**IOWA FOOD SAFETY TASK FORCE MEETING**

The Iowa Food Safety and Defense Task Force met on Tuesday, April 16, 2013 at 10:00 a.m. at the Hansen’s Farm Fresh Dairy, 8461 Lincoln Road, Hudson, Iowa.

Those in attendance:

Ann Garvey, Iowa Department of Public Health, CADE

Kayla Clancy, Black Hawk County Health Department

Jeanne Hansen, Hansen’s Farm Fresh Dairy

Sandy Heinen, Black Hawk County Health Department

Nick Kalas, Iowa Department of Public Health/CADE

Janelle Meyer, Iowa State University

Mary Montgomery, Iowa Department of Inspections and Appeals

Kristin Obbink, Iowa Department of Inspections and Appeals

Heidi Peck, Iowa Environmental Health Association/Linn County Public Health

Carlene Russell, Iowa Department of Aging

Heather Sayder, Iowa State University

Cathy Strohbehn, Iowa State University

Lois White, Iowa Egg Council

Jessica Bloomberg, Iowa State Dairy Assoc.

1. Welcome: Dr. Ann Garvey welcomed the group thanking Jeanne Hansen for graciously hosting the group and providing a tour of their farm operation.
2. Summer Project Update: Dr. Strohbehn spoke about the upcoming half-day workshop available to anyone involved in preparing or serving food to consumers away from the home and other interested parties. There are four different dates and locations: June 10 in Sioux City, June 17 in Waterloo, June 24 in Ottumwa and June 26 in Ames. The workshops will begin at 8:30 a.m. and conclude at 12:30 p.m. Registration and more information available at <http://bit.ly/Xp9INZ>. (See attached handout.)
3. Presentation: Jessica Bloomberg, with the Iowa State Dairy Association, presented and spoke to the group concerning the economic impact of Iowa’s dairy industry overall in Iowa. There are 1,750 dairy farms in Iowa. The Iowa dairy industry involves over $715 million in sales of milk produced and $1.2 billion of processed dairy products making it one of the five largest commodity groups in the state. To read the entire study *Iowa’s Dairy Industry: An Economic Review*, visit: [www.iowadairy.org](http://www.iowadairy.org)

(PowerPoint presentation attached.)

1. Foodborne Illness Update: Dr. Garvey gave an update concerning reported cases of foodborne illnesses. There is an under-reporting issue regarding foodborne illness; however, most physicians do not do any testing when presented with a possible FBI.

Norovirus cases have decreased for the most part compared to the winter months. The State Hygienic Lab in Iowa City is the only facility in the state to test specifically for norovirus. The CDC has recently prepared detailed guidance for long-term care facilities concerning noro outbreaks. Dr. Garvey will share this with the group in the future.

There have been a few salmonella outbreaks; however, difficult to determine source.

Kristin Obbink, DIA, discussed the norovirus clean-up process. The process list is currently being reviewed concerning bleaching solution and once revised, printed and shared with the group.

Kristen reported that the Rapid Response Team has been busy. On March 25, 2013 there was a capabilities self-assessment meeting at the Iowa Laboratory Facility, DMACC Campus in Ankeny, Iowa. Those in attendance included FDA, IDALS, IDPH, DIA and Homeland Security with strategic improvement planning and more outreach and education on food safety.

April 29 – May 3, 2013 there was an Incident Command System (ICS) 300 and 400 class held jointly with Iowa and Missouri, including a training exercise for the RRT teams at the Honey Creek Resort, Lake Rathbun.

1. New Business: No new business.
2. Information Sharing from Task Force Members: Jeanne Hansen shared with the group that ice cream sales are up and the business is currently marketing peppered cheese curds as a new product. UNI College, Cedar Falls, hosts a June event called the “Solar Splash,” and the college purchases several ice cream products for the event. Jeanne indicated business will be heading to the Cedar Rapids area also as it is a strong market.

Dr. Strohbehn touched on the Food Safety Modernization Act. The definition of a farm is changing – depends upon the monetary sales for human consumption in defining a farm; new fresh produce standards.

Lois White, Iowa Egg Council, mentioned Hy-Vee is supplying 1,000 eggs to an ISU Club, Power Up With Protein serving hardboiled eggs on a stick at the ISU Veishea event in April. The egg association is working with Hy-Vee making sure the eggs are being handled properly.

Carla Russell, Dept. of Aging, shared with the group that her agency advocates for individuals over the age of 60, helping the older and disabled population maintain their health and independence in their homes and communities.

Jessica indicated that June is Dairy Month. The June Dairy Iowa meeting is scheduled for June 11th but detailes still not yet finalized.

1. Tour: Jeanne took the group on a tour of the family farm sharing the farming/manufacturing side of the dairy industry.
2. Adjourn: The meeting and tour adjourned at approximately 1:00 p.m.

Handouts attached:

* Workshop Pamplet: Best Practices Food Safety and Food Defense for Retail Foodservices
* PowerPoint Presentation: The Economic Impact of Iowa’s Dairy Industry
* Group Tour Photos