

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
September 16, 2016

Ruth Petran called the meeting to order at 1:39pm. Members present included: Ruth Petran, Michael Dutcher, Ben Warren, Brent Kobiellush, Courtney Bidney, Carissa Nath, and Cecilia Coulter

Visitors present included: Ben Miller, Kirsten Knopff, Lillian Otieno, Valerie Gamble, Purnendu C. Vasavada, John Larkin, Cory Carson, Bryan Tallus, Tim Jenkins, Terrence Heidgerken, and Jane Jewett.

1. Announcements

Ben Miller (MDA):

- We still have two vacancies for the 16 seats on the task force (UMN and a representative from a food oriented consumer group). Interested applicants for the University of Minnesota seat will be forwarded to the Department of Food Science and Nutrition.
- Preventive controls go into effect next week for a segment of industry, and the MDA is working to train state staff over the next six to nine months.
- Question about number of firms and farms that will fall under FSMA within Minnesota? Initially it will probably be in the tens or hundreds, but eventually probably about a thousand once full compliance is enacted.
- Produce safety awards went out to more than 40 states to set up produce safety programs. Part of this program will include determining which farms will fall under the Produce Safety Rule. The MDA partnered with the University of Minnesota for some of the outreach and education portions of the grant, and are looking to hire a supervisor within the next month or so to work on strategic planning, training, and hiring staff.
- All effective dates for new FSMA regulations will apply here in Minnesota because the CFRs by reference.

2. Dates and Links

- [Sanitary Transportation of Food Conference](#), October 13, 2016, Bloomington, MN
- [NCAFDQ Annual Education Conference and Post Conference Training](#), October 24-28, 2016, Des Plaines, IL
- Preventive Controls for Animal Food Qualified Individual Training, November 1-3, Best Western Kelly Inn, Saint Cloud, MN. [Register](#) by October 21, 2016
- Food Safety and Defense Task Force Meeting, Friday November 18, 2016, at the Freeman Building, room B144, from 1:30-4:30pm
- [HACCP, Sanitation and Auditing workshop](#), November 17-18, 2016, University of Minnesota Saint Paul campus

- Preventive controls forum- a discussion to be held November 25th. PC Vasavada will moderate along with others
- [Annual Food Defense Conference](#), May 3-4, 2017

3. Attachments

- **Foul Fodder Table Top Exercise: Dr. John Larkin, Research Director, Food Protection and Defense Institute**
- **Food Defense Readiness Assessment FDRA 2.0: Dr. John Larkin, Research Director, Food Protection and Defense Institute**
- **Healthy Food Safe Food Project Overview: Tim Jenkins, Planner Principal - Food Access Coordinator, Office of Statewide Health Improvement Initiatives, Minnesota Department of Health**

4. The minutes from the July 26, 2016 meeting were approved.

5. Member and Visitor Updates:

Ruth Petran (Ecolab): The most recent course was taught with Tammy Hogan and Mike Bashor from General Mills, at the University of Minnesota Saint Paul campus. It was an interactive and engaged class of 25 students, and the evaluations and comments were very positive. Question about the training possibilities for the task force moving forward- where do we go from here?

Ecolab continues to help customers on sanitation issues related to FSMA, questions on validation of sanitation procedures, and questions on residues, especially in animal feed. A group of regulators is coming from China to Minnesota the week of October 31st. The main goal of this visit is to share a message of cooperation and collaboration. The group plans to go to a processing facility, a restaurant, and a wholesaler, spend time with the MDA and the MDH, and spend time talking about the US food regulatory system.

Chris Gindorff (Lund's Byers's): Working on FSMA, menu labeling, partially hydrogenated oil (PHO) removal, looking at sodium in future years, and caloric information. Met with the Food Marketing Institute (FMI) Food Protection Committee recently in Washington and everyone appeared to have plans written and were in the plan evaluation phase.

Ben Warren (Land O'Lakes): Leads product safety and regulatory affairs- currently working on FSMA preparedness, nutrition labeling, and international regulatory work to understand requirements from other countries as well.

Purnendu C. Vasavada (FSPCA): Doing national and international training and being active with regional organizations offering training on food microbiology, methods, etc.

John Larkin (FPDI): Would Spanish increase the number of people interested in the PCQI training offered by the task force? The curriculum will be available for this within the next couple weeks. Announced a request for abstracts for this meeting, went out in newsletter on

9/15/16. Received funding from Homeland Security to assess cyber risk in food industry. Would like to start a dialogue with those responsible for systems. This is mainly focused on the integrated control systems, regulatory interface, and how a cyber-event might play out.

Tim Jenkins (MDH OSHII): Work with SHIP and those trying to increase access to healthy, safe foods. Working with farmers markets, community based agriculture, farm to school, trying to get fresh fruits and vegetables in areas that previously did not have any. Worked with a group of government officials from Guatemala here to learn about school food service on September 15, 2016.

Brent Kobielush (Cargill): Current focus is on FSMA, have had a few state and federal inspections within the last couple months with some confusion when records or documents are requested under state statute authority.

Terrence Heidkgerken (Bergin Fruit and Nuts): Working on FSMA, and also looking for a process authority to validate nut roasting operations.

Carissa Nath (AURI): AURI is a non-profit organization working to add value to MN agricultural commodities. AURI staff work with both food and meat on product development and regulatory guidance.

Kirsten Knopff (MDA): Food and Feed Safety just sent out about 6500 retail license renewals. The Business, Quality Management unit is supporting programs in conformance with the standards. MDA FFSD recently passed three validation audits with the MDH for retail standards and continue to work towards additional audits. The NCAFDO conference is coming up October 24-25, 2016, and there will be PCQI for Human Food training associated with this conference October 26-28, 2016.

Courtney Bidney (General Mills): Gearing up for FSMA on Monday September 19. The first FSMA-like inspection occurred this week, and the quarterly dialogue with the FDA regarding FSMA implementation continues next week in Washington D.C. One of the major topics of discussion is the definition of non-ready to eat foods. Currently raising funds for NCAFDO opening dinner as well- if interested in contributing please contact Courtney directly.

Working on the development of the concept of food safety learning alliance- we are all doing FSMA training, can we work on co-development of training to share the cost and drive consistency (all dealing with co-packers and ingredient suppliers). If anyone is interested in learning more or co-developing training, please contact Courtney about this opportunity.

Lillian Otieno (MDA FFSD): Outreach project analyst, working with RTO to develop an eLearning licensing program. This will be a web based program to allow external users to figure out what type of license they may need, and will be translated into Somali, Hmong, and Spanish.

Cecilia Coulter (MFMA): MFMA and renewing the countryside are working on creating aggregation sites at farmers markets, focusing on food safety and the traceability of products of the farm through this aggregation process. Centers require food safety measures that will spill over to farmers, so provide an opportunity for learning.

Jane Jewett (MISA): Also working on the farmer's market aggregation project and a series of factsheets covering a variety of topics related to farm food sales.

Michael Dutcher (FDA): The FDA district offices do not write regulations, policy, or create the mission of the FDA. District office staff are out doing inspection work on a regular basis. The DOs look at food, devices, medicated feed, tobacco, and drugs. The Minneapolis office covers Minnesota, North Dakota, South Dakota and Wisconsin. DO staff will also be doing regulatory inspections under FSMA, and the message to staff has been educate, then regulate. The FDA is currently working to identify the first 750 firms that should be inspected under the new GMPs and Preventive Controls rule, and these inspections will take place after January 1, 2017. First step is to assess, engage, and then gradually increase regulatory action. Goal is to get all FDA inspectors through the FSPCA training by the end of 2016- wanted to have staff attend the same training that industry was attending. Staff cannot attend the regulator training if they have not been through the alliance training. The Produce Safety Network is creating a network of technical specialists- hiring 17 produce safety experts through FDA to be around the country, and CFSAN also hired 8 of their own staff to fill the same role. Produce Safety grants were recently awarded through NASDA for 42 states.

Subject matter experts for the preventive controls rule are there to answer scientific questions, but regulatory questions are being processed through the Technical Assistance Network. It is still unknown whether or not the industry subject matter expert and CFSAN subject matter expert can talk directly, or if they will need to communicate through the regulatory personnel involved. FSMA rules start going into effect September 19, 2016.

6. Presentations

a. Foul Fodder Table Top Exercise: Dr. John Larkin, Research Director, Food Protection and Defense Institute

- One of several Food Related Emergency Exercises created by the FDA.
 - i. Can download all materials in a bundle
 - ii. FDA asked MN to host this exercise and make improvements based on the walk through.
 - iii. Participants included members from industry, MDH, MDA, FDA district office, FDA CVM, Ramsey and Hennepin County Emergency Management, U of MN FPDI.
 - iv. Approximately 32 people in attendance for this event.
 - v. Batelle is going to create an after action report in about one month that will be shared with the FSOTF.
 - vi. FPDI captured comments during the exercise.

vii. This event was organized by Carrie Rigdon, Alida Sorenson, David Barile, Denise Brown-Anderson, Deb Freedman, and John Larkin

- The exercise is loosely based on actual events, comes up with teachable moments, and facilitates discussion.
- Made up of three modules: Intentional contamination, Identification and Investigation, Research and Results
- Lessons learned:
 - i. Need to reach out to law enforcement, beyond normal activities
 - Think of having law enforcement represented on the FSDTF
 - ii. Get to know your County Emergency Management Director
 - Very helpful in bringing agencies together
 - iii. Importance of unified command and having dialogue
 - iv. Building relationships is important to encourage data exchange
 - When gathering information, industry is concerned about the use of the information. Might result in something turning into an out of control incident.
 - Thought was to ask industry to start collecting the information and realize that industry has the same interest as government, very capable of addressing the issue
- Question about dealing with social media, outside of Public Information Officer control
 - i. One company mentioned that they have a group that is constantly monitoring social media, responding and correcting.

b. Food Defense Readiness Assessment FDRA 2.0: Dr. John Larkin, Research Director, Food Protection and Defense Institute

- Goal is to educate on the intentional adulteration requirements and have individuals develop an assessment at the same time.
- Applies to those needing to register under the BT Act. Benefits those needing to be in compliance with 21 CFR 121. Those needing a food defense program, one that needs to be improved, ask suppliers to rate themselves
- Online tool with four topics. This will cost about \$100 per facility. There are 26 topics, a series of questions, and then you get a Readiness Report with suggestions. This will be live in the next couple weeks.

c. Healthy Food Safe Food Project Overview: Tim Jenkins, Planner Principal - Food Access Coordinator, Office of Statewide Health Improvement Initiatives, Minnesota Department of Health

- Research driven by a variety of partners to look at access to healthy food and safe food
- Current trend- desire for local food, more connections to food sources
- Minnesota is number one in child well-being, but is among the 10 worst states with access to fresh food

- Goal is to make healthy foods more accessible and make food safe.
- Systems integration and collaborative approach to addressing this challenge
- Discussions and interviews were framed around two things: Healthy to unhealthy food and unsafe to safe food.
- Participants felt that safe, unhealthy foods are too prolific in the food environment currently and would like to increase safe, healthy food.
- Currently working on the Healthy Food Safe Food Action Guide and toolkit, which will be part of the Minnesota Food Charter.
- Group Discussion
 - i. Regarding the terms healthy and unhealthy- there is concern about stating that processed foods are always grouped in the unhealthy category, and yet processing includes an enormous range of activities. There was a suggestion to use the terms nutritious or nutrient dense rather than healthy, rather than using processed or unhealthy.
 - ii. Suggestion to add consumer handling of food to the list of goals, washing hands, cooking to the correct temperatures, perhaps incorporate this into food sampling and demonstrations and the childcare settings.
 - iii. Question: If there were healthier food options available, will consumers buy them? The idea is to create the supply and then follow up to determine whether or not consumers are purchasing the products.
 - iv. Question: Was anyone from K-12 involved in this study? There is a concern that it is difficult to get children to eat, even if healthy, nutritious food is available.
 - v. Question: Dietary intake analysis and patterns, has this been evaluated in target populations to show what nutrient shortfalls exist? Devise a program that directly addresses known dietary nutrient gaps, and target a few specific areas.
 - vi. Question: Has there been any talk of incentives, such as SNAP at farmers markets? Once food is available, will there be anything to encourage purchases and also to find out what people do with the fruits and vegetables once they get home?
 - vii. Question/suggestion: Is there some way to strategize around a survey, if you had access to these foods would you purchase them? Does access matter to you? What would you do with them, i.e. do you know how to easily prepare a variety of foods from fresh fruits and vegetables? Stepwise changes to train palates over time, to have consumers accept lower sugar, fat, and salt in foods. Also need to think about food safety risks with decreasing sugar and salt (altering water activity), changing stability.
 - viii. Study on food access and positive outcomes? Has this work been done, or has this been analyzed? Jennifer Quinlan at Drexel, possibly has done work along these lines?

7. FSDTF strategic planning:

- Suggestions for future work and areas of focus include:

- i. Look at regulations and work on regulatory reform when needed, including statutory review (errant phrases, confusing wording)
- ii. Work on communications between groups doing similar things as well, can the task force assist with this?
- iii. Getting the word out- food safety and nutrition information needs to be shared with others working on food access and healthy food, safe food. Webinar? Food safety? Targeted at those in public health and/or nutrition.
- iv. Training and education efforts, specific topics have been identified including the following:
 - Environmental control program for Listeria/Salmonella and other pathogens
 - Organic food processing and challenges
 - Allergen management
 - Employee training and training challenges for multi-lingual workforce in the food industry
 - FSMA update: latest changes and path moving forward (for people who have been to PCQI course by MDA this year)
 - Identity preserved Food manufacturing (Kosher/Halal/Fair trade/shade grown) and what they are and challenges.
- v. Create actual recommendations to the Governor and Legislature on topics that are agreed upon at meetings and within the group.

Next meeting to be held November 18, 2016, 1:30-4:30 PM, at the Freeman Building, Saint Paul, MN

2016 Task Force Meeting Schedule

November 18, 2016