

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**March 24, 2016**

Joe Scimeca called the meeting to order at 1:33 p.m. Members present included: Joe Scimeca, Jim VanDerPol, Steven Diaz, Susan Palchick, Ruth Petran, Francisco Diez-Gonzalez  
Observers present included: Scott Wells, Lisa Wetzel, Linda Valeri, Amy Hunt, Chai Lee, Brent Kobielush, Alison Behling, Dan Belina, John Larkin, Penny Norquist, Kaylee Errecaborde, David Baumler, Fernando Sampedro, Carrie Rigdon, Katie Swanson, Jane Jewett, Jeff Luedeman, Brad Honold, Deb Freedman, Valerie Gamble.

**1. Announcements**

Dr. Joe Scimeca announced that an article about Minnesota and food safety activities in the state was recently published in the Food Quality and Safety Journal. The Food Safety and Defense Task Force is mentioned along with other Minnesota programs. A link to the article can be found below.

Dr. Scott Wells, Director of Education for the Center for Animal Health and Food Safety, welcomed the Food Safety and Defense Task Force to the University of Minnesota for the March 24 meeting. The center addresses interface between animal health, public health, and environmental health and facilitates food safety projects along with food systems research. The center also recently launched a Food Systems Leadership Certificate program. More information about this certificate program can be found in the links section.

**2. Dates and Links**

Dates:

- International Conference on One Medicine, One Science, April 24-27, 2016  
<http://cceeevents.umn.edu/icomos>
- Food Safety and Defense Task Force Meeting, Tuesday May 24, 2016, at the University of Minnesota Pomeroy Center
- Annual Food Defense Conference, June 29-30, 2016  
<http://www.thefooddefenseconference.com/program-overview/>

Links:

- Minnesota's Exemplary Food Safety Initiatives (Food Quality and Safety Journal article)  
<http://www.foodqualityandsafety.com/article/minnesotas-exemplary-food-safety-initiatives/>
- Food Systems Leadership Certificate FAQ  
<http://www.cahfs.umn.edu/food-systems-certificate-faq>
- Food Defense training offered by the Food Protection and Defense Institute  
<https://thefooddefenseconference.squarespace.com/food-defense-training/>
- University of Minnesota Summer Public Health Institute  
<http://www.sph.umn.edu/academics/institutes/public-health-institute/>

- Food Safety and Preventive Controls Alliance (FSPCA) online: <http://www.iit.edu/ifsh/alliance/>
- Food defense certification course: <https://foodprotection.umn.edu/news/post/food-defense-certification-course>
- FSDTF statute section (28A.21): <https://www.revisor.mn.gov/statutes/?id=28A.21>

### 3. Attachments

- Revised Terms of Reference document

### 4. The minutes from the January 11, 2016 meeting were approved.

### 5. Member and Visitor Updates:

**John Larkin (Research Director, FPDI):** The Annual Food Defense conference is coming up at the end of June. Prior to the conference there will be a food defense class focused on industry needs and perspectives. This can be accessed on the FPDI website, or you can contact Deb Freedman. The course will take place June 27<sup>th</sup> and June 28<sup>th</sup>. The FDA Food Defense group invested in the development of scenarios and is looking for sites to beta test the scenarios before finalizing them. If the task force would like a draft of the scenario at the end of the workshop that could be a possibility, and if there is interest we would need to pick a scenario and pick a date. In addition, attended the Preventive Controls Qualified Individual course taught by Ruth Petran (Ecolab), Brent Kobiush (Cargill), Sarah Schabert (MDA) and Keri Plude (MDA) and thought it went well this week.

**Deb Freedman (Education Manager, FPDI):** Shared the descriptions of the food defense scenarios developed by the FDA Food Defense group.

Mass Mayhem: investigation of a foodborne illness during a large event, highlighting collaboration of professional responders.

Water You Thinking: Possible contamination of the water supply, looks at all parties involved in the distribution of water.

Foul Fodder: Investigation of intentional product contamination with organic chemicals and looks at follow up by state, local, and federal agencies. Interest was tentatively expressed in the second scenario, Water You Thinking, during the meeting. If there are any questions about training opportunities with the Food Protection Defense Institute, please contact Deb.

**Alison Behling (Ecolab):** Reviewed the FDA webinars for Foreign Supplier Verification, Third Party, and Import Program. Still some confusion about the definition of food; housewares are mentioned but these are exempt from FDA jurisdiction. Continued discussion of food contact surface packaging being in the scope of the rule.

**Katie Swanson (Consultant):** Working on the FSPCA curriculum; version 1.2 has been released and is going well. They are working on getting the online version of the Preventive Controls training up and running with the idea of self-paced online training followed by a one day face to face course. Preventive Controls for animal food is in pilot courses at this point; a lot of the education is based on the human food courses. There will be an update in two weeks regarding the animal food pilot courses.

**Dan Belina (Land O'Lakes):** Currently focused on FSMA and looking for any gaps with current programs. Land O'Lakes hosted a train the trainer program in February and are looking to roll out more training this spring.

**Steven Diaz (MDH):** Provided an update from the last meeting regarding the Food Safety Partnership. There was a FSP steering committee meeting in the intervening time, and there was interest in linking the two groups and focusing on the shared goals between the FSP and the FSDTF. There is more overlap currently between the two groups than existed previously.

**Jeff Luedeman (MDA):** Food program is still in the process of separating into retail and manufactured foods inspection staff, with quite a bit of hiring occurring right now. In addition, work for CFP is on-going at the moment.

**Lisa Wetzel (MDA):** Meat program is in the middle of a review by the USDA. Seven plants will be audited and reviewed. For Dairy, two staff attended the train the trainer course at Land O'Lakes and two additional staff attended the PCQI course at Ecolab this week. The Dairy and Meat Inspection Division at the MDA is also hosting a Dairy HACCP course in June.

**Fernando Sampedro (University of Minnesota, CFAHFS):** Announced the Summer Public Health Institute; Dr. Sampedro will teach a course on Relative Risk Assessment in Food Safety at the end of May as part of the SPHI. Also currently looking at Salmonella pre harvest interventions and their impact on public health, have competitive agreements that have been signed with aphis, looking at cost, feasibility, and social implications. There is a service model in place for data modeling or risk assessment, the center is trying to provide external services via contract. There will be a website shared at a future meeting regarding the build out of these services.

**Penny Norquist (Project Manager, FPD):** Working on training framework for emergency responders. The animal emergency frame has been developed that includes training for roles that you would have during an event under an ICS structure. A workshop was held and attendees from departments of health, industry and other areas came in from across the country. This workshop focused on functional roles rather than traditional ICS roles.

**David Baumler (University of Minnesota, Department of Food Science and Nutrition):** New assistant professor in Food Science and Nutrition looking at genomics for food safety. There is currently an IBM initiative to sequence the global food supply chain; hoping to get involved with this consortium. Looking to do this for the dairy production for Minnesota and the Midwest specifically, as this project is currently looking at soy and wheat, followed by other food areas. The Department Head position for Food Science and Nutrition is currently open at the University of Minnesota, along with another opening for an Assistant Professor. Announced a conference on Microbes, Foods, and Health to be held at the University of Minnesota in the fall of 2016.

**Ruth Petran (Ecolab):** Norovirus continues to be a big deal; lots of interest in this currently and what to do in food facilities. The Conference for Food Protection is coming up, which helps inform changes to the US Food Code. About 120 issues that have been submitted currently for review. Also currently sitting on the national advisory committee for risk management and there is a focus on Salmonella at the moment.

**Jim VanDerPol (Farmers Union):** Active in food labeling and GMO issues at the moment.

**Jane Jewett (MISA):** Working with the Local Food Advisory Committee and Bush Grant Community foundation grant project on multiple projects related to licensing, especially one issue with a farmer's market that wanted to combine and sort products from multiple farmers. These products would be sold to other locations such as schools, restaurants and other establishments.

**Brent Kobielush (Cargill):** Working on FSMA, specifically the supply chain requirement as part of the preventive controls, which involves notifying your customers if you have a hazard that is not controlled. There have been many meetings on this focused on the written assurances that need to go back to the source provider. There is concern about how the rule will actually get done by the September due date, but there is a desire for this to be resolved amicably.

**Kaylee Errecaborde (University of Minnesota, Food Policy Research Center):** Six graduate students are currently working on policy briefs; hope to have these to share at the next FSDTF meeting.

**Linda Valeri (Director of the Center for Animal Health and Food Safety):** Will start with MnDRIVE in July of 2016. MnDRIVE has funding from the state legislature investing in the University in four areas that can relate to Minnesota's economy, one of which is food. In the food area this requires a strong relationship between government and industry partners. There are fellows working in different areas of food systems and food safety, with food production, food policy, food protection as a 'lens' for graduate students. The CAHFS also developed the food systems certificate program as well.

**Aimee Hunt (University of Minnesota, Veterinary Public Health Resident):** Recently worked with Kaylee on project related to avian influenza.

## 6. FSPCA training discussion

- A. The Preventive Controls for Human Food Qualified Individual course sponsored by the FSDTF occurred March 21-23, 2016. Registration for the course closed within one hour of posting via email.
- B. Ruth Petran, the lead instructor for the course, gave a summary of the student evaluations:
  - i. 4.2/5 rating overall, with an organization rating of 4.1/5.
  - ii. Twenty three people were certified through this course.
  - iii. The instructors agree that this was a good size for the class; would not want a larger class size for this course.
  - iv. Positive feedback on the manual.
  - v. Many comments said that this should be a three day course rather than a 2.5 day course.
  - vi. Took four hours to get through the hazard analysis section.
  - vii. Did two different food examples, a pressed bar and a fresh salad and the class suggested just using one in the future.
  - viii. There was a suggestion about having someone from FDA come in rather than having a video, because there is no space to ask questions. The FDA does have a network for question submission, but the answers have to be reviewed.
  - ix. This was a very interactive group and many questions were asked.
- C. Discussion regarding whether or not to sponsor an addition course:

- i. The course accomplished the objective of reaching MN companies and we do have more people and companies on the waiting list.
- ii. Participants liked the topics and information on a variety of subjects, the references, they liked the hands on exercises. There was a lot of best practices sharing that occurred between attendees. It was a positive to have industry, academia, and regulators together in a course, including the instructors.
- iii. Ruth is willing to be the FSPCA lead instructor for an additional course sponsored by the Task Force, and the FSDTF will look at possible dates in June or July possibly at the University of Minnesota or the Freeman building.

## **7. Breakout sessions and discussion of the Terms of Reference (TOR)**

- A. Four breakout groups examined different sections of the TOR and provided feedback to the Task Force. The groups were Vision and Mission, Committee Mandates and Key Tasks, Sub-Committees and Administration, and Governance. Feedback from all groups was collected and a new version of the TOR will be written and sent out incorporating the comments provided.
- B. Summary of group discussions:
  - i. Group one suggested wording changes to the vision and mission statements.
  - ii. Group two discussed the term 'local' and whether or not there was a need for a definition. Group two also discussed the duty listed in statute for providing recommendations. The MDA will follow up to determine what the mechanism would be for recommendations coming out of the task force.
  - iii. Group three discussed adding more language outlining the duties of standing subcommittees with the main task force providing guidance.
  - iv. Group four had a discussion regarding the length of terms, the idea of staggering terms to create some overlap in members.
- C. The task force recommended adding statute references to the applicable sections of the TOR document, and that the TOR should be revisited once per year to ensure relevancy of the language and consistency with statute.

Next meeting to be held Tuesday, May 24, 2016 at the Pomeroy Center, University of Minnesota Campus, Saint Paul, MN

### **2016 Task Force Tentative Meeting Schedule**

May 24

July 19

September 20

November 15