



Dairy Quality & Safety PDG - 2nd Quarter Conference call

Mission: To provide a forum to discuss items of interest for the production and processing of safe and quality dairy products and to develop program topics and symposia for presentation at the IAFP Annual Meetings

Dairy Quality and Safety PDG Conference Call Minutes

June 5, 2013

Group Name: Dairy Quality and Safety PDG

Date of Call: June 5, 2013 10 – 11:00 AM Central time

Meeting Participants: Zhinong Yan, Yale Lary, Jim Loseke, Linda Leake, Dennis Bogart, Steve Murphy, Linda Grieme, Nancy Eggink, Dave Berkley, Jacob Mohr, Kevin Habas, Lori Ledenbach, Gary Pruitt, Yvonne Chan, Debra Cherney, Beth Briczinski, Rolando Gonzalez, Steve Sims, Bob Hagberg, Dawn Terrell, Dave Blomquist

An agenda had been mailed out to all members

1. **Welcome and Roll Call of Attendance:** Chair David Blomquist requested members respond via email if they were on the call. Thanks to everyone for taking time out of your busy days!
2. **PDG proposals or of interest that are in the 2013 annual meeting:**
 - a. Better Cheese Process Control school (shortcourse – Kathy Glass & Lori Ledenbach) Kathy recommended signing up for the class as openings are still available. State inspectors and other regulatory officials are welcome!
 - b. Sanitary Design (symposium – Bob Hagberg, Rolando Gonzalez, Paul Dix – 3-A)
 - c. Sanitation Tales Tall but True (short symposium – Jeff Kornacki & Dave Blomquist)
 - d. Prevention and Control of Listeria monocytogenes Contamination of Cheese (not from the PDG but a timely topic)

A CDC report just came out on Listeria in cheese products. <http://content.govdelivery.com/bulletins/gd/USCDC-7ddfb9>

CDC recommends that no one consume unpasteurized milk or soft cheese made from unpasteurized milk. Soft cheeses can be crumbly, like queso fresco, or soft and spreadable. People at higher risk for listeria infection should also be aware that some Mexican-style soft cheeses, like queso fresco, made from pasteurized milk have caused listeria illnesses, likely because of contamination during cheese making.

3. **Symposia Suggestions for 2014** – Topics that may be of interest for discussion at Charlotte for the IAFP meeting in 2014 at Indianapolis:
 - Lori Ledenbach had been an ad hoc program committee member this year. The Board suggested that PDG's develop technical sessions that could be put into a 1 ½ hour session focusing on dairy (or other PDG) topics. There would be six 15 minute presentations on related topics. There was discussion and interest by the group on this recommendation and several members thought it might be a good way to improve technical sessions. IN the past, some of the topics may have been of interest but others not. This may allow attendees to stay for an entire session instead of switching back & forth between technical sessions.
 - Zhinong Yan suggested a session on cleaning of cheese plants and the compatibility of cleaners with the equipment used in the plants. He commented on the different cleaning chemistries used in Europe vs. North America for example (Europe does not use chlorine which is very common in North America.)
 - Steve Sims suggested a short symposium on reports from the PDG's. An example might be an update by the 3-A committee on changes to the regulations in the last year. The PDG's report to the Executive Committee but the membership at large does not hear about this except for the minutes. Would a short

session be of interest to the attendees? Based on the feedback from the PDG members on the call the answer was a strong YES!

- Other symposium topics
 - Symposium on extended runs
 - Dry Cleaning
 - Validation of extended runs – Steve Sims reported that some states have done an excellent job in this area
 - Quality of dairy powders – spores & *Chronobacter* have become issues of concern.

4. Regulatory Issues and Updates

- Lori Ledenbach discussed FSMA comment on proposed testing on dairy and food products. Kraft & GMA are making comments and Lori recommended other organizations also comment on the proposal. The deadline was extended to September
- A discussion was held about the NCIMS resolution asking the NCIMS Liaison and HACCP committees to provide comments on PMO alignment with FSMA to the NCIMS Executive Board- IDFA is also developing comments on it. Several comments were made on the different regulations. One consideration includes proposing an exemption from FSMA requirements for Grade A processing plants as Section 7 of the PMO covers prerequisite programs and critical control points. Other options may also be proposed.
- PC Vasavada was unable to make the call but was reportedly working on getting an informational session on FSMA during the Charlotte meeting, possibly on Tuesday afternoon

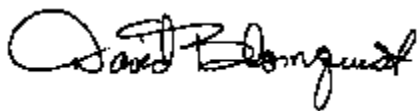
5. Board Liaison – Don Shaffner

- Don was out of the country and unable to make the call but indicated registration so far suggests a new record attendance

6. Other items

- Lori Ledenbach said that Doug Marshall from Eurofins is working on developing programs for environmental monitoring programs for small to mid-sized companies. The goal is to develop webinars that can be posted on the IAFP website and made available to everyone.
- Linda Leake extended a warm welcome from the 2013 IAFP local arrangements committee to all IAFP members coming to the 2013 meeting in Charlotte. Thanks to you and your committee for your efforts Linda! We look forward to seeing you all there!

With no further comments or business, the call was adjourned.



Chairperson Signature

Print Chairperson Name: David Blomquist