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


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

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.