Dairy Quality and Safety PDG


**Board/Staff Members Present:** Don Schaffner.

**Visitors/Guests:** Shura Berman, Ronny Dayag, Paul Dix, Ted Gatsey, David Plunkett and Markus Walhing-Ribalier.

**Meeting Called to Order:** 9:00 a.m., Sunday, July 22, 2012.

Chair David Blomquist led with 55 or more members and visitors in attendance. Each meeting participant present was asked to give a brief introduction about themselves and their dairy background. An agenda for the meeting had been distributed electronically early the previous week.

**Recording Secretary of Minutes:** Bob Hagberg.

**Presentation by AB Munroe Dairy –** East Providence, RI.

From the Moo to You: A. B. Munroe Dairy Has Been Delivering Safe, Quality Bottled Milk to Customers’ Doors since 1881. Speaker: Lindsay Armstrong, Sales & Marketing Manager, A. B. Munroe Dairy. Lindsay told the PDG about her family’s 131 year old business located in East Providence, just a few miles from our conference. The dairy has been at its current location since 1952. They bottle milk in traditional glass bottles and deliver to their customer’s homes every week. It was an interesting presentation on a local dairy with an interesting home delivery system. Their website is www.cowtruck.com.

**Presentation by Dennis D’Amico –** Vermont Institute for Artisan Cheese – VIAC

Dennis (a PDG member) presented information on the VIAC program to assist artisan cheesemakers in Vermont. Artisan cheese has been growing rapidly due to customer demand and as a result, there is a big need for training in this area. VIAC has a training course that has trained 2000 cheesemakers.

**Review of 2011 Meetings and Conference Calls:** We held three conference calls after our meeting in 2011 at Milwaukee, WI. Minutes were approved.
IAFP Board Update: Dr. Don Schaffner reported that the Executive Committee had recommended recording of workshops for workshops and symposia in 2012. These will be available to members after the sessions. This is a demo from the recording company and will help determine if future meetings will be recorded. They will be available to members at this meeting at no charge. Don also solicited volunteers for committees. If you are interested in serving on an IAFP committee, please let him know. Webinars – encourages – increased 3x from previous year. IAFP strategic plan was sent out in the last several days. Goal: align PDG to plan. Meeting app discussed.

Old Business:
Raw Milk Committee – Steve Murphy
Michelle Jay Russell elected as new chair. Steve presented direction for legislation on raw milk including:

- Permit the sales of raw milk and raw milk products only on the farm, making black market and sales intended for human consumption disguised as “pet food” illegal.
- Prohibit raw milk sales in retail grocery stores and across state lines to help mitigate the risks involved in mass production and in transportation.
- Require farms to carry enough insurance to cover reasonable damages to customers.
- Require that raw milk products and the point-of-purchase area carry warning labels and signs.
- Regulate colostrum, the first lacteal secretion produced before the production of milk, as a dairy product, not a nutritional supplement.
- Ban acquiring raw milk or colostrum from unlicensed farms, meaning those not licensed for production of products such as raw butter and cheese.

Steve directed members to the Web site www.realrawmilkfacts.com. A suggestion was made to determine if incidents can be publicized. The subcommittee will determine the course of action. Membership in the subcommittee will be revised and a recommendation to the subcommittee will be made to host conference calls to determine direction.

Report from the Dairy PDG Liaison at American Cheese Society: The Committee discussed Allen’s report:

- Peter Dixon published a very credible HACCP manual for small cheesemakers. It may be helpful if a small group from the Dairy Quality & Safety PDG conduct a review. He has been using it as the basis for HACCP Workshops for Small Cheesemakers, including one to be held during the 2012 annual meeting.

Dennis D’Amico and Steve Murphy have been working with Peter Dixon and had suggested changes. The committee decided that while a review of the proposal would be acceptable, it would not formally endorse it due to possible legal ramifications.
• There is starting to be more focus on the safety of artisanal cheesemaking, versus the “art,” but there are still many opportunities. At least one member of the ACS has been under investigation by FDA during every ACS annual meeting since 2009. This record needs to be broken.

• A brochure on complying with FSMA written by a small group from the PDG targeting the entire dairy industry, but with an appendix specifically for small cheesemakers would be a good project.

Allen will provide a summary of the 2012 ACS meeting for distribution to the PDG sometime in late August or early September. (The meeting is to be held in Raleigh, North Carolina the first week of August.)

FSMA – no update at this point. It will be discussed on the next conference call.

New Business: Recommended the position of Co-Vice Chair be formalized. The committee unanimously endorsed that Dawn Terrell continue in the position she has unofficially held since last year. The position has allowed more flexibility by the committee leadership and provided additional review of committee business. The committee recommends to the Board of directors that this position be added as part of the committee leadership as a two-year position to later become the Vice Chair and then the Chair of the committee as it will allow better transition.

1. Google Groups – This will be discussed on the next conference call

2. Symposia proposals:

• Dairy Product Recalls – Many Lessons Learned – Gayle Prince – Artisanal Cheeses, Farmers’ Markets/ How to do a Recall in a Farmers’ Market – Ron Schmidt.
• Sampling Program Environmental Program – Lori Ledenbach/Larry Cohen – M&P workshop.
• Better Process Control School – Lori Ledenbach & 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 – P.C. Vasavada.
• Secure Milk Supply – Working with Food Defense PDG.
• Raw Milk Symposium – Geoffrey Morel.
Recommendations to the Executive Board:

1. Elected our student liaison Qiongqiong Yan, College Dublin (Dublin, Ireland) majoring in Food, to a two-year term.

2. Allow two alternates with two-year terms but with a vote every year to stagger terms to allow continuity. Alternates:
   o Kimberly M. Altenhofen
   o Sai Gaayathri Ramanthan

3. Recommended the position of Co-Vice Chair be formalized. The committee unanimously endorsed that Dawn Terrell continue in the position she has unofficially held since last year. The position has allowed more flexibility by the committee leadership and provided additional review of committee business. The committee recommends to the Board of directors that this position be added as part of the committee leadership as a two year position to later become the Vice Chair and then the Chair of the committee as it will allow better transition.

Next Meeting Date: Conference Call to be scheduled in September 2012.

Meeting Adjourned: 12:00 noon, July 22, 2012.

Chairperson: David Blomquist.