Rockville, Maryland.

Myah Walker (Sparboe Farms): Avian Influenza is always top of mind for the poultry industry. This year high path avian influenza has only been detected in Tennessee in broiler breeder flocks. There were other closely related cases of low path avian influenza in Kentucky, Alabama, and Georgia. MN stakeholders have not stopped their efforts in improving our monitoring, surveillance, and response plans in the event a case were to pop in Minnesota. We have a great partnerships across poultry species groups, with the University of Minnesota, with the MN Board of Animal Health, and our poultry association groups. On another note, the SQF Institute recently published a new version of their food safety and quality certification program and many of those changes aligns with the new FSMA Preventative Controls rules published. Our focus now has been getting those updates pushed through to our plant locations and implemented by September.

Ruth Petran (Ecolab): Ecolab is working on drafting comments to the recently released FDA guidance on Controls of Listeria in RTE foods, fielding lots of practical questions on FSMA and will be attending/speaking at the National Restaurant Association national meeting in Chicago. Other upcoming events, the MN Food Protection Association meeting is May 24-25 in Minneapolis.

Ben Warren (Land O' Lakes): Just completed first roll up of first assessment at one of our plants. We have started to see FSMA inspections. Inspections limited to GMPs. In the middle of supply chain preventive control not complete in working with suppliers –challenges when seeking validation. There are varied responses and still a challenge to industry per requirements.

Lisa Wetzel (MDA): We have 3 staff attending the National Conference on Interstate Milk Shipments (NCIMS) in Grand Rapids, MI. They meet every 2 years to revise the Grade "A" Pasteurized Milk Ordinance (PMO). This year they are looking at many proposals to changing the PMO to meet FSMA as well as some updated Pilot Testing for Antibiotic Residues.

Jessica Evanson (MDA): New at the MDA. Working on drug residue prevention program – involves outreach.

Terence Heidgerken (Bergin Fruit and Nut Company): Working on FSMA and almonds through California Almond Board.

Judy Fadden (Fadden Analytical Services): I am now consulting to help medium and small companies with their FD vulnerability assessments. I attended the FPDI Food Defense Conference on May 3-4, and learned from the FDA Staff in attendance that much of the guidance is written but sitting on the desk of the OMB and it is unknown how it will be prioritized with the new appointee for the MDA. So it is unknown how and when they will be published. However, he did give us a hint that if companies just focus on the preamble and references to the preamble, they would be looking good. Also, the initial Food Safety Inspections will look to see that companies have a food defense plan, but will not go into a detailed review. The next visit will look more in-depth at the document.

Rima Kapadia (Supervalu): Our FSMA focus is on the distribution side. Working on educating our personnel, reviewing plans, menu labeling and trying to see how we can partner with others and share best practices.

Cecilia Coulter (MFMA): New food entrepreneurs need to have process to help navigate regulatory requirements. We are forming a team to address this and will be meeting with Susan Stokes (MDA) and others on dynamics of that group.

Chris Gindorff (Lunds and Byerlys): Looking at listeria monocytogenes prevention in produce. Conducting recall effectiveness checks and FSMA required supplier controls focus - compliance and implementation.

Lillian Otieno (MDA): The Food Business Licensing and Food Safety Information tool “licensing wizard” is now on the MDA website, please visit the webpage and share the information. The Task Force will be offering a PCQI Human Food class on August 15-17, 2017 at the Pomeroy Center. More details will be provided at the next meeting.

5. Presentations

a. FDA Program Alignment: **Michael Dutcher (FDA)**

b. Food Systems Leadership Certificate: **Dr. Scott Wells (CAHFS, Univ. of MN)**

For more information and questions on the presentations, please contact Michael Dutcher and Dr. Scott Wells.

6. Subcommittee Breakout Notes

Training: (Chris Gindorff, Terence Heidgerken, Rima Kapadia, Mya Walker, Judy Fadden, Lorrene (Lolly) Occhino, Lisa Wetzel, Shaun Kennedy, Kumar Mallikarjunan)

We reviewed the notes from the previous meeting where it was decided to create an interview questions for directors of food/commodity/ trade associations to identify training needs.

- Carrie Rigdon was to work on obtaining a list of food-related organizations to begin interviewing. Chris Gindorff will follow up with Carrie to get a progress report on the list.
- We also decided to review past Task Force training materials

We discussed other areas as potential sources for information and/or training opportunities.

- Request a summary of food inspection violations / recalls with the intention to target training on specific areas of challenge
- Reach out to cultural/ethnic food establishments to understand their challenges/needs
- Awareness for small to medium manufacturers (resource challenged)

Joe Scimeca will contact Brian Bedard to get information on middle school food safety training and source materials as previously shared from GMA

- This was previously deployed in over 200 schools
- Media involvement for awareness of the program and all involved
- Train teachers in order to train students
- Consider other groups (ie: 4H extension)

Joe also noted that he would try to get the executive director to present at a future meeting.

Dr. P. Kumar Mallikarjunan noted that he is working to develop a Better Process Controls School to teach various courses related to food safety. The courses could be provided through the College of Food and Nutrition Sciences (CFANS). He is targeting a six month timeframe to launch the program.

Communications: (Ruth Petran, Lillian Otieno, Annalisa Hultberg, Cecilia Colter, Jessica Laurent, Alida Sorenson)

Goals for 2017:

1. Benchmarking with other task forces – updates:
 - a. Lillian has contacted Iowa – their taskforce does not meet again until Fall
 - b. Lillian talked with Priscilla Neves from FDA
 - i. Priscilla said that FDA does not have best practices or strategies for benchmarking with other taskforces, but did report that IA and GA both have strong, proactive taskforces – generally taskforces run on their own and only report to FDA voluntarily
 - ii. FDA will be forming a “coalition of food protection taskforces” steering committee to be shared on FoodSHIELD – goals will include:
 1. Identifying ways taskforces can work together and mirror each other
 2. Guidance for states first starting a taskforce
 - c. Still looking to address the following with IA and GA taskforces:
 - i. Who is on the taskforce?
 - ii. How is the taskforce run?
 - iii. How does the taskforce communicate?
 - iv. How is outreach done and to whom?
 - v. What is your training strategy?
 - vi. Has your taskforce identified best practices?
2. Outlining how our taskforce communicates and how we plan to communicate moving forward
 - a. Communications with gov’t agencies, industry, academia
 - i. Training
 - ii. Expanding our reach
 - b. Taskforce website
 - i. Linking from MDA and MDH website
 - c. Email listserv

- d. Annual meeting/conference for the taskforce, or attending other meetings to represent the taskforce (information booth, speaking opportunities)

ACTION ITEMS

- Make suggestions for improvements to our website
- Take a look at IA and GA websites for ideas
- Alida will talk with MDA Communications about GovDelivery email listserv

Next meeting to be held on July 25th, 2017, 1:30-4:30 PM, at the Freeman Building, Saint Paul, MN

2017 Task Force Meeting Schedule

September 19, 2017

November 14, 2017