

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**September 19, 2017**

Courtney Bidney called the meeting to order at 1:31 PM.

Members present included: Chris Gindorff, Lorrene (Lolly) Occhino, Cecilia Coulter, Annalisa Hultburg, Courtney Bidney, Ruth Petran, and Jamie Pfuhl

Visitors present included: Ben Miller, Susan Stokes, Lillian Otieno, Joe Scimeca, Rima Kapadia, Jennifer van de Ligt, Erika Nelson, Katherine Simon, Kumar Mallikarjunan, Cassidy Meeks, Wendy Spanier, Shaun Kennedy, Carrie Rigdon, Lacy Levine, Brian Martinson, Tom Webber, Susan Bishop, Fernando Sampedro, Caldoun Abuhakel, and Jane Jewett.

**1. Dates and Links**

- a) Next Food Safety and Defense Task Force Meeting: the meeting is being moved to Tuesday, November 7, 2017 at Room 213 Pomeroy Center on the U of M Saint Paul Campus.
- b) Preventive Controls for Qualified Individuals – Human Food: The Task Force will sponsor this training on November 14-16. Small businesses will be prioritized for attendance.
- c) Produce Safety Alliance Train-the-Trainer FSMA Produce Safety Course will be offered November 28 and 29 in Roseville. [This training](#) is capped at 50 and is filling up fast. For additional training opportunities, go to [producesafetyalliance.cornell.edu/training](http://producesafetyalliance.cornell.edu/training)
- d) FPD [Criticality Spatial Analysis \(CRISTAL\)](#)
- e) FPD [Food Adulteration Incidents Registry \(FAIR\)](#)
- f) FPD [World Factbook of Food](#)

**2. Member and Visitor Updates:**

**Lillian Otieno (MDA, Food and Feed Safety Div.):** The Produce Safety Program has hired an outreach coordinator and data specialist. Partnering to offer Produce Safety Alliance train-the-trainer training this November for those who may be interested.

**Joe Scimeca (Cargill):** There has been an industry effort to discuss the implementation of the Intentional Adulteration Rule with FDA. Pilot evaluations have been done at plants to demonstrate challenges. Recommended small changes to rule to make it more practical to implement.

**Rima Kapadia (Supervalu):** Work continues to integrate as a company with new acquisitions.

**Chris Gindorff (Lunds & Byerlys):** Working on a cloud-based solution for supplier compliance and documentation and are at 80% of suppliers. Also working on PCQI class Nov. 14-16 hosted at the Lunds & Byerlys training center in St. Louis Park - need additional instructor help.

**Jennifer van de Ligt (Food Protection & Defense Institute):** FPD has been providing basic food defense training for FBI weapons of mass destruction agents. Hosting a collaborative exchange and training with USDA and international partners (Turkey and Algeria) next week. FPD has a software tool to assist food firms in identifying critical nodes in their supply chains called CRISTAL or Criticality Spatial Analysis.

**Erika Nelson (Food Protection & Defense Institute):** FPDI is hosting a Food Defense conference the last full week of May preceded by a food defense certification program. They also have two tools available: the Food Adulteration Incidents Registry (FAIR) and the World Factbook of Food – see links above. FPDI is also working on an online Awareness Certificate.

**Lolly Occhino (Agricultural Utilization Research Institute):** Carissa Nath is back as a meat scientist at our Marshall office. We are also working with the University of Minnesota to get more safety classes offered.

**Cecilia Coulter (Minnesota Institute for Sustainable Agriculture):** Work for Chisago City farmers market and we received a small grant to do more training in food safety.

**Kumar Mallikarjunan (U of M, Food Science and Nutrition):** Had a good discussion on providing more food safety training, including HACCP and specialized process, and PCQI. We are working through the Food Safety faculty selection process. Food and Nutrition Innovation Institute - met with Rutgers to discuss promotion of food innovation; want to make the University of Minnesota as the place to come. Le Cordon Bleu facility is coming up for sale in Mendota Heights, which is a prime location for food entrepreneurs and has 10 fully functional kitchens. The University is working on helping keep the space for food entrepreneurs.

**Annalisa Hultberg (U of M, Extension):** Hosting Produce Safety Alliance train the trainers training on November 28 and 29; day-long grower trainings January 17 and March 20; and continue to offer general GAPs training. We are in the process of hiring another extension educator in farm food safety.

**Courtney Bidney (General Mills):** We have been focused on comments to FDA's draft guidance on "Control of Listeria monocytogenes in Ready to Eat Foods" as well as on comments to USDA's biotech disclosure questionnaire.

**Carrie Rigdon (MDA, Food and Feed Safety Div.):** Our Commercial Feed Program is working on Taskforce-sponsored Preventive Controls for Qualified Individuals – Animal Food training November 28-30 in Mankato.

**Ruth Petran (Ecolab):** Attending several food safety meetings including an Institute for Food Safety and Health (Illinois Institute of Technology) meeting next week that has a microbiome focus. Also following the area of antimicrobial hand soap: FDA ruling on consumer antimicrobial hand soap which carved out a part about soap used by food handlers, but have had very little info from FDA on what they were expecting so in the process of data-gathering on handwashing activities of food handlers.

### 3. Presentations

- a) Ben Miller and Susan Stokes, MDA – discussed regulatory updates including:
  - i. Introduced our new Outreach Coordinator, Lacy Levine. If there are topics you feel the MDA can do a better job of covering in outreach, let us know.
  - ii. FSMA Preventive Controls for Human Food – FDA's Regulator Training: MDA has sent 2 staff through this course, 1 of which was involved in course development and is in the train the trainer pool. There is an on-the-job evaluation component to that training and 1 of the 2

have done this. Nationwide, the training has been a little slow. Not all states have adopted the rule and so need to go through rule-making; MDA adopts FDA rules by reference.

1. Regulator Training is 7 business day course
  2. MDA has conducted 1 PC inspection itself and anticipate doing an additional 6 this year
- iii. FSMA Produce Rule inspections are being delayed by a year
  - iv. State is also doing modernized GMP inspections as well
  - v. Susan Stokes, MDA Assistant Commissioner, discussed initiatives to improve the agency's outward-facing view. One of the challenges is how we tackle the needs of food entrepreneurs and how do we stay abreast of the food innovations and changes and have teamed up to work on the Food Innovation Team (FIT) concept that Cecilia Coulter will be presenting.
- b) Cecilia Coulter, Coulter Consulting – gave a presentation on the Food Innovation Team (FIT) Concept.
- i. The Food Innovation Team is a forum where experts in food regulation and regional food systems come together with food entrepreneurs to review business models that do not easily fit into existing statutory licensing structures. FIT makes recommendations and advises on the best pathway to licensing of these complex models.
  - ii. FIT concept handout was circulated and will be included as an attachment to the minutes.
  - iii. There was discussion about incorporating this FIT review and recommendation body into a Task Force subcommittee. More specifics on the governance and expectations were requested. Ben Miller will lead the drafting of this and bring it back to the Task Force.
- c) Cassidy Meeks, General Mills – gave a presentation on the Physical Hazards for Practitioners Training that was developed in collaboration with GMA Science and Education Foundation.
- d) Shaun Kennedy, Food System Institute – gave a presentation on the Task Force-sponsored PCQI training provided in August and plans for another training in November.
- i. There was discussion around the following questions:
    1. Does the Task Force want to try to present at the relevant state/regional industry meetings?
    2. Does the Task Force want to take on creating a “Mini-PCQI” for delivery as a stand-alone or as part of state/regional industry meetings?
    3. Do any Task Force members have recent audit results that could be sanitized and shared?
  - ii. These questions were suggested to be taken up by the Task Force's Training Subcommittee
- e) Carrie Rigdon, MDA – gave a presentation on the new Coalition of Food Safety Task Forces project sponsored by FDA. A Steering Committee call was held 7/2/2017 with FDA Office of Partnership staff and state coordinators from several Food Protection Task Forces.
- i. Mission: The Coalition of FPTF program promotes communication, collaboration and integration between and amongst state food protection task forces and their members, including local, state and federal public health and agriculture food regulatory agencies, law enforcement, academia, industry, consumers, state legislators and other food safety stakeholders to: Promote voluntary compliance with human and animal food laws and regulations, Prevent human and animal foodborne illness and contamination, and Improve local, state and multi-jurisdictional human and animal food emergency surveillance, response and post-response systems.
  - ii. Next steps include setting up recurring meetings and setting outcomes and deliverables.

**4. The minutes from the July 25, 2017 meeting were approved.**

## 5. Action Items

- a) Proposal to create a FIT Subcommittee: Draft governance and expectations for Task Force consideration. Assigned to: Ben Miller, MDA. Due: next Task Force meeting, 11/7/2017.
- b) Training questions raised in Shaun Kennedy's PCQI presentation: Consider suggestions and next steps for Task Force-sponsored training. Assigned to: Task Force Training Subcommittee – Chris Gindorff, Lead. Due: next Training Subcommittee working group meeting (presumably 11/7/2017)

Next meeting will be held on November 7<sup>th</sup>, 2017, 1:30-4:30 PM,  
at the University of Minnesota Pomeroy Center Room 213, Saint Paul, MN