

MN FOOD SAFETY AND DEFENSE TASK FORCE

Meeting Minutes

November 18, 2016

Ruth Petran called the meeting to order at 1:39pm.

Members present included: Ruth Petran, James Van Der Pol, Brent Kobiush, Ben Warren, Caldoun Abuhakel, Chris Gindorff, Courtney Bidney, Ben Warren, Steven Diaz, Cecilia Coulter, Susan Palchick (via teleconference), and Jamie Pfuhl (via teleconference).

Visitors present included: John Larkin, Joseph Scimeca, Tong Ding, Jennifer Stephe, Sally Crowley (via teleconference), Josephine Tan (via teleconference), Judy Fadden (via teleconference), Mary O'meara (via teleconference), Lillian Otieno and Valerie Gamble.

1. Announcements

Ruth Petran recognized Joe Scimeca with an award on behalf of the Task Force and State of Minnesota for his dedicated service to the Taskforce since 1999.

2. Dates and links

- Food Safety and Defense Task Force Meeting, Tuesday January 10, 2017 at the Pomeroy Center, Room 213 from 1:30-4:30pm
- [Annual Food Defense Conference, May 3-4, 2017](#)
- [MDH Food Code comment page](#)
- [20 questions on Food code](#)
- [National Restaurant Association \(NRA\) Norovirus materials](#)

3. Attachments

- **After Action Report- Foul Fodder Table Top Exercise, September 15, 2016**
- **FSDTF strategic planning presentation**

4. The minutes from the September 16, 2016 meeting were approved.

5. Member and Visitor Updates:

On the phone:

Sally Crowley (Cargill): Working on FSMA

Josephine Tan (Baldinger Bakery, Canada): Working on FSMA compliance

Judy Fadden (Fadden Analytical): Helping midsized facilities to comply with FSMA

Susan Palchick (Hennepin County Public Health): Conversations between MN Department of Health (MDH) and the MN Department of Agriculture (MDA) regarding the idea of one state agency responsible for food inspection.

Jamie Pfuhl (Minnesota Grocers Association): They have an opportunity to create emergency best practices and working with the MDH on the Food Code.

Mary Omeara (Grain Millers): Looking forward to discussions with the group.

In the room:

Joe Scimeca (Cargill): Thanked the FSMTF for the recognition and the award. Minnesota is recognized among all states as a leader and encouraged all present to continue the tradition.

Ben Warren (Land O' Lakes): Preparing for FSMA and labeling on human food side.

Brent Kobielush (Cargill): Cargill has had 3 inspections under the new FSMA rules since Sept 19th, 2016, but not what FDA envisioned it to look like. The investigators asked FSMA specific questions. Cargill felt the inspector misinterpreted the law, so they reached out to the FDA who were very responsive. The FDA inspector corrected those issues. One of the issues came from three Cargill facilities inspected in Malaysia. Cargill has documented PCQI training and that was not good enough for inspector, they sent certificate to inspector and the FDA agreed it was a misinterpretation. Response from FDA was swift. Both inspectors and the private sector are still learning.

John Larkin (FPDI): Battelle is working on final draft of the report from the Foul Fodder exercise. The economically motivated adulteration tool has changed and will no longer be free for data from 2011 to present to be a self-sustaining database. Data from before 2011 will still be free. The cost will be \$600 to access the recent data, which now includes intentional adulteration acts as well (terrorist and sabotage events- religious, ideological, revenge motivation). The tool will now have a search engine as well, and may be released at the end of 2016 or in early 2017. The FPDI has also developed the World Fact Book of Foods, which gives a broad understanding of risks and aspects of different foods and countries. Currently have about 40-50 food items and tools for information on risk and vulnerability assessment. This also includes regulatory information for countries with information on food products.

James Van Der Pol (Minnesota Farmer's Union): Ongoing issue is diversifying, not much progress on availability of livestock processing. The state meat inspection system is backlogged.

Caldoun Abuhakel (CEO, Done Right Food Services, Inc.): Present as newly appointed member of the task force. Heavily involved in school and event catering services and focusing on food safety. Noticing a rise in allergies within schools, trying to shed light and emphasis on the issue.

Chris Gindorff (Lund's Byerly's): Working on FSMA validation and are about 95% compliant. Introduced Tong Ding, a mentee with Chris, who is pursuing a Masters in Food Science from the University of Minnesota. Tong's background is in biochemistry and is currently conducting an analysis on Salmonella strains using genome-scale metabolic models.

Jennifer Stepes (MDA): Do not deal with FSMA in the meat inspection program, but MDA dairy inspectors do work with firms that fall under the FMSA rules. Having ongoing meetings coordinating with industry on the preventive control for human food rule.

Lillian Otieno (FFSD MDA): Working on the final phase of the multi-lingual eLearning licensing program. Looking at launching end of December 2016.

Courtney Bidney (General Mills): Will be participating in a meeting with the FDA in December regarding the definition of "Not Ready to Eat". Question regarding how the FDA looks from a preventive control standpoint? Health and safety reviewed from a risk assessment standpoint coming up in December, more of an education and dialogue. Also doing public debriefs on the STEC outbreak in flour that occurred in 2016, discussing lessons learned and best practices.

Ruth Petran (Ecolab): Hosted a delegation from China for the third time including 17 regulators with National Health and Family Planning (Chinese government entity) and China FDA. The focus of the visit was raising awareness that food safety needs to be approached collaboratively with industry, academia, and other agencies. The group visited restaurants, grocery stores and other entities and discussed the US regulatory system. They are hoping to come back again and an invitation is extended to task force group members if they want to be a part of an upcoming visit. Spoke at the HX Hotel Experience conference in November- topics included public health and food safety hazards with a lot of focus on Legionella and Zika virus. The National Restaurant Association (NRA) has materials on Norovirus risk management on their website currently.

Cecilia Coulter (Minnesota Framer's Market Association): Semifinalist at the 2016 Fowler Business Concept Challenge at St. Thomas University. Presentation on cost of food and availability. Willing to share presentation with task force if interested.

6. Presentations

Minnesota Food Code Update: Steven Diaz, MDH

- 20 questions proposed major changes of concern to the Food Code (link above)
- Office of the Revisor staff completed a final review
- Brief comments, compiled SONAR 260 pages currently under review by legal counsel
- Next step is to publish a Notice of Intent to Adopt Rules with a Public Hearing
 - 30 day comment period opens after Notice of Intent is published
 - Rule hearing hopefully will take place in early 2017
 - Administrative Law Judge has 30 days to comment following the hearing but can ask for an extension.
 - After the ALJ review and the rule is adopted by the MDH and the MDA, the Governor can veto or allow the rule to become effective.
- Following the Governor's review, a notice of adoption would be published in the rule is not vetoed.
- The rule will be effective a specified time period after adoption.

- June pool code modifications- formal notice will be sent next month and catch up will begin with the food code as soon as the current round of rulemaking is finished.
- Maybe looking at standing Advisory committee for those rules that are consistently being updated.

FSDTF Strategic Planning Survey: Ruth Petran, Ecolab, and Courtney Bidney, General Mills (presentation attached)

Summary

The strategic planning survey summary presentation outlined the responses received in the online survey. Following the presentation, the discussion centered around four identified areas: policy, communication, food systems, and training. Pros and cons were identified for Task Force related work in each area and two areas, training and communication, were selected for focused subcommittee work. Volunteers are needed for both committees and interest in one or both areas can be communicated to Valerie Gamble (Valerie.gamble@state.mn.us), Ruth Petran (Ruth.Petran@ecolab.com), or Courtney Bidney (Courtney.Bidney@genmills.com).

Discussion Notes

1. Recent IFT luncheon discussion centered on training related to the FSMA rules rather than validation, documentation or inspection
 - Companies requested responsible individual training
 - What is the greatest need?
 - General Mills working on practitioner level training– very intensive to develop practitioner level training. May require payment into Consortium to get access to course or all training
 - Currently most training is focused on producers
2. Are we using Social media? Marketing, Maximizing all tools, communication, social media, products, end user etc.
 - Do people know we exist? And/ or what we do?
3. Identified gaps
 - Lack of small companies within the task force. We would benefit from their presence and input on their concerns and frontline workers issues. These groups could use materials on how to deal with allergens.
 - Jim Van Der Pol offered to give a presentation on how small companies address food safety
 - Systems focus, Food System and Food Safety Systems: Food safety system from food safety perspective: How small to large work together, players, roles, collaboration, regulators. Food Safety system: aspects of Food Safety. How they come together to produce safe food and how they integrate.
 - Base level education for those serving immunocompromised people: Care Givers, Health Care Provider etc. Most are not knowledgeable in food safety. (St. Paul Cancer Center) Open to provide a venue.

4. Main areas of discussion: Policy, Communication, Food Systems, Training
 - What does success look like in these buckets? Identified pros and cons through discussion
 - a. Policy
 1. Pros
 - Thought leadership of task force would be reflected in legislation, build networks, improve accuracy, validity of outcomes.
 - The diversity of the group, driving content that is accurate and impactful
 2. Cons
 - Slow process
 - Policy is complicated and large
 - Huge constituencies
 - Many different regulations
 - Hard to keep awareness of all points of view
 - There may be a conflict for Governor's appointees
 - Task force is a small fish in a large policy pond with varied stake holders
 - b. Communications
 1. Pros
 - Grow memberships
 - Raise awareness of training materials produced, presentations can be used for awareness and marketing
 - Provide resources to companies who cannot currently access information
 - Training and communication are foundational work (first steps that will lead to policy and systems)
 2. Cons
 - Need to not make too large that group is not moving forward
 - We have not used the Task Force as a network, within other states, we could learn a lot and improve communications
 - c. Food Systems
 1. Pros
 - Informs training and policy
 - Identify common links within the systems
 - Food safety vision is moving towards becoming a system (are we talking about regs, process?)
 2. Cons
 - Not at the point of understanding food systems
 - System is more conceptual than practical (strategy, gaps, opportunities and what does the training look like)
 - Large, too big
 - Too much to start, do not have the knowledge base yet
 - How do we translate systems, mapping this out is a huge task

d. Training

1. Pros

- Potential to deliver training to new audiences. The task force group has done this in the past and has had success.
- The group provides expertise and resources for developing training and an opportunity to broaden focus
- Training also foundational work that can lead to policy and systems work

2. Cons

- Trainings mostly held in cities, need to explore remote training, we need to get over being able to reach areas outside the cities.
- There are numerous topics requested for training, challenge is how we nail down to manageable topics. We may need to set priorities.

5. Final discussion

Overall goal/strategic vision of sharing information: two subcommittees developed- training and communication

a. Training

- For the task force and for others
 - Build knowledge and awareness around food systems
 - Learn about challenges facing everyone
 - Improve general awareness of all areas
- Be proactive and strategic versus reactive and responsive
- Develop a training plan, identify audiences, delivery methods
- Develop a subject matter expert list for Minnesota
- Capture existing materials and disseminate- outreach opportunity
 - Courtney may have assessments of what is currently being offered
 - The MDH also has many materials developed
- Determine the niche for the task force
- Ask and listen, small companies will find it hard to have people attend meetings. We have to be creative. We are mostly listening to big companies and regulatory agencies
- Consider different audiences

b. Communications

- Determine audience needs
 - Consider needs of different, diverse participants (farmer's markets, wholesalers, manufacturers of varying sizes, etc.)
- Develop an elevator speech- promotion of task force
 - Why we exist
 - Who we reach
- Connecting with other task forces
 - Set goal to connect with x number of task forces

- Networking/connection building
 - New groups will contact the Task Force, get more involved, and eventually inform policy
 - What information exists that should be shared?
 - First need good information to communicate, a communication plan, and sustained communication
 - Training and communication combined- smaller companies need more communication on what is available and what training exists, what is needed
6. Next steps: consolidate and summarize, move forward in asking people to lead these groups.
- Chris Gindorff and Steven Diaz volunteered for the training subcommittee
 - Cecilia Coulter volunteered to lead the communication subcommittee
 - Time for discussion, subcommittee planning, goal setting at next meeting

Next meeting to be held January 10, 2017, 1:30-4:30 PM, at the Pomeroy Center, Saint Paul, MN

2017 Task Force Meeting Schedule

January 10, 2017

March 21, 2017

May 16, 2017

July 25, 2017

September 19, 2017

November 14, 2017