**Iowa Virtual Food Safety Task Force**

**Meeting**

**March 31, 2021 @ 1:00 p.m.**

1. Welcome/Introductions Merri Cross, DIA

2. Presentation: Novel Food Processes Brian Nummer, PhD

Utah State University

Food Safety Extension

* Food Safety For Small Processors, Retail, and Food Service: Food-safety.guru (Website)
* Food Safety of Emerging and Mainstreaming Food and Beverage Trends: crickets, shrubs (in drinks), kombucha, banh Tet(Vietnamese rice/meat wrapped in banana leaf), paleo, curative, internet sales (shipping meat), ethnic foods, layered anything, TPHC, ghost kitchens, charcuterie, dry again meats, raw proteins (e.g. poke), cocktail culture(s), infusions/barrel aging, food delivery, cold brew coffee, and fermented foods
* Seeing a lot of microgreens and greens in general, grown multiple different ways (Hydroponics-roots grow in water and Aeroponics-roots are sprayed)
* Research shows that pathogens do not travel from roots to stems or leaves
  + There could be concern with what could be growing in the water and the water is recycled. As long as the root is separated, we should expect the pathogen to travel from root
* Organic Plant Oil- example CBDs
  + Raw plant extract
  + Dietary supplement or food oil?
  + Food additive or pharmaceutical?
* Fermentations: from rot to religion, curing what might not ail you!
  + Product example: Kimchee, sauerkraut, kombucha, kefir, yogurt, crème fraiche, acidophilus, buttermilk, cheese, pickles, kvass, nut cheese, miso, tempeh, sourdough, salami, fish sauce, vinegar, beer, wine, cider, or mead
* TCS vs. Non-TCS? No good standard to say if a product can be a concern or not a concern once fermented.
* TPHC: what happens after it is bought? Spicy sausage, cheese dog, Hawaiian chicken, and pork sung bun. Communication from the operator to consumer need to be in consideration.
* Food Delivery
  + Improper cold holding
  + Improper hot holding and inadequate cooking
  + Contaminated equipment
  + Poor personal hygiene
  + Food from unsafe sources
* Food Trends
  + Hazards: Foodborne Illness potential, egregious high risk practices
  + When things are not under control = historical foodborne illnesses; look at things that may be under radar and avoidance of methods plan (example hiding the vacuum packaging machine, because they do not want to write a HACCP)
  + Controls in Place: Food Safety Plan-documented, implemented, verified
* Regulator rulemaking: What in the world should I regulate? How am I going to do this (rules)? who know what is going on and can review this stuff?, and where do I find help? (FDA stance not always clear)
* Canning cold brew coffee: looked at water activity was below 0.97, we would not expect grown of Listeria or clostridium. Canning should not be a problem. However, canning under ambient may be an issue and regulations would fall under FDA 21 CFR 113. Starbucks has cold brew coffee, but most likely has done extensive research to execute this process.
* Freeze-drying: What are the hazards?
  + There is no hazards while it is created, because it is frozen the whole time
  + However there are microbes present, freezing is a 0 log reduction, what hazard was present while it is fresh will still exist when it is freeze dried
  + For product, recommend to do a water wash, if soils present-washing will remove soil and existing microbes
  + Other intervention is directions stating freeze dried product should not be eaten until it is cooked
  + Also product sampling could be an intervention at the processor level
  + Hazard for freeze dried food is the pre-existing microbes present
* Dr. Brian Nummer also provided links to the material he discussed, in case you are interested in reading the research (he also said alcohol inhibition and cold brew research is currently accepted but not published):

<https://www.neha.org/sites/default/files/jeh/JEH12.21-Feature-Retail-Risk-Assessment.pdf>

<https://www.neha.org/node/62328>

<https://www.neha.org/node/2523>

3. Presentation: Center for Industrial Research Shannon Coleman, PhD

And Services – Serving Small Businesses CIRAS-ISU

* IA State University Extension and Outreach: Service and Trainings Offered by ISU
* CIRAS is the Center for Industry Research and Services
* It is part of the Manufacturing Extension Program (MEP) in the National Institute of Standards and Technology (NIST)
* CIRAS is the Iowa MEP Center, there is a MEP Center for every state
* CIRAS has a memorandum of understanding (MOUS) about training and working with food manufactures (both human and animal food) with: FDA and FSPCA
* Goal of CIRAS is to educate, embed, and engage through projects geared to the food industry and small to medium sized manufacturers
* CIRAS Events and projects:
  + offer free and classes with a fee
  + They offer private and public events
  + The prices are subsidized to help clients
* FSPCA training available through CIRAS: human food PCQI, animal food PCQI, and FSPV training starting April 2022
* Food Industry: How to manage your supply chain risk? Course offered on April 28, 2022, 9 am – 1 pm, Subject: supplier scouting through a FSMA lens, identifying supplier hazards, and supply chain GMP vs. Supply chain PC
* Training- HACCP vs. Preventive Controls: What is in a hazard analysis, June 3, 2022, subject: deep dive into hazard analysis, starts with hazard identification, looks at evaluating hazards, compares and contrasts HACCP with hazard analysis risk-based preventive controls
* Coleman Extension Program: Focus on aspects of local and regional food system related to small scale production and process to add value to Iowa grown foods
  + Dr. Coleman has done work with Fresh produce gardeners and fresh produce growers, exempt home food operators & home backers, small processors, and farmer’s markets
  + Current Curriculum: Home-based Food Operators: Regulations and Food Safety Course
    - Online course will guide though regulations and the best food safety practices to ensure safe handling of product form kitchen to point of sale
    - Intended audience is home bakers (licensed and unlicensed), exempted home food operators, farmers market managers
    - <https://www.extension.iastate.edu/humansicences/home-food-operations>
  + In development: Food Safety Sanitation & Preparation (FSSP) online course provides education on food safety concepts and best practices, and reviews quality assurance standards and control measures essential to proper food processing
    - Intended audience is owners of small food processing operations, employees of food processing facilities, and certified food safety managers, etc.
    - Self-paced, online course
    - Available summer 2022
  + Product development & Food Safety
    - In-person course designed to assist food entrepreneurs in developing new and exciting products. The course will tackle specific questions related to maintaining the quality and safety of the food products
    - Intended audience: owners of small food processing operations, certified food safety managers, etc.
  + Fact Sheets available: short form of communication of research-based information
    - Documents are reviewed by DIA
    - Checklist, flow charts, and requirements are offered on ISU Extension and Outreach: <https://store.extension.iastate.edu/>
  + Contacts
    - Shannon M. Coleman, Assistant Professor & State Extension Specialist, Food Science and Human Nutrition, 515-294-9011, [scoleman@iastate.edu](mailto:scoleman@iastate.edu)
    - Kimberly L. Anderson, MPH, Food Industry Project Manager, 515-686-9032, [kandrson@iastate.edu](mailto:kandrson@iastate.edu), [www.iowagrain.org](http://www.iowagrain.org), <http://www.ciras.iastate.edu/>

**BREAK**

4. DIA Updates Mark Speltz, DIA

* Legislative updates:
  + Raw Milk Bill is not going forward
  + Food Delivery Bill still active
  + Home Food Processing Establishment, cottage food, bill is still active
* IA Alcoholic Beverage has a new rule: regarding types of licenses, they will consolidate and reduce the number of types of licenses
* Update Iowa’s Consumable Hemp Regulation:
  + An ever changing industry
  + Adjust the THC isomers and derivatives: what is allowed and not allowed
  + Also make modification to finish product testing labeling requirements
* DIA staffing: one vacancy hopefully to be filled in the following weeks
* Projects
  + DIA is participating in GovConnect: IA Department of Revenue is working on modernizing application/license process, a one stop shop to obtain licensure
  + Work Planning with FDA and partnership agreement
    - Data Sharing
    - Inventory management
    - Staff Training
    - Food related incidents and emergency response
  + Contract with interpretation services
    - For office and field staff
  + New DIA Website: <https://dia.iowa.gov/>
  + <https://ia.foodprotectiontaskforce.com/>
* What impact will GovConnect Iowa have on the contracts? It should not affect the contracts. GovConnect is a website portal and that should not affect DIA or local contracts day-to-day activities.
* Can people renew alcohol license? Yes, contact ABD for more details
* Restaurant/grocery can apply for licenses in one transaction

5. Rapid Response Team Updates Kemi Oni, IDPH Thao Schlichte, DIA

* Iowa Outbreak Summary:
  + Reviewed number of outbreaks 2015 to present: 63% decrease in 2020 with 60 outbreaks, 57 outbreaks in 2021, and currently 15 outbreaks in 2022
  + Of the 57 infectious disease outbreaks investigated in 2021, 84% was gastrointestinal and 16% was respiratory
  + Modes of transmission: 1 Animal, 5 foodborne, 28 person-to-person, and 40 were unknown
* Iowa SicLine Summary
  + Reviewed number of illness calls per year, 2011-2022: 69% decrease of calls in 2020, currently there are 50 calls in 2022
* NEARS Foodborne Outbreak Contributing Factors: Lack of employee health reporting policy and body fluid clean-up procedures, improper cold/hot storage temperatures, improper cooking temperatures, improper cooling methods, cross contamination, poor personal hygiene (proper hand washing), and bare hand contact with food
* Reviewed noteworthy outbreaks in 2021
* Rapid Response Team Updates:
  + Updating Standard Operating Procedures: Foodborne Illness Complaint Line, Traceback and Traceforward Investigations, complaint response
  + Reviewed upcoming training: Incident Command Training and FDA training
    - <https://eoc.iowa.gov/training/default.aspx>
  + IA RRT continues to host bi-weekly phone conference calls and implemented a monthly Environmental Assessment (EA) Team meeting
    - Adding two additional team members, bring the total to 6 outbreak investigation environmental assessment team members
    - Jul 2022, DIA will assume all environmental assessments during an outbreak
  + Reviewed DIA Complaint Response 2020-2022 (present day)
    - 2020: 2233 total complaints, 94 illness complaints, and 6 EAs conducted
    - 2021: 2032 total complaints, 178 illness complaints, 21 EAs conducted
    - 2022: 528 total complaints, 50 illness complaints, 2 EAs conducted
  + Infant Formula Recall
    - Reviewed cronobacter illness linked to powdered infant formula recall
    - 496 email notifications went out to non-chain retail grocery stores, ethnic grocery stores, salvage food, and food pantries on 2/25/2022
    - Conducted voluntary state recall audit checks
    - 553 locations that could not be reached by email were followed up with a phone call and/or in-person audit
    - 27 in-person audit checks performed
    - Product found at 6 stores
  + Reviewed Exercise and Annual Activation
    - Incident Command Systems (ICS) and activation:
      * ICS activation in response to the December 2021 Mini Derecho weather event, responding between December 16-21, 2021
      * ICS activation in response to Unapproved Source between October 8-20, 2021
      * IA RRT attended the virtual 2021 Midwest is Best table top activity. The meeting held on November 16-17, 2021 included a multi-state/multi-jurisdiction exercise focused on an intentional adulteration scenario
      * The Indiana RRT has been working with the FBI on planning an intentional food contamination tabletop exercise for April 13, 2022
      * RAGBRAI 2022: annual activation, will be held on July 24-30, 2022
        + Meeting held on March 29, 2022: DIA, BHCD, BVHD, CGHD, and SDHD all in attendance to prepare for RAGBRAI

6. Information Sharing from Task Force All

Members

* Alan Keller,
  + Avian flu: animal health have activated emergency response
  + Compared to the last Avian flu outbreak in 2015, this year it started about a month earlier
* Janis Hochstetler:
  + Partners at ISU helping with training and materials
  + Artesian butchering task force (funded by the legislature), looking into additional modes of training and grant monies for building new meat and poultry plants
  + Educating new entrepreneurs wanting to get involved with meat & poultry business
* Teresa, ISU Extension:
  + Iowa Produce safety team has two more trainings scheduled for PSA Grower training. Online training April 5, 6 and May 2 in Tama.
* Jared Parmater, Black Hawk Health Department
  + Staff attended the Active Managerial Training in Council Bluffs during MCAFDO
  + Temporary Food Season coming up and dusting off their inspection/mobile tool kit; Has taken advantage of FD courses
  + Send 3 staff members to pre-opening courses, getting ready to update their plan review process
  + Working on Food Plate individual and businesses in Waterloo, as a local Health Department trying to work with individuals to legitimize their business instead of sending Cease and Desist letter, provide education and resources
  + Sandy Heinen: The only addition would be that we do have one church that is working to become license to help foster a licensed home base.
* Kristin Esch
  + Just a reminder that the public comment period for the Produce Safety Rule proposed Ag Water Rule ends April 5, 2022.
* Dianna
  + 2022 Public Health Conference May 3 or 5th, the 5th will be online
  + If interested go to the public health website or register on IEHA website
  + Inspector Boot camp training put on by AFDO
  + Getting ready for temporary season
* Rachel Hahn
  + Trends they are seeing in food:
    - decrease in engagement and with the training
    - Potentially due to workforce strain
* Cindy Jordan
  + Expanded classroom, up to 20 individuals
  + Offering weekly ServSafe courses
  + Do not have a Spanish Speaking and referring them to ISU Extension Office in Altoona
  + No Chinese offering at this time
* Ellen Ciarimboli
  + Comment: Agree with Rachel - labor is an issue that has been a challenge. Been completing many trainings for CFPM in various areas, so that has been keeping us busy.

7. Adjourn 3 pm

**SAVE THE DATE**

**The next Virtual Iowa Food Safety Task Force Meeting will be**

**Summer, 2022**