

Retail Food Safety and Quality PDG

Members Present: Sharon P. Wood, Chairperson, Kristina E. Barlow, Catherine E. Bureau, Ken Davenport, Miriam Eisenberg, Faye J. Feldstein, Donna M. Garren, Dale Grinstead, Peter Hibbard, Matthew C. Jenkins, Marjorie E. Jones, Bobby Krishna, Yale Lary, Jr., J. David Luedeke, Eric D. Martin, Ann Marie McNamara, Jeff Mitchell, Gina R. Nicholson, Kathleen O'Donnell, Haley F. Oliver, Ruth L. Petran, Suresh D. Pillai, Michael Roberson, Todd Rossow, Oscar Peter Snyder, Gloria I. Swick-Brown, Stacey D. Wilson, Christina R. Wilson and Tom Zierenberg.

New Members: Eric Moore, Senya Finney, Jessica Jones, Brian Sauders, Jay Neal, David Ingram, Tim Jenkins, Renee Boyer, Kevin Edwards, Jeff Tazelaar, Harold Ewell and Xiangwu Nou.

Visitors/Guests: Cameron Adams, Jim Cochonour, Tom Zierenberg, Joel Radford, Faye Feldstein, Jeanne Garbarino, Ryan Dias, Vanessa Cranford, Mary Lou Tortorello, Markus Walkling-Ribeiro, Miguel Gutierrez, Jack Guzewich and Ernest Julian.

Board/Staff Members: Alejandro Mazzotta.

Meeting Called to Order: 10:02 a.m., Sunday, July 22, 2012.

Recording Secretary of Minutes: Dale Grinstead.

Reading of Antitrust Guidelines: Ann Marie McNamara.

Review of Agenda: Ann Marie McNamara.

Call for Additional Agenda Items.

Old Business:

Adoption of 2011 PDG meeting minutes – motion, second and approved.

PDG chair assumed by Sharon Wood.

Sharon appealed for more involvement from PDG members for calls and for participation in symposia/workshop planning.

Jeff Mitchell, Director of Food Safety, Chemstar, gave a presentation on the Food Safety Modernization Act

- Retailers may have to keep records of farm source.
- Retailers must post Reportable Food Registry Notifications.
- Traceability may increase: faster more effective traceability is part of FSMA.
- FSMA main themes are Prevention, Partnership, Import safety and inspection.

- There are some grey areas in the regs and as an industry we need to participate.
- FDA will release guidance documents every two years on pathogens that are a high risk.
- Hazard based approach.
- Documents including a validated sanitation plan.
- Science based controls. FDA will have COEs at several state health departments.
- Want to put together best practices and there is opportunity to partner with FDA.
- Preventative mandates include sanitary transport requirements.
- FDA wants uniformity in sampling.
- Regulations do apply to DCs/Warehouses.

Singing of Happy Birthday for Ann Marie – Birthday on 7/22.

Six Roundtables/Workshops/Symposia at 2012 IAFP meeting are sponsored by PDG!
Great news.

Review of 2011 recommendations to the Executive Board by Ann Marie McNamara.

Sharon reviewed FMI food safety priorities.

Sharon Reviewed 2012 PDG sponsored programs.

Program Committee member reviewed presentation formats and some of the program committee criteria for acceptance of proposals.

Messages from the Board:

- Board encourages participation.
- Encouraged members to speak to board members to volunteer to serve on committees.
- Discussed Google Groups that have been created by IAFP.
- There is now an IAFP Annual Meeting app. IAFP staff is looking for feedback on the app.
- Encouraged the use of webinars.
- Appealed for support of the IAFP foundation.

Brainstorming Activity/Proposals for 2013 Workshops/ Symposia / Roundtables:

1. Farm to fork symposium about how to control a specific risk in a specific food e.g.: How to control LM risk in a head of lettuce from pre-harvest to retail.
D. Grinstead and Y. Lary.
2. Retail cheese shop food safety symposium – include ripening at retail and best practices. Partner with Dairy PDG. M. Roberson.

3. Roundtable for best practices to support FSMA. D. Garron and E. Moore.
4. Food defense: performing evaluations – Who? How? D. Luedeki and M. Feldstine.
5. Inspection Standardization: to also include how we can deem much great info out of inspections to include strategic approach. May be opportunity to partner with communicable disease committee on inspector training standardization
A. McNamara et al.
6. *Listeria* control at retail. H. Oliver and T. Ford.
7. How to get knowledge of risks and hazards to the front line inspector and food worker.
8. HACCP for retail/food service. How to create such programs and validate them and implement them. Structured food safety plans. P. Snyder.
9. Food safety as a profit center. Benefits beyond saving lives. How to communicate and advertise food safety. May be a follow up to this year's six sigma talk symposium. D. Grinstead, C. Burrow, G. Nicholson, T. Rossow, P. Snyder and J. Radford.
10. Cost of a foodborne illness.

New Business:

Dr. Haley Oliver will assign a student as a PDG student liaison (Purdue University).

Ann Marie recommended changing the PDG name to Retail and Foodservice PDG. Moved, seconded and passed.

Recognition of members winning awards-CONGRATULATIONS!

Gina Nicholson, Kroger, Black Pearl Award.
Ann Marie McNamara, 2012 Fellows Award.

Recommendations to the Executive Board

1. That the Meat and Poultry PDG meeting NOT be scheduled at the same time as the Retail and Food Safety and Quality PDG meeting due to the high level of cross membership in these two PDGs.
2. Many members of this PDG are frustrated with the overlapping of times for PDG meetings. This is an old subject but this chairperson felt the need to communicate the concern.

3. This PDG would like to request that the practice of sharing between different PDGs of submission topics continue as done last year so that a more streamlined approach to submissions is obtained as well as a solid venue for cross communication between PDGs.
4. Recommend the name of the PDG be changed to Retail and Foodservice Professional Development Group.

Meeting Adjourned: 12:01 p.m.

Chairperson: Sharon P. Wood.