

## **Retail and Foodservice PDG**

**Members Present:** Sharon Wood (Chair), Gina Nicholson (Vice Chair), Susan Hammons (Student Liaison), Asia AlRaeesi, Michael Ames, Renee Boyer, Vanessa Bussiere, Ken Davenport, Kevin Dixon, Kevin Edwards, Thomas Ford, Veneranda Gapud, Dale Grinstead, Peter Hibbard, Toni Hofer, Marjorie Jones, Terrence Kennedy, Bobby Krishna, Jennifer Lahnoudi, Yale Lary, John Marcy, Paul Marra, Jeff Mitchell, Jay Neal, James O'Donnell, Kathleen O'Donnell, Haley Oliver, Muhammad Ihsanullah, Michael Roberson, Todd Rossow, Mary Sandford, Charles Seaman, Amarat Simonne, Caroline Smith DeWaal, Kevin Smith, Gloria Swick-Brown, Ron Wasik, Christina Wilson and John Zimmerman.

**New Members:** Chris Seeber, Porter Burnett, Phil Crandall, Catherine Payne Feeney, Audrey Kreske, Angela Valadez, Ata (Al) Baroudi, Gerard Ruth, Yuji Kanai, Turonda Crumpler, Katie Das, Sujata Sirsat, Marcus Glassman, Ben Stone, Ashley Eisenbeiser, Brenda Stahl, Sana Hussain, Lee-Ann Jaykus, Dan Pedersen, Hilary Thesmar, Craig Henry, Junehee Kwon, Francie Buck, Henry Yeung, Marian Reyes, Dong Chen, Winnie Lim, Venessa Chandra, Chi-Ching Lee, Han Wen, Pei Liu, Yee Ming Lee, Cameron Adams, Jim Cochonour, Nasandra Wright, Alejandro Ryser, William Shaw, Philip Bronstein, Rick Barney, Merike Seaman and Atef Idriss.

**Visitors/Guests:** Julie Borders, Antonio Antolin, Roger Mazingo, Saeed Hayek, Tony Flood, Eric Puente and Sarah Klein.

**Meeting Called to Order:** 3:03 p.m., Sunday, July 28, 2013.

**Recording Secretary of Minutes:** Gina Nicholson.

Reading of antitrust guidelines for association meetings by Chairperson Sharon Wood at 3:05 p.m., Sunday, July 28, 2013.

WELCOME – Introductions and circulations of rosters

- Discussion of membership vs. attendance – Sharon Wood
- PDG provides the opportunity for open discussion on topics of interest, share your ideas and experiences with others and brainstorm with the group – get your questions answered
- Provides networking with other food safety professional in similar positions
- Attending organized presentations on critical issues pertaining to our industries
- Strategize on continuing to raise the bar on our industry presence in IAFP approved sessions each year

Sharon Wood reviewed the agenda and called for additional agenda items.

**Old Business:** Adoption of 2012 PDG meeting minutes – motion to accept by Kathleen O'Donnell, was seconded, and all approved.

Use of Google Groups: Bobby Krishna has established a Retail & Foodservice PDG Google Group. You can use the following link to send a message that would go to

the entire PDG: retailpdg@googlegroups.com. Bobby gave directions about the new Retail and Foodservice PDG Google Group that everyone can use. He discussed how to sign up and how to use it for our PDG. The Dubai Google Group called "Food Safety Clinic" has provided a forum for food safety conversation between Regulators, Industry and Academia to ask, answer and provide best practices about Food Safety. Bobby also received the 2013 NSF Food Safety Leadership Award for his work in food safety in Dubai.

The new Student Liaison for our PDG, Susan Hammons from Purdue University, was welcomed. She is a Nebraska native and reported on the 2013 Symposia and Roundtables from the Student PDG:

- Careers in Food Science Roundtable
- Food Safety in the Media Symposia

The Retail and Foodservice PDG either sponsored or co-sponsored 8 sessions for the upcoming IAFP. Plan on attending and supporting these sessions! – Reviewed session list and thanked those that contributed to developing and submitting symposia, workshop, technical and roundtable sessions.

#### **Presentations:**

Kevin Smith – new retail centric updates from FDA

- FDA has seen an improvement in food safety practices in the Retail/Foodservices setting. But more improvement is still needed.
- Personal Hygiene, cleaning and sanitizing equipment, pathogen control still needs improvements.
- Driving and understanding food safety hazards are important and compliance to the existing standards is still important and is still a challenge for state and local food safety agencies. FDA is working to continue to increase support these agencies through training and standardization. How can each agency be the most effective agency that they can be and how can FDA support this.
- Establishing standards of food safety practices. The FDA Food Code is the best way to provide uniform national standards for the retail/foodservice industry. CFP is the best forum for making changes to the food code and FDA is listening to CFP issues that are brought forward and are accepting these approved issues at a higher percentage rate than ever before.
- Many questions have been asked of FDA by state and local regulatory agencies so that interpretations will be more standardized and will help unify the understanding of the FDA Food Code. Hilary Thesmar – FMI Priorities for retail
- Ashley Eisenbeiser just joined FMI as the Manager of Food Safety and Technical Services.
- *Listeria* prevention and control at retail is a big issue that FMI has been working on. FMI will be involved with the *Listeria* symposia this year at IAFP.
- Produce Safety is also a symposium that FMI will be involved in this year at IAFP.
- Hot Topics for the Retail Food Industry – GMO/ Biotech, Chemical Contaminants,

Antibiotics in animal agriculture, food waste at Retail (food safety needs to have a loud voice on this issue), Consumer confidence in food supply, Nanotechnology, Training (what motivates our workers, how do we properly train/educate...what is the right platform for training the new generation).

- CIFOR Guidelines – newest edition is hot off the press for 2013. It is available in PDF for download.

Sarah Klein – CFP issues related to retail for upcoming 2014 CFP

- This is her first IAFP and is glad to be here.
- Sr. Attorney at CSPI.
- She explained what CFP is and how it works. Each council is equally represented by Industry, Regulatory, Academia & Consumer Groups.
- CFP is developing grant/scholarships to be made available to Consumer Groups so that they can send their active members to attend so that this voice will be heard equally at CFP.
- Consumers are definitely aware and concerned about food safety and the food supply.
- Pop culture has provided another avenue for consumers to be aware and concerned about food safety; Food Inc. Barf Blog.
- News Media has also driven the consumer awareness of food safety and the supply chain.
- Social Media awareness has had the biggest impact on consumer concern about food safety practices and the supply chain. Some have been disgruntled employees that have exposed bad food safety pranks for food safety practices at different retail/foodservice outlets.
- Consumers want transparency in the food supply chain. What is in the food that they are eating? Social justice in how the food is prepared/manufactured/harvested...laborers rights. Food safety transparency and food safety inspection results.
- Consumers are also asking about recall information, data tracking and how this process works.
- Raw Oysters, agri-terrorism. Leeann Jaykus – new research on control of food-borne viruses
- The USDA-NIFA Food Virology Collaborative (NoroCORE).
- Purpose is to develop improved methods to facilitate the study of foodborne viruses.
- Need to put our efforts into development of identifying/detecting viruses.
- 62% of HuNoV outbreaks come from restaurants.
- Prevention and control strategies are being researched and developed.
- HuNoV on Hands Research – how many infected people carry the virus on their hands and what was the viral load on their hands when tested? Looked at fecal samples and hand rinse samples.
- Interesting findings is that copper and hydrogen peroxide will reduce the viral load

of HuNoV.

- Virus is more resistant to heat than originally thought. Existing heat treatment in dishwashing, sanitation and handwashing water is not going to inactivate the virus.
- LeAnn discussed the viral issues facing the Retail Sector and what NoroCORE is doing.

### **New Business:**

Proposed sessions that came from a PDG conference call:

- Food Safety for Large Events.
- Sanitation and Allergen Control.
- Heat Intervention Methods (e.g., steam tenting etc.).
- Preventative Controls Utilized at Retail.
- Environmental Control in a Retail Prepared Foods Operation – Pre-requisites and steps to success.
- Warehouse / Distribution Centers and preventative controls – building a culture and successful execution.
- Recall Management – Strategies and Concepts for building a state of the art process.
- Managing High Risk processes in retail / foodservice operations – The concept of in-house Certification.
- Building food safety / quality awareness in your retail / foodservice operation – how to build upon a solid foundation and drive continuous improvement.
- Supplier Management – How to build a farm to fork food safety continuum in a retail / foodservice business.
- Retail centric session (Roundtable) on how Norovirus is being handled. Best practices. LeAnn Jakus agreed to Chair development of this session.
- HACCP PDG – Voluntary HACCP for retail, how to tighten up your retail HACCP plans – Brenda Saul Chair:
  - o Processes that require HACCP – John Marcy, University of Arkansas
  - o Verification Assessments of food preparation practices...how to assess the facility to assure that it is
  - o Dale Grinstead – Update on Sous Vide and other food processes that require a HACCP plan. Updates from the FDA Food Code
  - o Cook / Chill During Sous Vide Cooking and associated Hazards – John Marcy, University of Arkansas stated that this could be combined with HACCP
  - o Al Boroudi, Cheesecake Factory stated that there is a need to have a symposium and or workshop on HACCP development for the retail/foodservice sector to coordinate with FDA processes that require HACCP plans.
- Food Safety Consortium – Extend Food Safety Training in China. Have great insight about best food safety issues in China that they have developed training

- around. Need to connect with this group and look at symposia on this. Utilizing “Edutainment”, gaming, apps, YouTube, etc. Atef Idriss & Gina Nicholson Chair – Looking at food safety training techniques/programs from a global perspective.
- Tools for making food safety compliance simple: Outside the box thinking around simple tools to make compliance easier in a fast paced and high stress food preparation environment. This can dovetail on the training tools of edutainment and global best practices. Food Safety Education PDG partner with this.
  - GMO and other chemical contaminants Animal Antibiotics – Tony recommended that we could work with pre-harvest PDG – Ken Davenport, Chair – Gina Nicholson and Yale Lary.
  - Food Waste...How can food safety get involved? Composting of food and sustainability processes that developed by a different department within industry and the food safety problems that this practice can cause if proper controls are not put into place correctly– Yale Lary, Chair, Hillary Thesmar and Gina Nicholson.
  - Roundtable - PIC/Active Managerial Control Program a Global perspective. What are the expectations of different countries – Bobby Krishna, chair, Gina Nicholson (Vincent Fasone NSF), Kevin Smith, FDA, Nassandra Wright, etc.
  - Food Trucks...the newest trend. Many in the food industry belong to companies that are building and utilizing food trucks as an extension of business. Also, many companies are inviting food trucks into their place of business (Entertainment Parks) that are independent operators. Symposia should be developed to discuss best practices, qualifications that independent operators should meet and equipment and design of food trucks. Bob Kramer and Jenny Lahndoudi, Disney World chair.
  - Data management – how to utilize the data provided by internal and external auditing for retail/foodservice businesses to drive food safety change and move it forward. Marjorie Jones Chair.

Follow-up webinars from the 2013 IAFP Symposia, Roundtables and Workshops. Discuss contribution to the *Food Protection Trends* for 2013/2014 issues.

**Assignments of leads and exchange of contact information for 2014 session development.** Individuals who volunteered to lead committees to develop and submit sessions for 2014 IAFP collected names of those that would like to assist with development.

**Brainstorming; How do we move the Retail/Foodservice PDG forward?:**

- White papers for best practices for small businesses – Dale Grinstead.
- Identify which PDGs are sponsoring each symposium so that people can follow a specific tract – Christina Wilson CPH.
- Survey IAFP Members about what types of challenges that industry is facing with cleaning and sanitizing specific types of equipment so that we can develop validation procedures, SSOP – Jeff Chemstar Chair, Texas A&M.
- Real life stories that we can allow students to work through as it relates to Food Safety – LeeAnn Jaykus a graduate student agreed with this idea.

### **Award Presentation:**

Our PDG would not be successful without the dedication of our members' time and efforts on its behalf. Attendance at the annual meeting and the PDG meeting, development of symposiums, participation in webinars and conference calls are all done voluntarily and at the expense of our demanding "day-jobs." Ann Marie, Gina and I decided that there needed to be a mechanism to thank our members who have provided sustained, long-term service to our PDG. Hence we are pleased to announce the Retail and Foodservice PDG Distinguished Service Award.

We can think of no finer member who embodies long term voluntary service to our PDG than Dr. Pete Snyder. Pete has been with our PDG since its inception and is always at our meetings and conference calls, designing symposia, and promoting restaurant HACCP. He freely has given his time to help not only the PDG, but Pete has been a mentor, colleague and friend to everyone in this room today. Through founding his Hospitality Institute of Technology and Management, Pete has educated thousands in recipe hazard analysis and HACCP control procedures to produce safe food. He also uses this Institute to freely share his monographs, research projects and training materials to ensure safer food for consumers of retail and foodservice establishments.

Please join me in congratulating our first recipient of the Retail and Foodservice PDG's Distinguished Service Award, Dr. O. Pete Snyder.

**Meeting Adjourned:** 5:05 p.m.

### **Recommendations to the Executive Board:**

1. Identify which PDGs are sponsoring each symposium so that people can follow a specific tract.
2. Develop a mentoring program for student members of IAFFP. Connect them with IAFFP business professionals that are willing to mentor them through their time in college, career search and as they begin a new career after graduation. NEHA has developed a similar program and it is very successful for Environmental Health Students.

**Chairperson:** Sharon Wood.