

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

Joe Scimeca called the meeting to order at 1:34 p.m. Members present included: Joe Scimeca, Ruth Petran, Steven Diaz, Susan Palchick, Courtney Bidney, and Carissa Nath.

Observers present included: Jeff Luedeman, Jeff Olson, Rebecca Gallup, Alison Behling, Chris Gindorff, Desiree Kramer, Brent Kobiush, Shaun Kennedy, Terence Heidgerken, John Larkin, Jennifer van de Ligt, Deb Freedman, Lisa Wetzal, Dan Belina, Jan Lillemo, Dave Boxrud, Tim Jenkins, Ben Miller, and Valerie Gamble.

## **1. Announcements**

Ben Miller (MDA)

- Nine appointments on the Food Safety and Defense Task Force expire on June 30, 2016.
- Conversations are ongoing at the national level regarding FSMA and the Minnesota model for providing task force sponsored training for smaller businesses is a good one.
- The FDA is interested in working with states for the regulator portion of the human and animal foods rule training, and Minnesota has a member of the manufactured food program staff who will be a part of the instructor cadre.
- Animal food requirements come into play next year with the cGMPs applying earlier.
- The MDA put in a grant request for program support to develop a Produce Safety Rule related inspection program.
- The Food and Feed Safety Division is continuing to work to fill all positions, and is anticipating more requests for next session to address staffing for the produce safety rule program.

Jeff Luedeman (MDA)

- Update on the food code revision process: the draft is currently with the state office of the revisor and staff from the MDA and the MDH are working on completing the SONAR (Statement of Need and Reasonableness). The target date is still the end of 2016 for finalizing the rule, with a hearing to occur ideally this fall. The rule will be effective six months after the rule is finalized.

## **2. Dates and Links**

Dates:

- Food Safety and Defense Task Force Meeting, Tuesday July 26, 2016, at the University of Minnesota Pomeroy Center, room 215 from 1:30-4:30pm
- [Annual Food Defense Conference](#), June 29-30, 2016
- [HACCP, Sanitation and Auditing workshop](#), July 14-15, 2016

Links:

- [Food Systems Leadership Certificate FAQ](#)
- [Food Defense training](#) offered by the Food Protection and Defense Institute

- [Food Safety and Preventive Controls Alliance \(FSPCA\)](#)
- [Food Defense Certification Course](#)
- [Food Defense Readiness Self-Assessment](#)

### 3. Attachments

- Final Terms of Reference document, effective July 1, 2016-June 30, 2017
- Presentation by Dr. Scott Wells (UMN CAHFS): Global Food Systems Leadership Certificate
- Presentation by Dave Boxrud (MDH): The Costs and Benefits of PulseNet

### 4. The minutes from the March 24, 2016 meeting were approved.

### 5. Member and Visitor Updates:

**Shaun Kennedy (Food System Institute):** Organized the One Medicine, One Science conference in April. Publications will come out on the website along with video.

**Chris Gindorff (Lunds Byerlys):** Finishing the first year of label scrubbing- very timely with the release of the new label requirements released on 5/20. Electronic data collection at stores has been going very well and is helpful for organization. Finished the PCQI course recently as well.

**Rebecca Gallup (Target):** Food safety function realigned out of grocery and now reports into risk and compliance. New leadership and eyes on food safety. The BPA requirements in California required signs at cash registers by 5/11, so needed to get quite a few signs up in a short amount of time.

**Jeff Olson (General Mills):** Working with Food Defense Plan Builder, rolling out to international holdings for consistency. Currently focused on port security, especially for Superior and Buffalo, NY.

**Brent Kobielush (Cargill):** FSPCA training around lead instructors is ramping up around animal food. American Feed Associations are inviting experts to come in and get lead instructor training.

**Courtney Bidney (General Mills):** Tiered inspection concept for corporate managed programs had feasibility study in May. It was a corporate based audit, with one day reviewing programs, and the second day spent reviewing implementation of programs in an additional facility. This was also repeated in Nebraska. There is a layer of complexity to this inspection format because not all companies manage systems corporately.

**Steven Diaz (MDH):** Looking at speeding up the general rule revision process by piloting a different method for pool code revision work. This code update involved small changes and only took a year and a half from start to finish. As soon as the new food code is adopted rule making will begin again immediately to incorporate small changes continually as part of a two year process. The goal will be to stay up to date with the food code moving forward.

**Jeff Luedeman (MDA):** Conference for Food Protection occurred April 15-20, 2016. Highlighted discussion of a person in charge (PIC) of the food establishment requirement for all hours of the operation. The recommendation that passed CFP stated that the PIC must pass an ANSI accredited

program for food managers. The FDA must review and accept this recommendation to have it go into the model code.

**Alison Behling (Ecolab):** Also from the Conference for Food Protection, a recommendation passed for use of different microbicides for produce- current rule is confusing because it refers to the CFR.

**Lisa Wetzel (MDA):** The DMID USDA meat program review went well. An FDA dairy training course occurred in Aitkin with 38 attendees earlier this month. 8 DMID staff were in attendance. Minnesota is hosting the central region milk seminar in June (14-16) in Bloomington. Dairy program managers, IMS officers and LEOs (lab evaluation officers) attend.

**Carrisa Nath (AURI):** Ensuring clients (small processors) are prepared to take on regulations, especially from FSMA. There is an upcoming HACCP workshop at the University of Minnesota Saint Paul campus July 14-15, 2016.

**Jan Lillemo (Consultant):** Working to get clients up to speed for FSMA and teaching PCQI classes. There was a tentative course scheduled for June 7-9 in Saint Cloud, but they currently do not have enough attendees. Please go to [Lillemo associates](#) and the contact us page to get a link for registration.

**Ruth Petran (Ecolab):** Attended the IAFP European meeting in Athens- good conference. Highlighted differences in how food safety is approached in different parts of the world. Heavier focus on chemicals and chemical residue in Europe, but have similar concerns about detection levels (ppb, ppt). There are a couple new data sets for the US (Food net data from CDC, estimates of foodborne illness for 2015). CDC reported illness data for 2014, which includes norovirus. Norovirus is number one, salmonella and toxins are two and three. Temperature control for fish products and food service environments in general most attributed to food borne illness. A recent paper on restaurants with suspect norovirus outbreaks found residual noro RNA through swabbing, but didn't look at what sort of post outbreak steps were taken (cleaning, disinfecting). Ecolab is hosting regulators from China in August or September to learn about US food regulatory system. Program demonstrates collaboration across supply chain.

**Susan Palchick (Hennepin County):** Anticipating ordinance changes that will be needed following the finalization of the new food code.

**Deb Freedman (Education Manager, FPDI):** Annual Food Defense Conference is coming up at the end of June, with a food defense certification course the two days prior to the conference (June 27-28).

**John Larkin (Research Director, FPDI):** Chemical and biological risk assessment programs information has been entered into a software tool. You can enter specific company data and the software tool will analyze it for risk assessment. Would like to get industry input on how this would function and how industry would use this product, and FPDI plans to host workshops to get company input on this. Please let FPDI know if you are interested in being on the distribution list. Additionally, a software web based tool to do a food defense risk assessment was released earlier this month and can be found on the [FPDI website](#). This has twenty questions for a company to answer and could be helpful for individuals in the company that do not normally work on food defense. FPDI asked by homeland security to initiate food

defense cyber related work- cyber issues for process controls are an 'open door'. Want to start process of implementing the process of cyber security.

**Dan Belina (Land O'Lakes):** FSMA focus, did FSPCA qualified individual course internally last month, still looking for gaps in the system. Looking at supplier preventive controls, what documentation is needed.

#### **6. PCQI training update- Ruth Petran**

- The PCQI task force sponsored training was successful and we still having funds available if people want to do more.
- Courtney, Jan, Brent, and Ruth volunteered to help teach potential task force sponsored courses
- It was proposed to have two additional courses, one tentatively planned for July 18-20 and one for August 22-24, to be held on the University of Minnesota Saint Paul campus.
- Courses would have students from industry and from regulatory agencies, because been valuable to have the cross discussion. The MDA would be interested in having staff attend courses as well.
- The FDA is looking at course offerings and training needs as well, which is something to consider moving forward.

#### **7. 'Foul Fodder' Food Related Emergency Exercise update- Deb Freedman and John Larkin**

- Talking with Carrie Rigdon and Alida Sorenson at the MDA about planning this along with staff from Batelle Memorial Institute, who will be doing the after action reports and analysis for this exercise.
- The exercise will most likely be the second week in September (week of September 12) and will be a full day, 6-8 hours.
- Batelle staff advised that objectives should be high level, broad, keep them simple. Questions under consideration include:
  - i. What do people want to gain from this?
  - ii. What sort of freebee exercise would be useful?
  - iii. Should this include multi-state interaction, industry from many levels, law enforcement, and laboratory staff?
  - iv. How involved does TF want to be? TF members can assist with development and also within the network can get word out to people.
  - v. Batelle staff can facilitate, but are not familiar with MN processes, experience. Need someone else with local knowledge to help facilitate. Maybe put together a list of questions/asks to help move ahead with this.

#### **8. Presentations**

**Global Food Systems Leadership Certificate, Dr. Scott Wells (UMN CAHFS)**

- Training the next generation of food systems professionals, with competency based training (knowledge, skills, attitudes, aptitudes).
- Three one-week periods when courses are taught, not in the middle of semesters. August, January, and May-June.
  - Focus on Food Production
  - Focus on Food Policy
  - Focus on Food Protection and Leadership
- This certificate is open to the public, not just University of Minnesota students. Ideally an individual would start in the fall and take all three courses. It is an option to take one or two of the courses as well, however.
- End goal would be eventual development of a Professional Master's Degree in Food Systems.

### **The Costs and Benefits of PulseNet, Dave Boxrud (MDH)**

- MN Regulatory requirement for reporting of specific diseases when found in health care settings. About fifty percent of states have a similar requirements. For example, when someone is diagnosed with salmonella at a hospital, the hospital is required to send either a specimen or the actual salmonella bacteria to the MDH for further testing (PFGE patterns).
- Matching PFGE patterns point to a common source, when this is seen the epidemiologists are notified and they begin searching for exposure information.
- PulseNet was developed by the CDC (top down approach)
  - Everyone using same protocols, software, and submits PFGE patterns to a national database. This allows everyone nationally to look for matching patterns and identify multi-state outbreaks faster and more easily.
- Paper by Craig Hedberg et al. 2016 ([An Economic Evaluation of PulseNet](#))
  - Early adopters of PulseNet identify more outbreaks, and the number of reportable illnesses decreases over time. Paper conclusion is that PulseNet improves social welfare
- Moving towards next generation sequencing rather than PFGE, which has a much higher level of specificity. PulseNet is in the process of converting to handling genome sequencing. This will work together with the database the FDA created for whole genome tracking.

### **Risk Analysis Service Unit, Dr. Fernando Sampedro (University of Minnesota, CFAHFS)**

- Looking for a platform to collaborate with industry in a straightforward, pro-active manner through development of the risk analysis service.
- Animal Health, Food and Feed Safety, and wildlife areas of expertise.
- The UMN now has External Service Contract capabilities. The service has to be related to data analysis, so the company provides the data and the UMN does as assessment.
- Prototype website exists now for the risk analysis service unit, with the public website going live sometime during the summer.

### **Hazard Analysis in Feed, Dr. Fernando Sampedro (University of Minnesota, CFAHFS)**

- Conduct a generic hazard analysis in feed, looking to release a first draft in August to the AFIA members, and a final draft report will come out at the end of October.
- Mainly looking at chemical and biological hazards that could affect animals or humans or both.
- The scope includes feed in the US as well as ingredients produced in another country that are shipped to the US.
- Method of analysis is a scoring matrix, collecting data from numerous studies and summarizing by identifying risk scores for various feed ingredients.
- Approximately 85 hazards will be identified in the table. Ideally this would be updated every year.
- This a base, generic table, and then companies would need to take this data and decide whether hazards are reasonably likely to occur, reasonably foreseeable.

## 9. Terms of Reference

- The Task Force Terms of Reference are now finalized, with one modification to section 6.3.2. The language now reads that appointed members are expected to follow items 6.3.2.1-6.3.2.8 rather than be required to follow these items.
- If you are interested in the Chair or Vice-Chair positions please let Joe Scimeca, Ruth Petran, or Valerie Gamble know. Voting for the Chair and Vice-Chair positions will occur at the July meeting.

Next meeting to be held July 26, 2016, 1:30-4:30PM, at the Pomeroy Center, University of Minnesota Campus, Saint Paul, MN

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

July 26  
September 20  
November 15