



Food Safety Partnership (FSP)

February 1, 2012

Meeting Summary

All materials labeled “*online*” below will be placed on the MDH FSP website at:

<http://www.health.state.mn.us/divs/eh/food/pwdu/fsp/> A full list is at the end of this summary.

The archive video for this meeting will be available for viewing for three months at:

<mms://stream2.video.state.mn.us/mdhvc/foodsafetyprtnrshp020112.wmv>

Welcome

April Bogard (MDH) greeted FSP attendees at video-conference sites, and those streaming the event via computer. She said that there was a problem with the URL for web-streaming and that MDH would send an email when the problem had been resolved.

Committee and Project Reports

FSP Steering Committee, FSP-Plus, Other Training

FSP Steering Committee: The Steering Committee will meet on April 23, 2012 to plan the agenda for the June 6 FSP meeting.

FSP-Plus: FSP-Plus event will be held in April, September and December 2012.

- The April FSP-Plus event will also be the annual Program Evaluation Conference. Additional information about this event will be sent to FSP members when video-conference centers have been reserved.
- The September FSP-Plus event will be a day-and-a-half training on Reduced Oxygen Packaging (ROP). The instructor will be Dr. Brian Nimmer of Utah State University.

Other Training: The MN Department of Agriculture is in the planning stages for a two-day food-related emergency exercise on May 1 and 2, 2012.

Food Code Revision (*Linda Prail, MDH*)

Linda provided the following information regarding the Food Code revision:

- On September 27, 2012, the Food Code Rule Revision Advisory Committee met for the last time for a while. In October, the Committee was asked for comments, concerns and issues related to the changes contained in the Supplement to the 2009 FDA Model. No additional

changes were proposed or additional issues have been raised. Language from the Supplement has been added to the draft rule.

- MDH manager and supervisors reviewed the Advisory Committee's recommendations. MDA managers and supervisors are reviewing the recommendations. Their decisions should be available soon. A letter stating these decisions and the reasoning for the decisions will be sent to Advisory Committee member and shared with everyone.
- MDH and MDA staff have completed the first internal review of the draft rule revisions. MDH staff are incorporating the corrections into the draft document.
- As the correction process on each draft chapter is completed, it will be sent to the Office of State Revisor of Statutes for review and drafting into the correct legal language and format. The first draft of Chapter 1 was sent to the Revisor on Wednesday, January 4, 2012. We expect some significant delay in the Revisor review and drafting due to the legislative session.
- Once all of the draft chapters have been returned from the Revisor, one more internal review will be done, corrections and changes will be made and the Revisor's second round of work will be completed, the first complete public draft of the revised rule will be available to public.
- A meeting of the Advisory Committee will be scheduled to discuss the draft. A copy of the draft rule will be emailed to each Advisory Committee member before this meeting.
- We are planning to hold statewide meetings for those people affected by and interested in the rule revision. More information about these meetings will be available soon.
- A wild mushroom workgroup is being formed. The result of that work will likely be incorporated into the new Food Code.

Project: Uniform Training for Frontline Staff *(Tim Jenkins, City of Mpls. and Ken Schelper Davannis)*

Ken and Tim came to speak about a project they have begun to work on. Tim said that their goals include: (1) training food establishment inspectors to provide some training at every visit; (2) assistance for CFMs and school kitchen managers in their training of frontline staff; (3) a single clearinghouse for food safety information and training materials; (4) leadership from state agencies for this project, (5) support and assistance from FSP members, and (6) funding.

Ken said they had spoken with the MN Department of Education and Hospitality MN about this project. Ken introduced Angela Schuster from the National Restaurant Association who spoke briefly about some ServSafe products for food service staff training.

Session One

Epidemiology and Outbreak Report (*Josh Rounds, MDH*) – *Powerpoint online*

Josh's presentation focused on foodborne bacterial intoxications which comprise 10 to 20 percent of outbreaks in Minnesota. He discussed the ways that MDH finds out about these illnesses, characteristics of illness that can help to identify the pathogen of concern, and the likely causes and interventions when a bacterial intoxication has been identified.

Josh also spent some time talking about Norovirus, implicated in about 60 percent of outbreaks in Minnesota. He discussed the areas of concern in a food establishment when Noro has been identified and the interventions that may be required in such a case.

Let's Move Salad Bars to Schools Initiative (*Lisa Gemlo, MDH*) – *Powerpoint online*

Lisa's presentation covered three topics related to salad bars in schools: (1) the *Let's Move Salad Bars to School Campaign*, (2) the reasons why new menus for school lunchrooms are good for children and families, and (3) the food safety implications of introducing fresh fruit and vegetables to school menus.

The long-term goal of this initiative is to give every child access to a wide variety of healthy fruit and vegetable choices at school. The immediate goal is for 120 salad bars to be donated to Minnesota schools by 2013. Lisa said that the salad initiative required collaboration among many partners to reach consensus on the rules and systems for optimal food safety and health. Partners who contributed to a factsheet, *Salad Bar Food Safety*, included the MN Departments of Agriculture, Education and Health, and University of MN Extension. The factsheet can be found at:

<http://www.health.state.mn.us/divs/hpcd/chp/cdr/nutrition/docsandpdf/SchoolSaladBarSafety.pdf>

Session Two

Time As A Public Health Control (*Debra Anderson, Hennepin County and Jim Topie, MDA*) – *Powerpoint online*

Debra provided a thorough examination of Time as a Public Health Control (TPHC) including the following topics:

- *MN Food Code requirements.*
- *How this relates to schools, retail food service and grocery operations.*
- *How to deal with unannounced time plans*
- *What does "for immediate consumption" really mean?*
- *When is time as a control, not time as a control?*
- *What may be in store in the new code*

Debra also discussed Hennepin County requirements (TPHC must be pre-approved); the log and application used by her agency when an establishment wishes to use TPHC; the definition of "potentially hazardous food;" and provided examples of TPHC done correctly and incorrectly.

Introduction to Reduced Oxygen Packaging (ROP) (Michelle Messer, MDH) – *Powerpoint online*

Michelle used materials from FDA, MDA and other agencies to provide a brief overview of reduced oxygen packaging methods. She said that there will be a two-day ROP training in September; that the purpose of this talk was to alert field staff that modified atmosphere, controlled atmosphere, cook-chill, vacuum packaged and sous vide foods are being found increasingly more commonly in Minnesota restaurants.

Michelle told the group *what is and what is not* ROP; discussed the hazards inherent to these processes and the controls used to moderate those hazards; and provided information about SSOPs and HACCP plans for ROP.

Materials for February 1, 2012

- February 1 FSP Meeting Agenda
- February 1 FSP Meeting Summary
- Presentation: MDH Epidemiology and Outbreak Report, Josh Rounds
- Presentation: Let's Move Salad Bars to Schools Initiative, Lisa Gemlo
- Presentation: Time As A Public Health Control, Debra Anderson and Jim Topie
- Presentation: Introduction to Reduced Oxygen Packaging (ROP), Michelle Messer

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