Dairy Quality and Safety PDG


New Members: Geoffrey Morell, Randy Elsberry, Tom Bell, Rocelle Clavero, Pierre Venter, Pete Snyder, Bill Huntley, Octavio Lopez and Yale Lary.

Board/Staff Liaison: Donald W. Schaffner.

Meeting Called to Order: 8:00 a.m., Sunday, July 31, 2011 by Allen Sayler.

Recording Secretary of Minutes: Dr. Joseph A. Odumeru.

Welcome and Role Call of Attendance: Chair Allen Sayler introduced himself and asked that all members in attendance do so as well. The minutes of the 2010 PDG meeting in Anaheim as well as the three conference calls held in September, October and April (2011) along with the notice of the meeting and an agenda had been electronically distributed a week prior to this meeting. He also reminded PDG members of the election for Chair and Deputy Chair to be held near the end of this meeting.

Review of 2010 – 2011 Conference Calls and PDG meeting during 2010 IAFP Annual Meeting:

The Chair reviewed briefly the minutes of dairy PDG meeting held in Anaheim, California on Aug. 1, 2010 and various 2010 – 2011 conference calls. He recommended that the incoming Chair and Deputy Chair to schedule a guest speaker as had been done in Anaheim for future PDG face-to-face meetings, noting none had been identified for this meeting. Several symposia proposals were made during 2010 – 2011 and the Chair indicated that ideas for workshop and symposia for the 2012 IAFP meeting in Providence will be discussed later on in this meeting. He encouraged members to inform the Chair whenever dairy related symposia are being proposed by other PDGs or individually. For example there are two separate dairy symposia on raw milk at the current 2011 IAFP meeting with little knowledge about the substance or speaker’s views for one of the proposals. It is important to be aware of dairy related symposia proposed by other PDGs to avoid duplication.

Bob Sanders mentioned that the historic 1924 US Public Health Service’s Pasteurized Milk Ordinance (PMO) is now available on the internet under the U.S. Public Health Service web site. The Chair also stressed the need to revitalize the PDG’s Raw Milk Subcommittee.

2011 IAFP Annual Program Review – Dairy Quality & Safety Endorsed Workshops and Symposia:

A. Workshop: July 30- “Improving Dairy Quality” led by David Blomquist, Ecolab. Mr. Blomquist provided an overview of a very successful workshop with approximately 30 in attendance. He thanked the other presenters, some of whom were in the room regarding the successful delivery of the workshop. Comments from participants were very positive, stating the workshop was practical and provided information that individuals could immediately apply in their dairy processing plants. Loralyn Ledenbach asked if there was any topic arising from the workshop that we could build on. Mr. Blomquist suggested that those interested in discussing similar workshop or topics arising from the workshops for the annual meeting in Rhode Island could get together for discussions after the PDG meeting. Bob Sanders
suggested that this type of workshop should be regionalized so state affiliates could sponsor it during their annual meetings. The Chair suggested that additional mileage from this workshop could be had via webinars as well as having the proceedings written into an IAFP “White Paper” or educational brochure and offered for sale. He suggested that an ad hoc committee be set up to discuss these ideas (regionalize, proceedings in booklets, webinars) and their implementation. The ad hoc committee members are Fritz Buss, Nancy Eggink, David Blomquist and Charles Price.

B. Symposia/Roundtables: August 1–3, 2011: A number of symposia were reviewed that originated form symposia ideas either supported by the PDG or by submitted individually by members of the PDG. The organizers in attendance gave an overview of their symposia.

1. Global Food Safety: What Should We Focus on Today for Results Tomorrow.
2. To Tell or Not to Tell, That is the Question – Environmental Testing and Mandatory Reporting – An Industry, Regulatory and Public Relations Nightmare**–Rudy Westervelt, Monday, 8:30 a.m.
3. Are We Forgetting about the Gram Positives –From Pathogens to Spoilage.
4. 100 Years of Dairymen Speak – A Look Back and a Look Forward**–Lori Ledenbach, Monday, 8:30 a.m.
5. Bacteriophage– Friends, Foes, or a Little of Both**–Dr. Larry Steenson Monday, 10:30 a.m.
6. From Soil to Suds: Food Safety Issues That Affect Beer throughout the Production Chain.
7. Cryptosporidium in Milwaukee – What Have We Learned Since 1993.
10. New Notes for The Old Choir – The Sour Note Perils of Raw Milk Consumption**–Linda Leake, Wednesday, 8:00 a.m.
11. Raw Milk Cheese – The Ancient Battle of Good vs. Evil**–Dawn Terrel Wednesday, 10:30 a.m.

**starred items were sponsored by the Dairy Safety and Quality PDG.

The Chair recommended that we have a Liaison at the American Cheese Society. Mr. Blomquist seconded by Dennis Bogart and supported by all dairy PDG members to do so. The Chair volunteered to be that PDG liaison for 2011 – 2012 since he will be attending their annual conference at the end of the week in Montreal.

IAFP Board Update: Dr. Donald Schaffner, IAFP Secretary and Board liaison to this PDG encouraged PDG members to remain active not just at the annual meetings but also in between annual meetings. He suggested that the new PDG Chair and Deputy Chair utilize conference calls as well as webinars and other forms of electronic communication to maintain interest between annual meetings. He stated that minutes of PDG meetings are due by 1:00 p.m. Tuesday. The minutes are to include symposia ideas and recommendations to the Board. He asked for feedback on the scheduling of PDG meetings, noting the conflict with the Affiliate Council meeting had already been noted. He asked whether two hours was enough for our meeting, and reminded the officers of the PDG Chair & Deputy Chair breakfast on Monday morning. He then thanked all PDG members for their efforts.

Old Business:

Raw Milk Subcommittee Update – Dr. Ron Schmidt resigned as Chair of the Raw Milk Subcommittee and the Chair appointed Steven Murphy as the new Chair, but the approval of the PDG membership. The Chair encouraged Mr. Murphy to revitalize the Subcommittee and
increase communications with the American Veterinary Medical Association and Dr. Michelle J. Russell from Cal Davis, who maintains a Web site on the science of raw milk consumption.

New Business:

Election of Chair and Deputy Chair: David Blomquist, Ecolab was elected as the new chair of the Dairy Quality and Safety PDG and Bob Hagberg, Land O’Lakes Inc. was elected Deputy Chair.

2011 – 2012 Workshops and Symposia Ideas

New Ideas

1. Sampling procedures for products and environmental samples. Sampling techniques can be captured on CDs and sampling plans for different products can be presented in a symposium. Lori Ledenbach and Dr. Kathy Glass to take the lead on this. Ron Schmidt suggested including water sampling for fresh produce. It was suggested that this type of symposium or workshop can be filmed and made available to PDG and IAFP members. Could also address defining lot sizes in order to establish numbers of statistically valid samples.

   **Note:** The PDG membership voted to recommend that filming symposia and workshops should be addressed by the IAFP Board.

2. Three ideas from Dr. Fritz Lembke, Tetrapak- Germany
   a. Effects of Heat Treatments on Spore Formers such as *Bacillus cereus* on Evaporated and Dried Food Products
   b. Emerging Spore-formers and Their Impact on Food Safety and Quality
   c. Bacterial Destruction, Lysing, Formation of Proteases and Impact on Human Health When This Occurs in a Food Matrix

3. Evaluation of the GFSI private third party certification system and its ability to reduce the risk of foodborne diseases (Dennis Bogart)

4. Reduced sodium and preservatives in cheese (Pierre Venter, Fontera, Dr. Larry Steenson, Danisco & Dr. Kathy Glass, U of Wisconsin)

5. Food Safety Challenges related to Drinkable Beverages (Geoffrey Morell, Allen Sayler and Rocelle Clavero)

6. 21st Century HACCP: Current Thinking, Outdated Thinking and the Impact of FSMA – Rocelle Clavero

7. Sanitation Design – Matching the Right Cleaning Chemical to the Right Equipment Material – Dr. Ron Schmidt will take this idea to the CSP for their discussion

8. Risk of Fraudulent Food Processing Equipment Delivering Contaminated Food to the Public – Dr. Ron Schmidt will take this idea to the CSP for their discussion

9. Consumer Perceptions on Food Safety Related to “Processed” foods versus those available “locally” – Geoffry Morell along with the Chair’s assistance.


11. Tracebacks – food safety issues – Dr. Ron Schmidt to provide details

Carried–Over Ideas from 2011:

**Workshops**

- Artisanal Cheesemaking – Ensuring Safety with Limited Resources (The Chair will take the lead).
- Culture Change, Loss of Institutional Memory, Baby Boomers vs. Generation “X,” “Y” and the “Millenials” on Moving the Cheese and Behavior-based Food Safety Training–Train the Trainer (Nancy Eggink and Rudy Westervelt to work on this).
• Workshop on Predictive Microbial Modeling for Dry Food Products (Lori Ledenbach and Kathy Glass to take the lead on this).
• Better Process Cheese Workshop – supported since had been successfully given 2 years ago and was a federal requirement for processed cheese plants (Lori Ledenbach to work on this for Fall 2011 or Fall 2012 and coordinate with Dr. Kathy Glass).

Symposia Ideas

• What Do You Mean I Have Salmonella Outside My Carton (Dave Blomquist and Charles Price to work on this).
• Illiterate Bacteria, O157:H104 and Other Pathogens That Do Not Read BAM. (Drop).
• National Food and Water Safety Regulatory Program Updates – USDA, FDA (NCIMS), EU, ANZED, CFIA, etc. – supported (Drop. Water PDG may be interested).
• International, National and Private Food Equipment Standards – Effective, Competitive or Conflicting (3-A, AMI, EHEG, DIN, NSP, ANSI, FDA, USDA, NRA, GMA, etc.) (Drop).
• Milk Sensory Evaluation Workshop: To role this with other proposals on Farm to Plant Milk Quality Proposal. (Done in 2011 as part of Dairy Quality Workshop.)
• Milk Quality in Milk Processing Plant, Regulatory Perspective. (Drop).
• An Update: What Do We Know about the Effects of Mycobacterium paratuberculosis (MAP) in Raw Milk. (Joseph Odumeru and P.C. Vasavada to discuss working on this).
• Global Harmonization on Methods for Microbial Detection in Milk. Globalization of Methods (Joseph Odumeru, P.C. Vasavada, Pierre Vester and Pheakdey Ith to work on this).
• International Food Outbreak Statistics and Notable Outbreak (Drop).
• Safety, Quality and Security – Wisconsin’s Master Cheese Maker Program. (Drop).
• FDA Core Dairy Training Workshop (Dairy Plant Inspection, Dairy Farm Inspection, Special Problems, Advanced Training, Pasteurization Controls, etc.) – must be scheduled and coordinate with FDA’s State Training Branch and the sponsoring state (The Chair will take the lead on this. Worked on the last 2 years but timing did not work out).
• Technical Requirements for Milk Heating Process – UHT, ESL, etc. (Role into #10 above).
• Mechanics and Accreditation of Automated Cleaning Systems – proposed by CSP asking for DQS PDG support (keep this idea, need to find champion).
• 16 Years of Antibiotics Testing – Where Has It Gotten Us – The Chair along with Dennis Gaalswyk and Randy Elsberry. Include both milk testing by FDA, dairy industry and state dairy regulators as well as USDA tissue residue program.
• Trends after 16 Years of Data Collection: FDA’s National Milk Drug Residue Data Base – A Poster (The Chair will work with FDA representatives as well as Steven Murphy and Dennis Bogart to finalize a poster for 2012).
• Farm Sanitation and Hygienic Operations (Drop).

Webinars Series: Suggestions for webinars to be discussed during the next dairy PDG teleconference call.
Booklets or pamphlets

- NCIMS M-a, MI, IMS-a Question and Answer Compilation (Dennis Gaalswyk and Phil Wolff, with coordinating assistance from the Chair and Jeff Boom will work on this).
- Product Recall Guideline Brochure (Not done, Rudy Westervelt and Kathy Gombas to continue work on this).
- Allergen Guideline (The Dairy Practices Council already has one so Jeff Bloom will send it to the Chair to determine if it is up to date).

White papers:
- Product Recall Guideline Brochure (Rudy Westervelt and Kathy Gombas to take the lead on this).

Projects:
- Web site Update. Dairy PDG web site is devoid of useful information. (Lori Ledenbach and the Chair will work on this, as well as explore the usefulness of a Facebook page and a Twitter account.)

IAFP and Related Dairy Events Calendar: Dr. Ron Schmidt indicated that a poster on raw milk will be available for viewing during the 2011 IAFP meeting.

Recommendations to the Executive Board:

1. To accept the election of Mr. David Blomquist and Bob Hagberg as Chair and Vice Chair respectively for full 2-year terms of the Dairy Quality & Safety PDG.
2. To develop a program to have one student liaison from the Student PDG assigned to each PDG to build interest for the future.
3. To direct the IAFP staff to allow for 3 hours for the 2012 meeting of the Dairy Quality & Safety PDG and not to schedule it as the same time as the CSP or Food Sanitation/Hygiene PDG.
4. To develop a policy and procedure for filming workshops in order to keep a copy in the lending library as well as allow use at various state affiliate meetings and sell copies to the industry.
5. To direct the IAFP staff to schedule a conference call of all PDG Chairs and Vice Chairs approximately 3 weeks prior to the Annual Meeting to inform them of the requirements for running these meetings.
6. To direct the IAFP staff to schedule a conference call of all PDG Chairs and Deputy Chairs sometime in early September to exchange information and allow collaboration on workshop and symposia ideas for the 2012 IAFP meeting.

Next Meeting Date: To be determined by the incoming Chair and Deputy Chair.

Meeting Adjourned: 10:20 a.m. Dennis Bogart moved for adjournment of meeting, seconded by Don Breiner.

Chairperson: Allen Sayler (Interim).