



Minutes of the Dairy Quality & Safety PDG Meeting – Monday, October 4, 2010 1:30 p.m. EDT

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

1. In attendance were

Allen Sayler (raiconsult), Dave Blomquist (Ecolab), Don Breiner (Landolakes), Joseph Odumeru (MOE and U of G), Dawn Terrell (Bentley Instruments), Rudy Westervelt (Power Learning), Matt Taylor (Texas AM University), Nancy Eggink (3M), Fritz Buss (NelsonJameson), Alex Crocane (), Lindsay MacDonnell (U of W, Madison), Phyllis Posy (Atlantium), Brian (Tetrapak),

I. Allen conducted a roll call of meeting attendees. The purpose of the meeting was to discuss ideas for workshops and symposiums on dairy related topics and determine which if these will be submitted to the IAFP Program committee by the **October 18, 2010 deadline.**

II. Reviewed the progress of proposals recommended by Dairy PDG for submission to the IAFP Program Committee for the 2011 Annual Meeting.

1. “Artisanal Cheese Workshop” Linda Leake . Allen reported that this well underway and **will be submitted.**

2) “Wisconsin, Center of the Dairy World” To expand this idea to include other dairy states in the US. Update from Linda Leake. Linda has decided to submit this without Dairy PDG endorsement.

3) “What do you mean Someone Got Sick from Salmonella on the Outside of My Carton?” Dave Blomquist Dan Stockwell, Bob Hagberg, Nancy Heggink, Rudy Westervelt . Dave provided an update on the progress he is making and will continue to work with the group **to submit this proposal** to the IAFP program committee.

4) “Behavior-Based Food Safety -Key to Effective Employee Food Safety Training” Dennis Bogart to work with the IAFP Education PDG to build symposia on new techniques, new training technology and new training psychology to get behavior changes resulting from proper training and reinforcement. Dennis to develop the proposal for submission. No update provided on this. Dennis will be contacted to determine where he is with this proposal.

5) “Environmental Testing and Reporting – Food Safety Bane or Benefit” Rudy Westervelt, Allen Sayler and Nancy Heggink. Rudy provided and update on this. The proposal is underway and **will be submitted.**

6) “Raw Milk Quality Symposium and Impact on Finished Products - From Farm to Processing Plant”

i) Workshop on Detection and Effects of Spores in Raw Milk and Finished Milk Products. Dave Bloomquist and Dennis Bogart

ii) Highest Quality Raw Milk on a Very Low Budget. Don Breiner, Lori Ledenbach and Bob Hagberg

ii) Farm Hygiene Affects on End Product Shelf Life: Don Breiner and Bob Hagberg

iii) Illiterate Bacteria; What Do You Do When They Do Not Read BAM. David Bloomquist

Dave Bloomquist provided an update on the proposed Raw Milk Quality symposium and the proposal **will be submitted** as planned.

7) “Raw Milk Cheese Processing – To Be Safe Rather Than Sorry” Dawn and Allen to develop this into a mini-symposium for further review by the PDG. Allen reported that this is well underway and will be ready for submission by the October 18 deadline. **Proposal will be submitted.**

8) “New Notes for the Choir - Raw Milk Consumption by Humans. Linda Leake and Dan Erickson. Steve Sims, Dennis Gaalswyk and PC Vasavada to assist Linda in polishing the idea and identifying speakers. No update. The group will be contacted to determine where they are with this.

9) “Use of Phage as Part of an Intervention Strategy for Food Quality & Safety” Larry Steenson, Dave Blomquist and Matt Taylor. Matt provided an update on this proposal which is well underway. This proposal which PDG members believed is a very strong proposal **will be submitted.**

10) “100 Years of Dairyman Speak, A Look Back and a Look Forward” Lori Ledenbach. Lori will be contacted for an update on this. Dairy PDG members support submitting this proposal. **To be submitted.**

11) Has Advanced Food Processing Technology Created the Next Superbug” Rudy Westervelt. Nancy Heggink and Allen Saylor to assist. Rudy provided an update and the proposal **will be submitted.**

Other proposals:

1. “International Dairy Regulatory Programs - USDA, FDA (NCIMS), EU, ANZED, CFIA” Presentations on international perspective on dairy regulatory programs in various countries. National comparability and equivalency related to food safety component of dairy programs. The Chair to resubmit this idea since it was not accepted for the 2010 Annual Meeting. Steve Sims to assist Allen Saylor in further developing this. **Allen will submit this proposal.**
2. “National Water Safety Regulatory Program Updates” - USDA, FDA (NCIMS), EU, ANZED, CFIA, etc. - The Chair agreed to resubmit this idea since it was not accepted for the 2010 Annual Meeting and coordinate with the Water PDG. Steven Sims to work with Allen Saylor to further develop this. The group will reach out to Water Safety PDG and **submit the proposal**
3. “International, National and Private Food Equipment Standards – Effective, Competitive or Conflicting (3-A, AMI, EHEG, DIN, NSP, ANSI, FDA, USDA, NRA, GMA, etc)” Bob Hagberg - to be recommended to the Committee on Sanitary Practice (CSP). No update from Bob.
4. Mechanics and Accreditation of Automated Cleaning Systems. Bob Hagberg to suggest this to the Committee on Sanitary Practice. No update from Bob.
5. FDA Core Dairy Training Workshop (Dairy Plant Inspection, Dairy Farm Inspection, Special Problems, Advanced Training, Pasteurization Controls, etc.) to be coordinated with the FDA State Training Branch and the state of Wisconsin. Allen Saylor to continue to work with FDA on this **and submit.**
6. “Trends after 15 Years of Data Collection: FDA's National Milk Drug Residue Data Base” To be limited to a poster, an article in "Food Safety Trends" or a symposium, or all of these. Allen to follow up on further developing these ideas and **submit.**
7. “Milk Sensory Evaluation Workshop” to be rolled into the “Raw Milk. Dave Bloomquist provided an update on this. This will be a 1 day workshop for Dairy personnel. This proposed workshop **will be submitted.**

8. "Milk Safety & Quality in Dairy Processing Plants" Lori Ledenbach and Fritz Buss - No update provided. Lori will be contacted.
9. "An Update: What Do We Know about the Effects of Mycobacterium paratuberculosis (MAP) In Raw Milk." PC Vasavada and Joseph Odumeru . Joseph to contact PC to see if he is still proceeding with submitting this proposal.
10. Milk Shelf Life symposium. PC Vasavada, Nancy Eggink and Joseph Odumeru. PC Vasavada to proceed but work with Dave Bloomquist to avoid duplication on the Raw Milk Quality proposal.
11. "Workshop on Methods for Microbial Detection in Milk" Debbie Cherney update. Fritz Buss will follow up with Debbie Cherney on this. Debbie to proceed and report to Dairy PDG when proposal is submitted.
12. "Safety, Quality and Security- Wisconsin's Master Cheese Maker Program." Allen to contact Fritz Lemke and determine whether he is still interested in developing this idea or somehow combining it with Linda Leake's cheese making workshop.
13. A review of the dairy industry in the last 100 years. P.C. Vasavada and Allen Sayler. To be presented by graduate students and others. Work with Lori Ledenbach putting together a proposal on "100 Years Dairyman Speak" and **submit**.