Pre Harvest Food Safety PDG

**Members Present:** Sid Thakur (Chair), Divya Jaroni (Vice Chair), Paula Cray, Walid Alali, Carl Custer, Kalmia Kniel, Jitu Patel, Jeffrey LeJeune, Jack Guzewich, David Gombas, Eric Line, Bassam Annous, Michael Bradley, Robert Buchanan, Jacqueline Fletcher, Keith Ito, Rachel McEgan, Rodney Moxley, Rajesh Nayak, Angela Shaw and Patrick Spanninger.

**Board/Staff Members Present:** Linda Harris.


**Visitors/Guests:** Mabel Gil, Allende Ana, Liesbeth Jacxsens, Catherine Hart, Russell Reynnells, Julie Borders, Subbarao Ravva and Juan Ponce de Leon.

**Meeting Called to Order:** 1:00 p.m.

**Recording Secretary of Minutes:** Divya Jaroni.

Sid Thakur called the meeting to order at 1:00 p.m. by welcoming PDG members. Divya Jaroni was appointed the recorder of the meeting minutes. Sign-up sheets were passed around for new and existing members and visitors. The meeting started with Sid Thakur welcoming the new and existing PDG members and introducing the chair and vice chair. After a brief round of introductions, he introduced Dr. Linda Harris (IAFP Secretary) who gave a short welcome speech and talked about the importance of PDGs. Dr. Harris mentioned three new PDGs this year: 1) HACCP Utilization and Food Safety; 2) Sanitary Equipment and Facility Design; and 3) Low Moisture Foods. She also talked about one of the options for more members to be able to attend the various PDG meetings was to increase the number of PDG meetings on Saturday afternoon.

**Old Business:** The meeting minutes from last year were approved without any modifications. Sid Thakur went over the symposium topics discussed in the last meeting. A total of ten symposia were submitted by the Pre-harvest PDG, out of which a total of three symposia were accepted (shown below). Sid Thakur and Jeff LeJeune, introduced the symposium to the PDG and briefly explained the significance and the sub-topics of the symposiums. Sid encouraged the members to resubmit the symposia proposals which were not accepted after suitable modifications. Accepted symposia include:

a. Fresh Produce: Are Current GAPs Recommendations Sufficient for Food Safety? Monday, July 29th, 8:30 a.m. to 12:00 p.m., Ballroom A. Organizers: Joshua Gurtler, Elizabeth Bihn and Sid Thakur.
New Business:

1. Pre-Harvest Food Safety Challenge Update.
   a. Kalmia Kniel talked about some challenges associated with fresh produce food safety and the role of pathogens, especially viruses. She briefly discussed the most recent Hepatitis A virus outbreak from pomegranate seeds. Some questions raised during this discussion were: “Where does pathogen contamination come from? Pre- or Post-harvest?”; “Is there an overlap?”
   b. Carl Custer discussed the challenges in a presentation titled: “The case for preharvest control recent papers.” Carl made an excellent presentation which neatly covered several research studies across the country with focus on pre-harvest food safety issues. A good discussion ensued after the presentation on the challenges we face in this area by both the food animal and fresh produce industries.

2. Dr. Jeff LeJeune introduced the idea of getting more veterinarians involved in the PDG and IAFP as there are several veterinarians working towards improving food safety. Dr. Mike Doyle suggested that we group together with AVMA to look at the possibility of a symposium.

3. Dr. Paula Cray led the discussion on symposium, workshop/webinar topics for the IAFP-2014 meeting. She discussed the approach to present a symposium topic and had the following tips: a) New and Novel Ideas; b) Catchy Title; c) Substance; d) Out of the Box Outlook; e) International Speaker; f) Coordination with other PDGs.

4. New areas for symposia topics for next year were discussed.
   a. Dr. Jeff LeJeune discussed his idea of a symposium focused on Animal Welfare and the link with Food Safety. He raised the question, “What is the impact of welfare practices, or lack thereof, on food safety? Examples: Hens reared in cages v/s floor; animals raised in pens v/s outside on open fields; slaughter processes that have an impact on food safety. Walid Alali raised the issue of gut health as it impacts food safety. He discussed some solutions for poultry industry. Mike Cooley brought up issues concerning the impact of feed/antibiotics/changes on gut flora, transportation. Pratik Banerjee brought up the point of stress impact on food safety. Sid Thakur asked the question: “What can we do to control?” Jeff asked members if they would like to work with him on developing the symposia on this topic. His efforts were supported by 15 members who signed up for it.
b. Dr. Juan Leon proposed a symposium titled, “Large, Field-based Epidemiology Studies of Fresh Produce Microbial Safety: Methodology and Key Results.” He discussed some subtopics such as, Hygiene Interventions; Issues with Non-English speaking populations; outbreak investigations, procedures and methods for sample analyses. He received great support from the members with the suggestion to submit a short symposium on this exciting and important topic.

c. Paula started the discussion by talking about what the program committee looks for in a symposium. Merging ideas and submitting proposals sponsored by multiple PDGs is a fantastic idea and such proposals have a higher probability of being successful. Sid mentioned about the teleconference call that is organized by IAFP for the chair and vice-chair of all the PDGs to discuss different topics submitted by the individual PDGs. The aim of this conference call is to make everyone aware of the potential overlap between symposia/ webinar topics and to make it easy for individual PDGs to identify what other PDGs are planning to submit. The following topics were proposed by Paula and discussed at the meeting by the members:

i. Does the farm use of antimicrobials have the biggest effect on the persistence of antimicrobial resistant pathogens through the food chain?

ii. Is the Campylobacter increase a result of the Salmonella decrease?

iii. Why is S. Enteritidis the exception to the rule? For everything it seems - very little resistance, high virulence, hard to detect, limited host range.

iv. There is still noise in the regulatory world about regulating for some ‘strains/ serotypes’ of Salmonella (Hadar, Heidelberg, SE, Typhimurium) - in the grand scheme of things is this realistic?

v. Paula and Sid echoed holding a roundtable where a moderator gives a series of scenarios and asks scientists from different sectors/groups how they would approach the problem and why, then have the groups provide a 5 minute rebuttal/critique of each other’s plan.

d. Dave Gombas and Michelle Smith discussed extensively on the potential impacts of the new FSMA regulations on pre harvest food safety. Dave gave an overview of the new FSMA rules and brief highlights of the discussion they had in their PDG meeting (Fruit and Vegetable Safety and Quality). The application of manure on fresh produce in context of FSMA was discussed by Dave and Michelle at the meeting.

e. Jack Guzewich brought up a possible symposium in concert with the Virus/Parasite PDG, in light of the recent Hepatitis A outbreak.

Recommendations to the Executive Board:
1. There were three other PDGs that were held at the same time (1-3 p.m., July 29th) including the Meat and Poultry Safety and Quality PDG, Food Packaging PDG and the Viral and Parasitic Foodborne Disease PDG. A lot of members were joining and leaving the room to attend these PDG meetings depending on their interest. The members acknowledge that organizing the meeting schedule is not an easy job; however, it will be worthwhile to place PDG meetings that have overlap at different times.

**Next Meeting Date:** August 3, 2014.

**Meeting Adjourned:** 2:45 p.m.

**Chairperson:** Siddhartha Thakur.