Retail and Foodservice PDG

Members Present: Gina Kramer (Chair), Jay Neal (Vice Chair), Michelle Wollenzien (Secretary), Susan Hammons (Student Liaison), Michael Ames, Jeffrey Anderson, Rick Barney, Thomas Bell, Bobby Krishna, Jeff Mitchell, James O'Donnell, Brian Turner, Kristina Barlow, Rick Barney, Betsy Booren, Francie Buck, Catherine Bureau, Pam Coleman, Turonda Crumpler, Kevin Edwards, Miriam Eisenberg, Thomas Ford, Jan Gardner, Dale Grinstead, Cory Hedman, Toni Hofer, Atef Idriss, Marjorie Jones, Larry Kohl, Audrey Kreske, Mark Kreul, Junehee Kwon, Ann Marie McNamara, Christopher Melchert, Jeff Mitchell, Brian Nummer, Daniel Okenu, Ruth Petran, Kathleen O'Donnell, Haley Oliver, Charles Papa, David Rasmussen, Todd Rossow, Charles Seaman, Kevin Smith, Chris Spangenberg, Gloria Swick-Brown, Ki Sun Yoon, John Zimmerman and Robert Kramer.

Board/Staff Members Present: None.

New Members Present: Bassam Annous, Sudarsan Muralidharan, Clyde Manuel, Melissa Campbell, Jim Arbogast, Meitha Al Marri, Lori Costello, Stephen Lyon, Zhinong Yan, Wayne Mello, Chris Jordan, Tom Seitz, Steve Lacy, Kelly McCarty, Thang Pham, Suzette Stalker, Barbara Kowalcyk, Melody Ge, Todd Taylor, Brita Ball, Steve Hails, Claudia Lucioni, Aurora Saulo, Lori Hodge, William Weichelt, Abebe Aberra, Andrea Ray, Lily Yang and Tony Flood.

Visitors/Guests Present: Chris Boyles, Don Jones and Anthony Auffray.

Meeting Called to Order: 1:00 p.m., Saturday, July 25, 2015. Motion was made to accept by Dale Grinstead, Kathleen O'Donnell, seconded.

Minutes Recording Secretary: Michelle Wollenzien, Secretary.

Gina Kramer
Welcome – Introductions of Retail & Foodservice PDG Officers:
Gina Kramer – Chair
Jay Neal – Vice Chair
Michelle Wollenzien - Secretary

Old Business: Adoption of 2014 PDG meeting minutes by Betsy Booren, seconded by Dale Grinstead.

Updates & Presentations:
Tony Flood – IFIC Foundation Food & Health Survey – Food Safety Results; Recalls (handouts)
Dale Grinstead – NoroCore
  1) Environmental transmission of Norovirus
  2) Epidemiology
  3) Risk Assessment
  4) Products & Techniques for sanitation and efficacy
  5) Vomiting Cleanup Guidelines
Kevin Smith – FDA
  - Foodborne illness risk factor study (FDA website)
Training/monitoring/effective managerial controls/PIC/compliance
Training inspectors/sanitarianis – communicating controls with operators
Building a food safety culture
Reminder – food code supplement
FMI – Priority Action Items
  1) FSMA implementation of compliance
  2) *Listeria* prevention and control at retail
  3) Produce safety
  4) Menu labeling
Christopher Milford – NRA
  1) Avian flu (shelled egg guidelines/pooling)
  2) E-cigarettes
  3) Menu labeling/sodium/trans fats/sugars, etc.
  4) Food recovery – guidelines need to be presented on food safety

Dr. Haley Oliver/Suzy Hammons – Lm Mitigation and Control (see slide show)
- Precursor to special symposium on *Listeria*

Jeff Mitchell – ChemStar – Environmental monitoring program and controls in retail
- Non-food contact/equipment; focus areas from knee down
- Path control in production area
- Hand washing/touch points/contamination
- Low moisture treatment – foam sanitizing
- Key focus: contact time, concentration agitation

**New Business:**
Recognition of Black Pearl Award: Tyson
Past recipients – recognition
Encouragement to apply for Black Pearl Award
Retail & Foodservice Student PDG – Jay Neal
Student group – mentorship program
- Establish guidelines/structure for program
- Encouragement to mentor a student mentee

Session Topic Development:
Retail & Food Service PDG Sponsored & Co-Sponsored Sessions
135 proposals – 76 accepted (2015)
Request that everyone submit a short symposium.
Proposed Sessions for 2016
- Recommending GSFI in Retail – resubmit – Hilary Thesmar will take the lead/Tom Ford (Ecolab)/ Ann Marie McNamara (Jack in the Box)/HEB Cathy Bureau/Mike Ames/Melody Ge.

Topic ideas:
- Anna Starobin/Suzy Hammons/Mark Kreul/Rick Barney (In & Out)/James O’Donnell/Scott Goultry: Use of sampling technology in retail; is it practical? Voluntary monitoring in retail vs mandatory food processing – include Equipment and Design PDG, Lab Methods PDG, Meat & Poultry PDG.
- Roundtable: sanitation process failures in retail and food service and how to turn it into a success; evaluation of actual procedures and policies – Chris Spangenberg, Dale Grinstead/Melissa Campbell/Jeff Anderson include Hygiene and Sanitation PDG.
- CSI of foodborne illness; Genome Sequencing – Clyde Manme/Stephen Myan, Mark Kreul, Haley Oliver/Martin Weidman.
- Allergen Management & Control in Retail & Food Service – Dan Okenu/Marjorie Jones NSF/ Francie Buck /Melody Ge– International perspective (celery is an allergen in Europe).

Recommendations to the Executive Board: None.

Next Meeting Date: July 31, 2016, St. Louis, Missouri.

Meeting Adjourned: 3:00 p.m.

Chairperson: Gina Kramer.