**IOWA FOOD SAFETY TASK FORCE MEETING**

**Iowa Food Safety and Protection Task Force website**: <http://ia.foodprotectiontaskforce.com/>

The Iowa Food Safety and Defense Task Force met on **Friday, February 20, 2015 at 10:00 a.m.** at the State Hygienic Laboratory in Ankeny, Iowa.

Those in attendance:

Jack Briggs, Iowa Homeland Security & Emergency Mgmt

Katie Coyle, Iowa Egg Council

Nancy Degner, Iowa Beef Industry Council

Jim Dickson, Iowa State University, Animal Science

Jeanne Hansen, Hansen’s Farm Fresh Dairy

Sandy Heinen, Black Hawk County Health Department

Carl Huffman, FDA

Cindy Jordan, Iowa Restaurant Association

Cindy Kunkel, FDA

Steven Mandernach, Iowa Department of Inspections and Appeals

Mary Montgomery, Iowa Department of Inspections and Appeals

Carlene Russell, Iowa Dept. on Aging

Angela Shaw, Iowa State University, Food Science

Mark Shearer, Homeland Security & Emergency Mgmt

Neal Vaughn, Iowa Department of Agriculture

Aubrey Williams, US Dept of Agriculture - FSIS

1. Welcome: Steven Mandernach welcomed the group. Due to time constraints, the meeting immediately progressed to the first speaker presentation.
2. Salmonella Cluster/Outbreak: Kim Chandler, Johnson County Health Department Lead Inspector, presented to the group concerning a recent salmonella outbreak at a restaurant based in Johnson County. Her Department was notified of a potential outbreak in December 2014 by the Iowa Department of Public Health. Kim went through the environmental samples process performed, the testing and confirmation of salmonella matched the strain as the patients’ strain, the cleaning process for the facility with additional sampling after the cleaning process proved negative. Kim indicated the specific facility had normal inspections in the past doing a great job; however, this shows it can happen anywhere. *(See attached PowerPoint)*
3. Online/Print Materials: Dr. Angela Shaw, ISU Food Safety Science and Nutrition, shared with the group the development of new online and printed materials concerning food safety advertising provided by Iowa State University Extension and Outreach. There is online information concerning food safety education for food microbiology classes, gardeners and university farm workers, school gardens, online food safety training for farmers markets, and guidance to produce growers relating to proper food pantry donations. You may visit the link at: <http://www.extension.iastate.edu/foodsafety/>

*(See attached materials)*

1. Foodborne Illness Update: Steven Mandernach updated the group concerning the norovirus issue every winter throughout the State. This past winter there have been more outbreaks of the virus in health care facilities than connected to restaurant establishments.
2. DIA Update and Information Sharing:

* Aubrey Williams, U.S. Dept of Agriculture shared with the group that the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) is reaching out to retail delis providing guidelines on sanitation to improve food safety as there is a higher percentage of illnesses from deli meats. She also shared there is an upcoming Food Safety Summit scheduled April 28 – 30, 2015 in Baltimore, MD. Schedule of events can be found at: <http://www.foodsafetysummit.com/index.php/program/schedule>
* Dr. Dickson, Iowa State University, Animal Science, said there was a recent report from Purdue University where they took samples from some delis and ten (10) percent came back positive for listeria. Dr. Dickson indicated there is an online HACCP training course offered to ISU students, as well as others.
* Dr. Shaw, ISU Food Safety Science, told the group five (5) ISU staff will be trained and certified in the GAP Program (Good Agricultural Practices) to assist produce growers in agriculture best practices.
* Mark Shearer, Homeland Security & Emergency Management, indicated 2018 is the year for a functional and full scale program concerning USDA and animal care.
* Cindy Jordan, IA Restaurant Association, indicated there has been an influx of people getting ServSafe Certified Training.
* Carlene Russell, Iowa Dept. of Aging, told the group of a Rutgers University and Meals on Wheels Association’s study of food safety and home delivered meals. The study conducted 700 in-home visits in five states indicating seniors are at a higher risk for foodborne illness, they are less likely to report, microwave ovens are the most frequently used cooking method, seniors lack awareness concerning food temperatures and storage and older adults basically are not so aware of food safety issues. See the following link: <http://mowaacenter.org/webinar_handouts/nrc/FoodSafetyWebinar.pdf>
* Jeanne Hansen, Hansen’s Farm Fresh Dairy, told the group her family’s business is busy getting into the Cedar Rapids area. No new products but expanding and moving products. Currently working on a grant to rebrand.
* Sandy Heinen, IA Environmental Health Association, said Black Hawk County is busy with inspections and up to speed with HACCP training. Status quo.
* Cindy Kunkel, FDA, told the group the 2013 Food Code is out, with supplement out later this year. She talked about nationwide surveys conducted every five years in retail establishments.
* Nancy Degner, Iowa Beef Industry Council, talked a little about lean beef fitting into a healthy diet under the U.S. dietary guidelines.
* Steven Mandernach spoke to the group about relative issues during the legislative session and other updates.

1. Rapid Response Team – there have been staff changes with Dr. Amanda Steffen leaving and joining the Animal Rescue League. DIA Food Safety Specialist Melanie Harris will take over the position.
2. Rapid Response grant received. Funds will be used for sampling fresh produce at Farmers Markets focusing on parasites**,** cyclospora, and crypto challenges.
3. The mobile application for food inspection and processing is now available on Android through the Apple or Google stores.
4. Next meeting may be sometime in May.
5. Adjourn: The meeting adjourned approximately 11:30 a.m.

Handouts attached:

* PowerPoint Presentation: Salmonella Outbreak
* Printed Food Safety Information