

IAFP Dairy PDG Conference Call

September 11, 2012

The Dairy PDG Conference call was held from 12:00 – 1:00 Central time with the following members present:

Steve Sims, Warren Clark, Jeff Bloom, Linda Leake, Beth Briczinski, Dennis D' Amico, Ron Schmidt, Bob Hagberg, Callie Wild, Don Breiner, Allen Saylor, Lori Ledenbach, Oscar Rodriguez and Dennis Bogart.

We reviewed all the proposals from our annual meeting in Providence. The following is a list of items from Providence:

Dairy Product Recalls - Many Lessons Learned - Gail Prince - Artisanal Cheeses, Farmer's Markets/How to do a Recall in a Farmer's Market - Ron Schmidt

Sampling program environmental program - Lori Ledenbach/Larry Cohen M&P workshop.

Better process control school - Lori Ledenbach and Kathy Glass

How to spot low level contamination in dairy products - Dave Blomquist - CSP will support and help develop. Possible connection to the Methods PDG also.

Somatic Cells - Dawn Terrell - Differentiating Somatic Cells, When is it an Issue? Seasonal and regional differences.

Sanitation issues for cows on farms - Geoffrey Morel - Cow shed design, size of the facility, replacing existing units - financial issues.

Combining sanitation and sanitary design - sanitation and sanitation design a holistic approach.

MAP and other emerging issues - PC Vasavada

Secure milk supply - working with Food Defense PDG - Linda Leake - handling

Raw milk symposium - Geoffrey Morel

Interactive Symposium - Extraordinary Stories from profession

Members in attendance with interest in the topic took on responsibilities for further development. The group came up with the following proposals:

1. Farmer's Markets Food Safety

Ron Schmidt will work on this proposal. Labeling issues, specific state regulations, etc.

2. Artisan Cheeses

Possible webinar – Allen Saylor and Dennis D'Amico to work on options

3. Product sampling programs

Lori Ledenbach, Larry Cohen, Kathy Glass had discussed in meeting in Providence

4. Environmental sampling programs and corrective action investigations

Possible workshop or full symposium Allen Saylor , Dennis Bogart, Lori Ledenbach , Ron Schmidt & Bob Hagberg & Allen Saylor will work together to develop. Sampling, vectors, linking the environment and product

5. Better Process School

Kathy Glass & Lori Ledenbach developing

6. Best Practices for Extended Shelf Life of Dairy Products

Either a workshop or a seminar – Linda suggested a title – “Fine Tuning Dairy – Best Practices from Farm to Fork”

This will cover both quality and safety

Dave Blomquist, Steve Sims, Allen Saylor, Dennis Bogart – Connection to the Beverage PDG was suggested. Dave to coordinate

7. What Constitutes sanitary design?

Different industries have different standards and have different exposure to issues. Explore sanitary design concepts in Dairy and other food stuffs such as bakery, fruit/vegetable, low moisture foods, RTE/refrigerated, Meats

Steve Sims, Ron Schmidt and Bob Hagberg will also work with the 3A committee and the Hygiene and Sanitation committee

8. MAP

PC Vasavada had proposed this but the group felt new information on this is not available for a symposium at this point. It can be revisited as more scientific information is developed

9. Secure Food Supply Update

Linda Leake is proposing several speakers to give updates on secure food initiatives.

10. Relationship of Food Safety to Statistics

Allen Saylor will propose a symposium looking at the trend towards finished product testing as an indicator of food safety. Detection vs. prevention.

Several other proposals from Providence had no action taken on them.