

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
November 9, 2020

Today's meeting was held via WebEx

The meeting was called to order at 1:32 PM.

Members present included: Courtney Bidney, Chris Gindorff, Lorrene (Lolly) Occhino, Annalisa Hultberg, Jaime Kirkpatrick, Steven Foster, Angie Cyr, Michael Dutcher, Jamie Pfuhl, Caldoun Abuhakel, Julia Selley, Sarah Anderson, and Brent Kobiellush.

Visitors present included: Ruth Petran, Benjamin Warren, Joe Jurusik, Jennifer van de Ligt, Dionne Meeham, Shaun Kennedy, Cheryl Eia, Joseph Scimeca, Jan Kelly, Mathew Gerths, Alida Sorenson, Jane Jewett, Jennifer Stephe, Natasha Hedin, Brent Brehmer, Heidi Varberg, Lisa Wetzel, Alison Behling, Daniele Borchert, Merri Cross, Michelle Strand, Michelle Boyd, Susan Bishop, Ben Miller, Jan Lillemo, Sana Elassar, Jeff Luedeman, Katherine Simon, Jill Ball, Melanie Harris, Vanessa Kindred-Burandt, and Julie Degn.

1. Dates and links

The next Food Safety and Defense Task Force (FSDTF) Meeting will be Tuesday, January 12, 2021 via WebEx.

- [FDA Extends Comment Deadline to Submit Information on Expansion of the Rarely Consumed Raw List for Uncommonly Consumed Produce](#)
- [FDA Releases Additional Resources Related to the Food Traceability Proposed Rule](#)
- Food Quality and Safety: [COVID-19 and the Food Industry: Myths, Misconceptions, and Misinformation](#)
- Food Protection and Defense Institute: [Food Defense Plan Instructor Led Online Training](#)
- AURI webinar Wednesday: [Impacts of COVID-19 on Minnesota's Food and Ag Supply Chain](#)

2. The minutes from the September 2020 meeting were accepted with no comments.

3. Member and Visitor Updates:

Michael Dutcher (U.S. Food and Drug Administration (FDA)): Mick is the Minneapolis District Director for the Office of Human and Animal Foods – Division 1 West. Since March FDA has been using a tracking mechanism for COVID-19 rates around the country to determine if routine inspections will proceed. At this time only inspections deemed mission critical or class one recalls are being conducted. Mick shared that a proposed rule on food traceability (part of the New Era for Smarter Food Safety Blueprint) is currently open for comment with a few public meetings coming up in the next few weeks. Additionally, a request for information allowing the public to comment on FDA's list of rarely consumed raw produce products has been extended for comment through January 8th.

Annalisa Hultberg (University of Minnesota Extension): Annalisa shared that they have started hosting virtual Food Safety Modernization Act (FSMA) produce safety grower trainings. They are planning one in person training in April 2021 with Amish and Plain grower communities. Annalisa

echoed Mick's announcement of the extension to comment on FDA's list of rarely consumed raw produce. Minnesota has a few produce products that should be on this list such as dried edible beans. Annalisa has been working with growers to get those comments added.

Lolly Occhino (Agriculture Utilization and Research Institute (AURI)): Lolly gave an abbreviated summary of their recent COVID-19 impacts survey results at the September FSDTF meeting. She shared that the full report has been completed and was presented at the Agrigrowth conference last week. The report will be posted on their website in early December and will also be covered in one of their upcoming webinar Wednesday series.

Courtney Bidney (General Mills): Courtney shared that the Association of Food and Drug Officials (AFDO) put out a call through the Consumer Brands Association (CBA) to companies to participate in their virtual audit pilot. General Mills volunteered to participate in conjunction with the state of Georgia to execute a two-tiered inspection using AFDOs protocol. Courtney will provide an update for the group at the next meeting on how that goes. She also recently attended one of the recent food traceability public meetings which was very informative. A recording is available for those that missed it.

Alida Sorenson (MDA): Alida mentioned that the Food and Feed Safety Division (FFSD) has been focusing on COVID-19 response. To date they have contacted over 150 MDA regulated firms with employee clusters.

Shaun Kennedy (Food Systems Institute/U of M): Shaun shared that they have a grant from the USDA to develop a ecosystems health curriculum map focused on food agriculture and natural resources. They have started the process and are interested in receiving feedback from others. Contact Shawn if you'd like to be included - initial commitment consists of a fifteen-minute one-on-one phone call.

Jennifer van de Ligt (Food Protection and Defense Institute (FPDI)): FPDI has hosted a few Intentional Adulteration trainings in the past month. Jennifer also shared that they have an upcoming Food Defense Plan Training Instructor Led Online course coming up January 18-22nd (link provided above).

4. Training Recommendation and Membership Vote

At the September meeting members discussed various training options that the FSDTF could sponsor relevant to small and medium sized firms and offered through a virtual environment. A subcommittee was convened to research potential topics and put forth a recommendation. Shaun Kennedy provided an update from that group and shared that he reached out to Bryan Hitchcock, Executive Director of the Global Food Traceability Center part of Institute of Food Technologists (IFT). They currently have a six-hour Demystifying Traceability Online Course that covers the basics of traceability and a workshop portion for creating a traceability plan. The current course is over \$600 however, Bryan is interested in partnering with the FSDTF to offer the course at a price-point that works for both parties. This course and opportunity would meet the need of providing quality material that has already been vetted and aligns with the FSDTF mission and goals. Additionally, it is relevant considering the New Era of Food Safety Blueprint and the proposed Food Traceability rule. FSDTF membership voted in approval to proceed with pursuing the traceability course through IFTs Global Food Traceability Center.

5. Membership Presentation – Minnesota Turkey Growers Association

Sarah Anderson, Executive Director of the Minnesota Turkey Growers Association and the Minnesota Turkey Research and Promotion Council provided an update on her organizations as part of the ongoing effort to have FSDTF members share more about their organizations and the work they are involved in. Sarah's slides are attached.

6. Emerging Issues in Global Food Safety – The Acheson Group

Benjamin Miller, Senior Director of Regulatory and Scientific Affairs at the Acheson Group provided a presentation on Emerging Issues in Global Food Safety and addressed questions from the group. His slides are attached.

7. Agenda Items for Next Meeting

1. Food Innovation Team Update
2. Food Safety Culture basics
3. COVID-19 debrief from a crisis management perspective, e.g. what have we learned, what would we do differently, what communication protocols need to be in place, and clarification on roles & responsibilities.
4. Food Traceability Proposed Rule
5. CBD regulatory landscape

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Attachment 1
November Meeting Slides



November Minnesota Food Safety and Defense Task Force Meeting

November 9, 2020

Reminders

- This meeting is being recorded
- All participants are muted
- Utilize the chat box for general questions
- WebEx questions other issues email alida.sorenson@state.mn.us

AGENDA

Minnesota Food Safety and Defense Task Force

November 9, 2020

1:30 p.m. – 3:30 p.m.

WebEx

1:30 p.m. – 2:15 p.m.	Welcome & Around the Room <ul style="list-style-type: none">• Call for edits to September minutes	Courtney Bidney, General Mills
2:15p.m. – 2:30 p.m.	Training Recommendation & Membership Vote	Training Subcommittee
2:30 p.m. – 3:00 p.m.	Emerging Food Safety Trends Presentation	Benjamin Miller, Ph.D., The Acheson Group
3:00 p.m. – 3:20 p.m.	FSDTF Membership Presentation <ul style="list-style-type: none">• Minnesota Turkey	Sarah Anderson, Minnesota Turkey Growers Association
3:20 p.m. – 3:30	Solicit Agenda Items for January	

Next Meeting: WebEx, January 12, 2021, 1:30 p.m. – 3:30 p.m.

Welcome and Around the Room

- Call for changes to the September Meeting Minutes
- Around the Room
 - Type your name into the meeting chat box
 - Call on the individual after you

Training Recommendation and Membership Vote

- Traceability Basics for Small and Medium Firms
 - Aligns with FSDTF mission and goals
 - Relevant: FDA's Blueprint, High Risk Foods document (categorization of produce/lots of MN produce farms)
- IFT - Global Food Traceability Center [Demystifying Traceability Online Course](#)
- Course Objectives: why's and how's of traceability, introduction to core concepts, how to evaluate your current Traceability Plan, how to develop a Traceability Plan, learn technical aspects of traceability, such as information technology or industry initiatives

Emerging Issues in Global Food Safety

Benjamin Miller, Ph. D., MPH, Senior Director – Regulatory and Scientific Affairs, The Acheson Group – Global Consulting Leaders

Minnesota Turkey Growers Association

Sarah Anderson, Executive Director, Minnesota Turkey
Growers Association & Minnesota Turkey Research &
Promotion Council

Potential Agenda Items for January Meeting

- COVID-19 debrief from a crisis management perspective
- High Risk Foods
- Food Safety Culture
 - Discussion within FSDTF of what it looks like within organizations

Thank you!



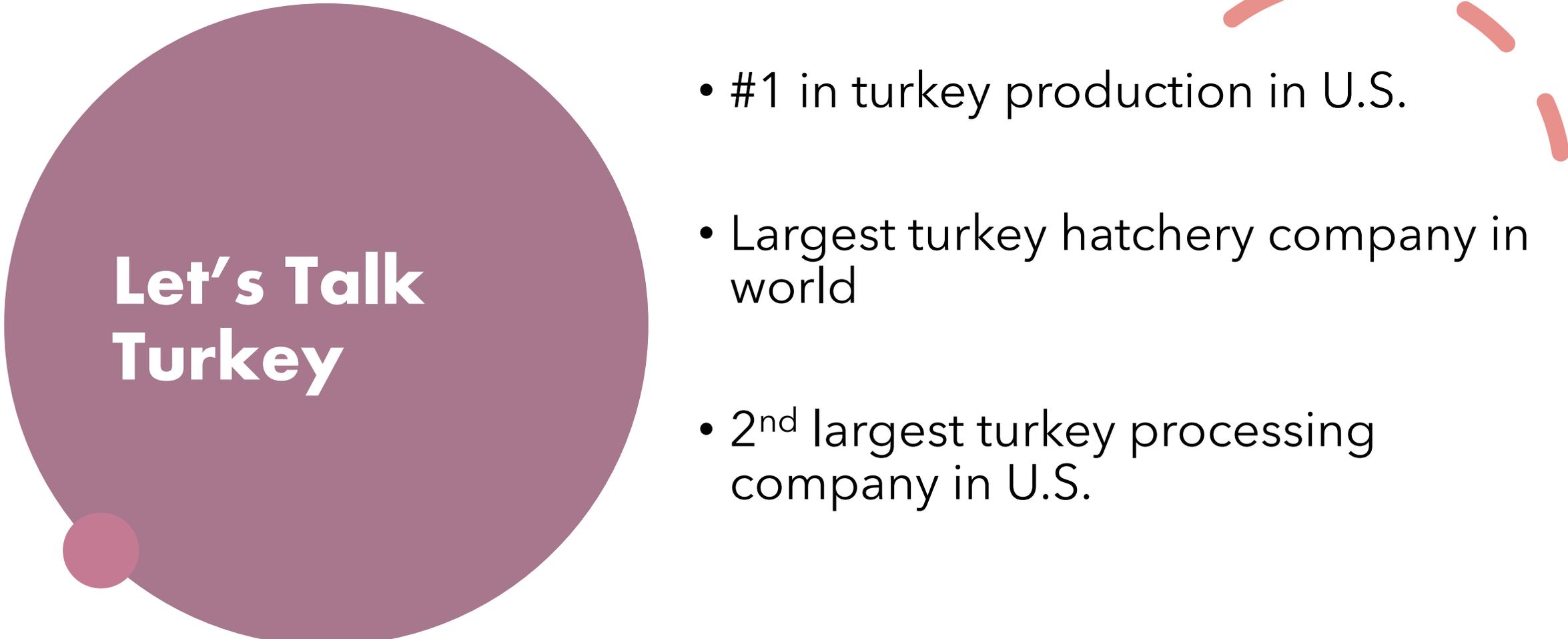
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Attachment 2
Minnesota Turkey Growers Association Presentation Slides
Sarah Anderson



Minnesota Turkey

Our People
Our Impact



Let's Talk Turkey

- #1 in turkey production in U.S.
- Largest turkey hatchery company in world
- 2nd largest turkey processing company in U.S.

Our Farmers

- Minnesota has more independent farmers than any other state
- We have first through sixth generation farmers
- Average farmer raises three flocks/year at 15,000 birds/ flock
- We are the oldest commodity group in the state (1939)

Turkey by the numbers

Turkeys consume...

- ...\$108 million corn annually
- ...\$146 million soybeans annually
- Adding \$254 million to value of MN corn and soybeans

- Over \$1 billion added to state's economy
- 26,000 jobs





Top Markets

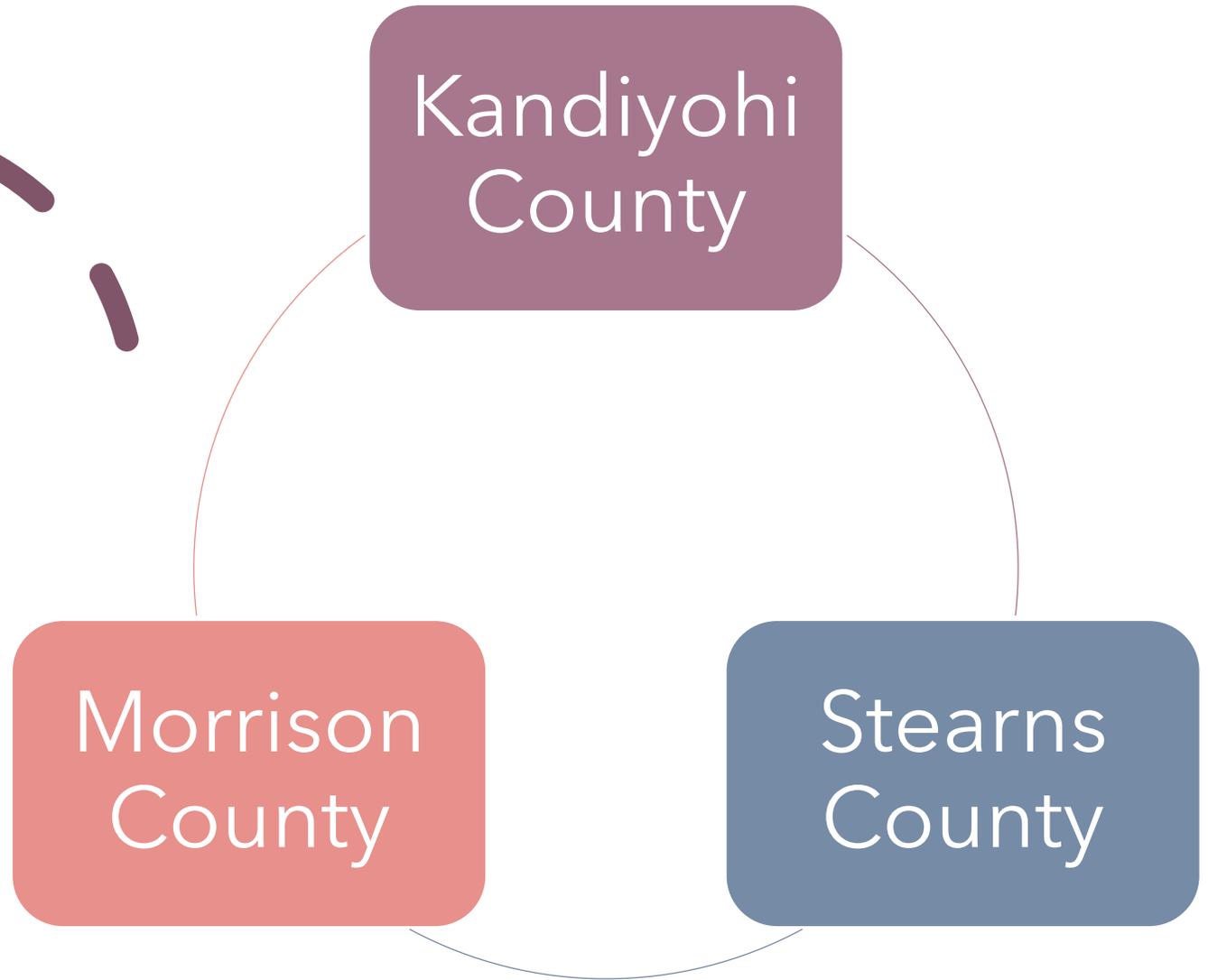
Mexico
China
Canada



- 90 percent of MN turkey leaves the state
- 15 percent of that 90 goes to international markets



King of the Hill



**The Bird...
The Myth...
The Legend**

- Protein powerhouse
- Lean - puts the skinny in skinny jeans
- Low in cholesterol and trans-fat free
- **NO added steroids or hormones are given to turkeys**
- Turkeys today produce twice as much meat with half as much feed compared to 1930s

Thanksgiving

**World Series of the
turkey industry**



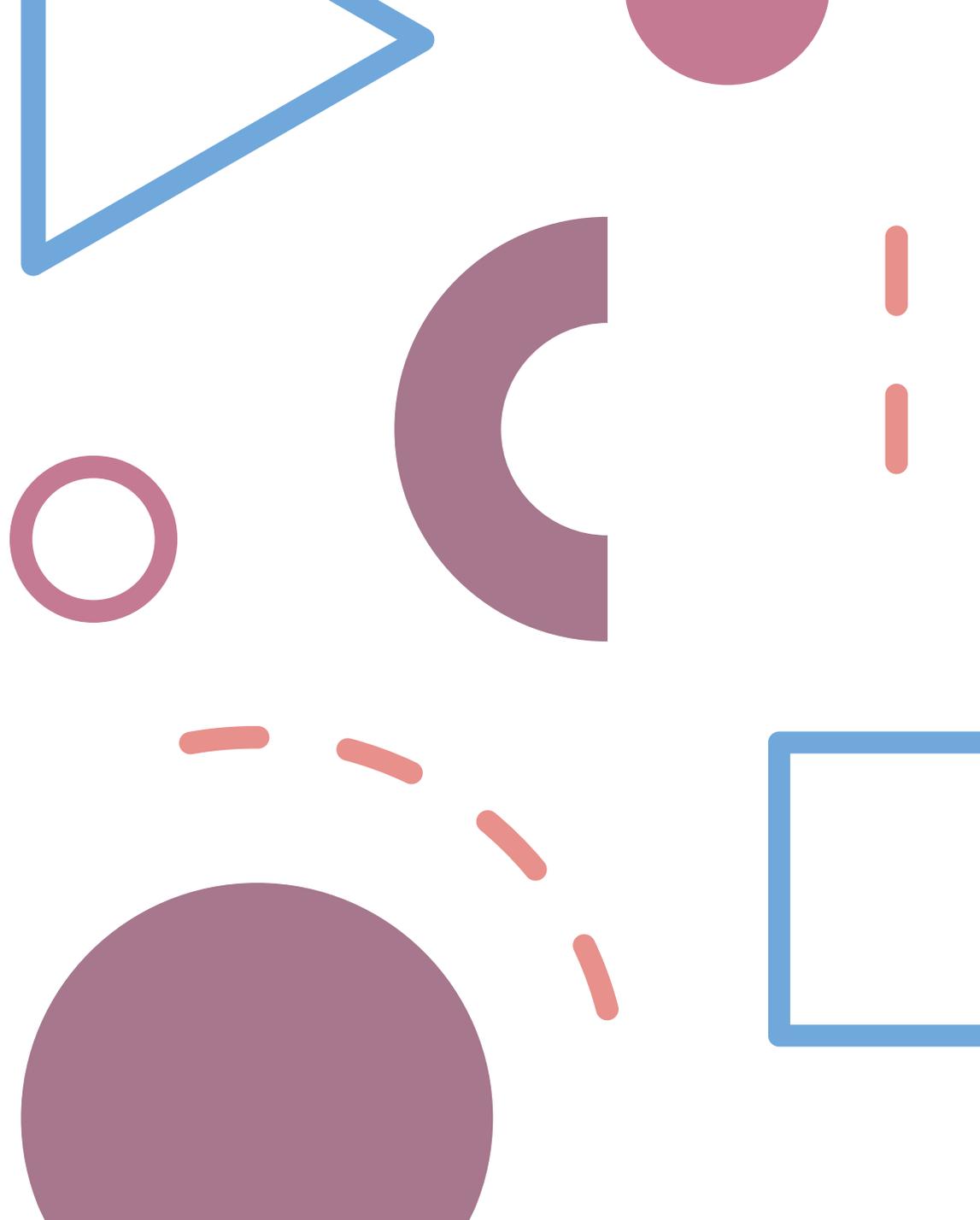
A Cut Above the Rest

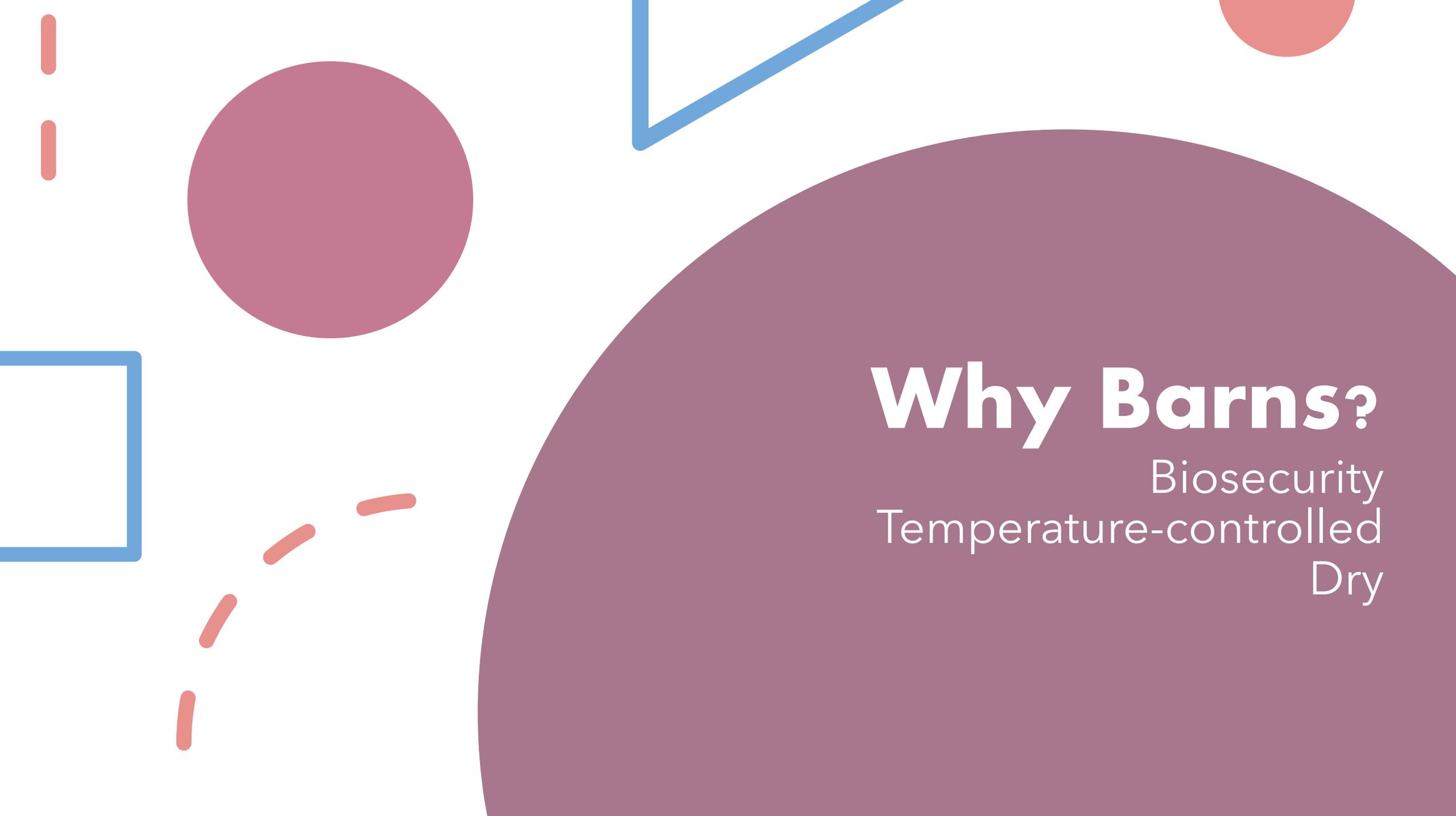
- Toms...38-45 lbs, 20 weeks
- Heavy Hens...21 lbs, 18 weeks
- Light Hens...14 lbs, 15 weeks



Product Diversification

- Whole bird
- Turkey breast - pre-seasoned
- Ground turkey
- Brats
- Sausage links or crumbles
- BBQ
- Deli meat



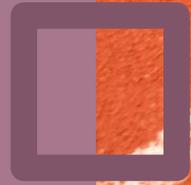


Why Barns?

Biosecurity
Temperature-controlled
Dry



Challenges



- Labor
- Feed ingredient costs
- Bird Health and Welfare

Along Came COVID

- Schools, restaurants, and hospitality industry
- Workforce
- Exports



Food Service Industry

- 1 in 6 restaurants closed permanently or long-term
- Food service was nation's second largest private sector employer and pumped more than \$2 trillion
- \$240b loss in sales



- School and university markets dried up
- Export markets hampered





**Workforce
in a
Pandemic**

Protect

Educate

Retain and Attract

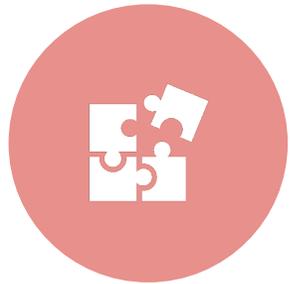
Mitigating Backups



Preparedness



Experience



Innovation

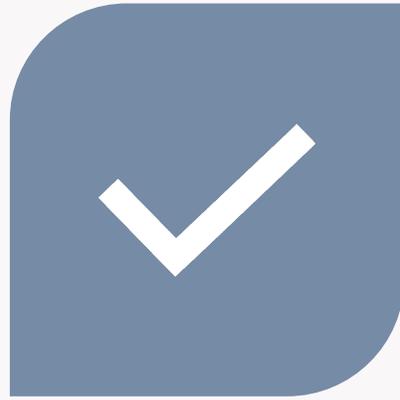


Size

Results



HELD LONGER



TOUCH CHOICES



REDUCED
PLACEMENTS

Where We Are Today

- CFAP2 for independent turkey farmers on sales losses
- Still need indemnity
- Still need aid for contract farmers, breeders, and processors



Fears

- COVID doesn't end soon
- Food Safety
- Disease outbreak in COVID times
 - Carolinas low and high path challenges in pandemic
 - Biosecurity supply shortage (PPE) and bleach
 - Lab supply shortage (basic molecular supplies and plates)
 - Response team travel and exposure. Worker exposure.

Eat More Turkey!

Minnesota Turkey Growers Association

Sarah Anderson, Executive Director

sanderson@minnesotaturkey.com

763-682-2171



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Attachment 3
Emerging Issues in Global Food Safety Presentation Slides
Benjamin Miller

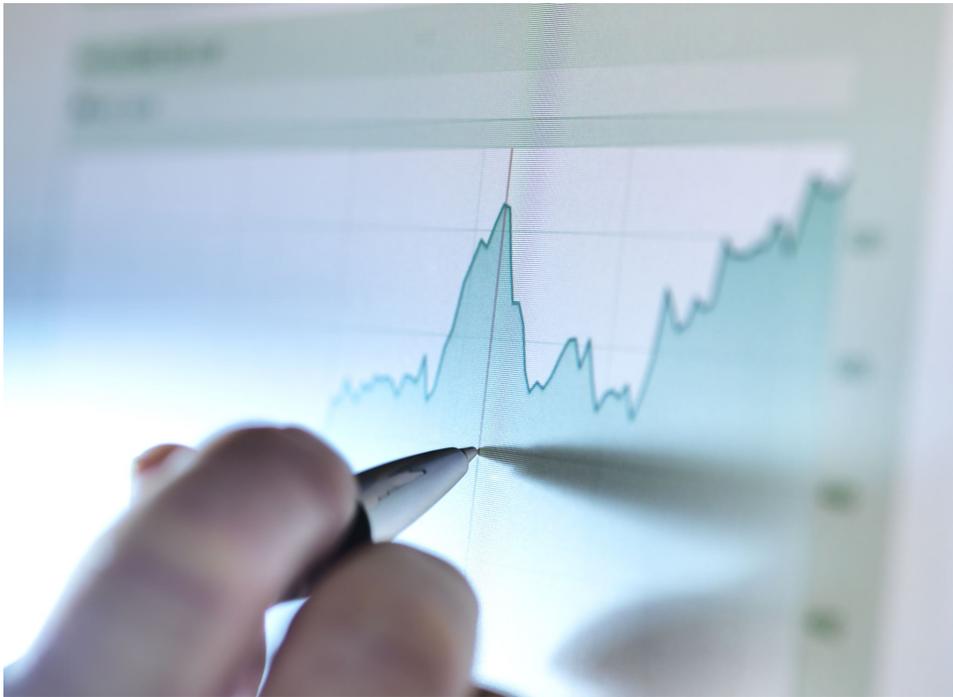
Emerging Issues in Global Food Safety

Ben Miller, PhD, MPH
Senior Director of Regulatory and Scientific Affairs
November 9, 2020

- ❑ Emerging Global Food Safety Issues
 - ❑ Pandemic Preparedness
 - ❑ FDA – New Era of Smarter Food Safety
 - ❑ Traceability
 - ❑ Use of “Big Data”
 - ❑ Root Cause Analysis in Non-Regulatory Framework
 - ❑ Whole Genome Sequencing
 - ❑ Increasing Focus on Chemical Hazards
 - ❑ Human Grade Pet Food
 - ❑ Non-food Supply Chain Risks
 - ❑ Shifting policy definition of “Food Safety” – nutritional impacts and obesity
 - ❑ Climate Change
- ❑ Q&A

Science has not yet mastered prophecy. We predict too much for the next year and yet far too little for the next 10.

- Neil Armstrong



- ❑ National preparedness appears to be a poor measure
 - ❑ Political sentiment appears to override planning
 - ❑ Will need to understand geopolitics in order to understand supply chain disruptions
- ❑ Lower tolerance for illness in the workforce
- ❑ Need to reengineer physical and human environments to understand risk
 - ❑ Design to the worst-case scenarios
 - ❑ Future pathogens could be far worse
 - ❑ Greater transmissibility
 - ❑ Higher mortality rates

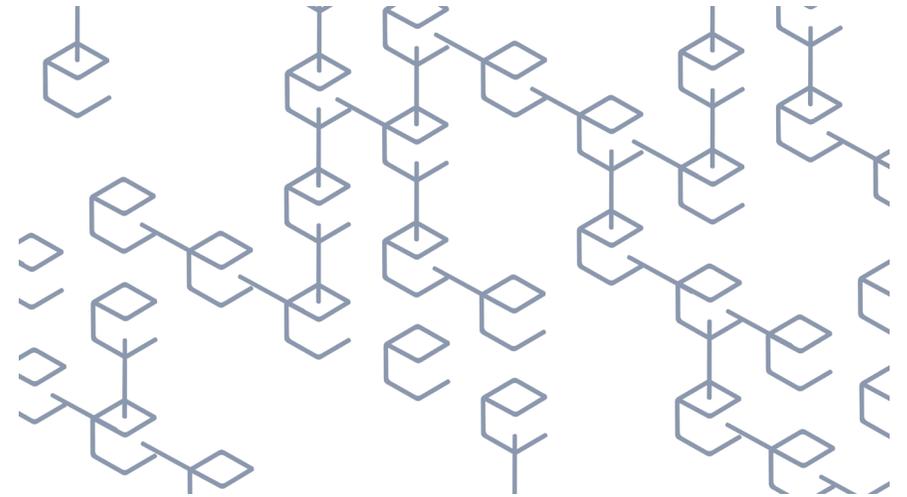
- ❑ Challenge: COVID-19 demonstrated fragility of food (and non-food) supply chains
 - ❑ Just-in-time is efficient but vulnerable
 - ❑ More consumers may move to local supply chains
- ❑ Best guess: food industry will look at ways to build more reliance into existing supply chains (perhaps with some direction and support from the federal government)
 - ❑ Some of this will include pandemic preparedness – what's the risk of this company going offline?
- ❑ Consequence: Reevaluation of supply chains can create more security but will need to include full evaluation of food safety



- ❑ Tech-enabled Traceability and Foodborne Outbreak Response
- ❑ Smarter Tools and Approaches for Prevention
- ❑ New Business Models and Retail Modernization
- ❑ Food Safety Culture



- ❑ Traceability
 - ❑ Blockchain and full supply chain traceability
 - ❑ Challenge: missing regulatory requirement or financial incentive for distributor to retail case-level traceability
 - ❑ Until this happens, the system is only as good as its weakest link; regardless of technology
 - ❑ Technology exists – dependent on operational change
 - ❑ Best guess: this may start to happen in several years as driven by the new FDA Draft Rule on traceability with a side benefit of supply chain
 - ❑ Consequence: more accurate source-attribution in outbreaks and may uncover new risks/hazards



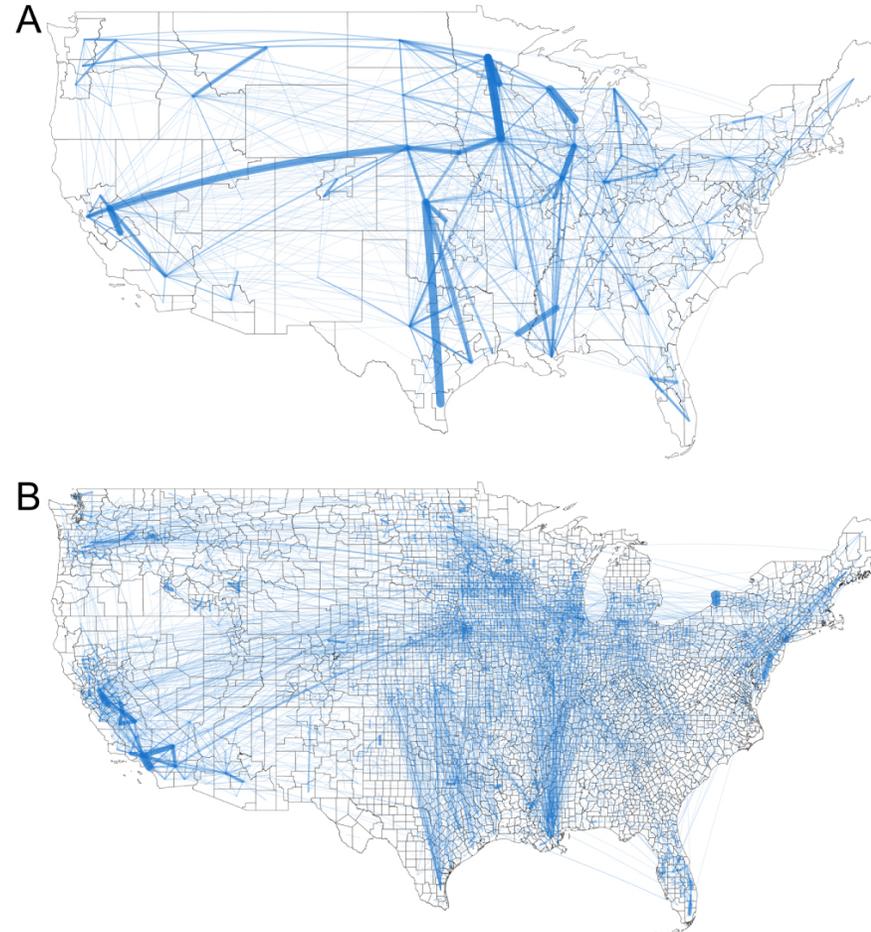


Figure 5. Maps of food flow networks within the United States. Maps depict total food flows (tons) for the (A) FAF and (B) county scale. Links are shown for all FAF data and for the largest 5% of county links.

Xiaowen Lin *et al* 2019 *Environ. Res. Lett.* **14** 084011

BIG DATA

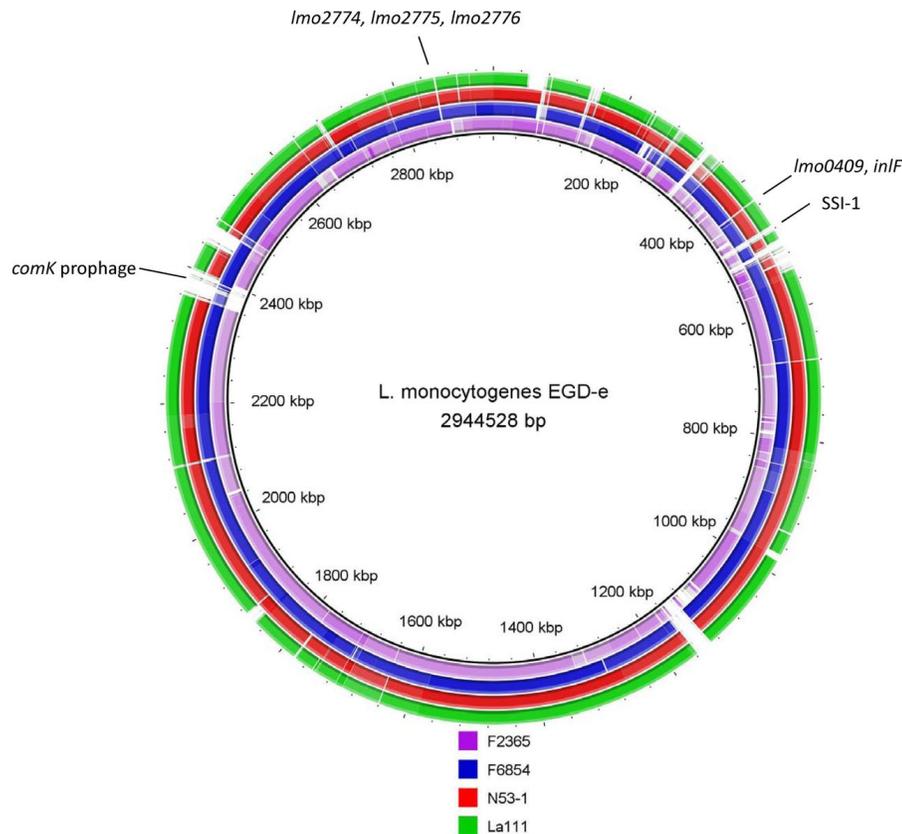


- ❑ “Big data” in food safety
 - ❑ Use artificial intelligence and other technologies to scan external information (e.g. product complaints) as tools for detection of potential contamination events
 - ❑ Challenge: What data are available to FDA? Government may not exist in a data-rich environment compared to private industry
 - ❑ Best guess: government policies and public perception will create hurdles to meaningful implementation
 - ❑ Consequence: May be more marketing than reality

- ❑ RCA: Work with industry to use food safety data to identify best practices in a non-regulatory framework
 - ❑ Challenge: tension between knowledge of adulteration and regulatory action
 - ❑ Best guess: FDA needs to gain better alignment internally between CFSAN, ORA, and states before this is fully realized. Opportunity for joint learning is significant.
 - ❑ Consequence: collaboration can help drive future regulation, guidance, and policy

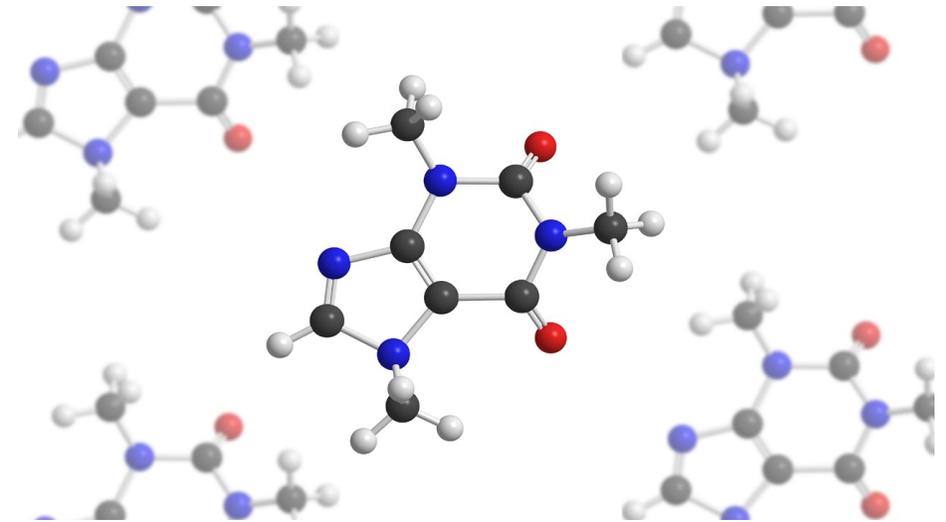


Whole Genome Sequencing



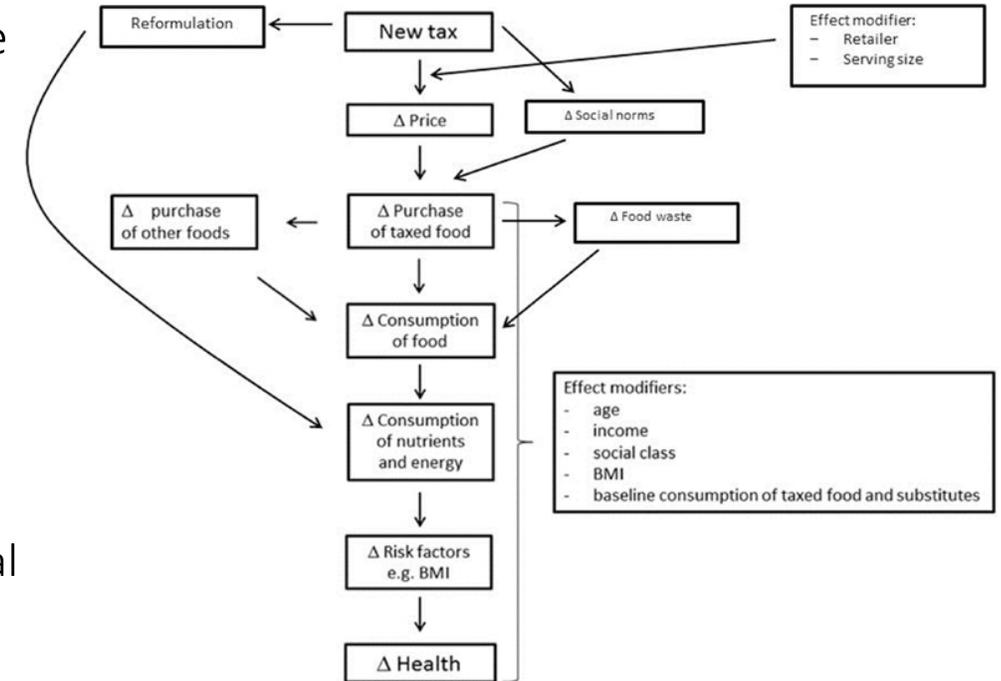
- ❑ WGS: Has become standard for *Listeria monocytogenes* and *Salmonella* human isolates and food regulatory samples
 - ❑ Challenge: Evidence of value investigating transient vs. resident organisms but industry reluctant to “implicate” itself
 - ❑ Best guess: Barring more collaboration with FDA and CDC, industry will pursue non-WGS molecular methods
 - ❑ Consequence: Miss opportunity to better understand “root-cause” for industry and public-health if “speaking different languages”
 - ❑ Is there the political appetite to make necessary changes to reduce risk? Land use policy, etc.

- ❑ Shift from microbial to chemical hazard identification as toxicology and long-term chemical exposures become more of a concern in the US
- ❑ Supply-chain transparency may identify new risks in products traditionally thought of as “low-risk” (e.g. salt)
 - ❑ Challenge: Europe has been more concerned about chemical hazards. Lack of knowledge or expertise in US.
 - ❑ Best guess: We’ve traditionally been good at responding to acute events (foodborne illness) but less focused on long-term exposure hazards
 - ❑ Consequence: epidemiological or toxicological studies may identify new and emerging risks with lower levels of exposure to chemical contaminants



Shifting political definition of “food safety”

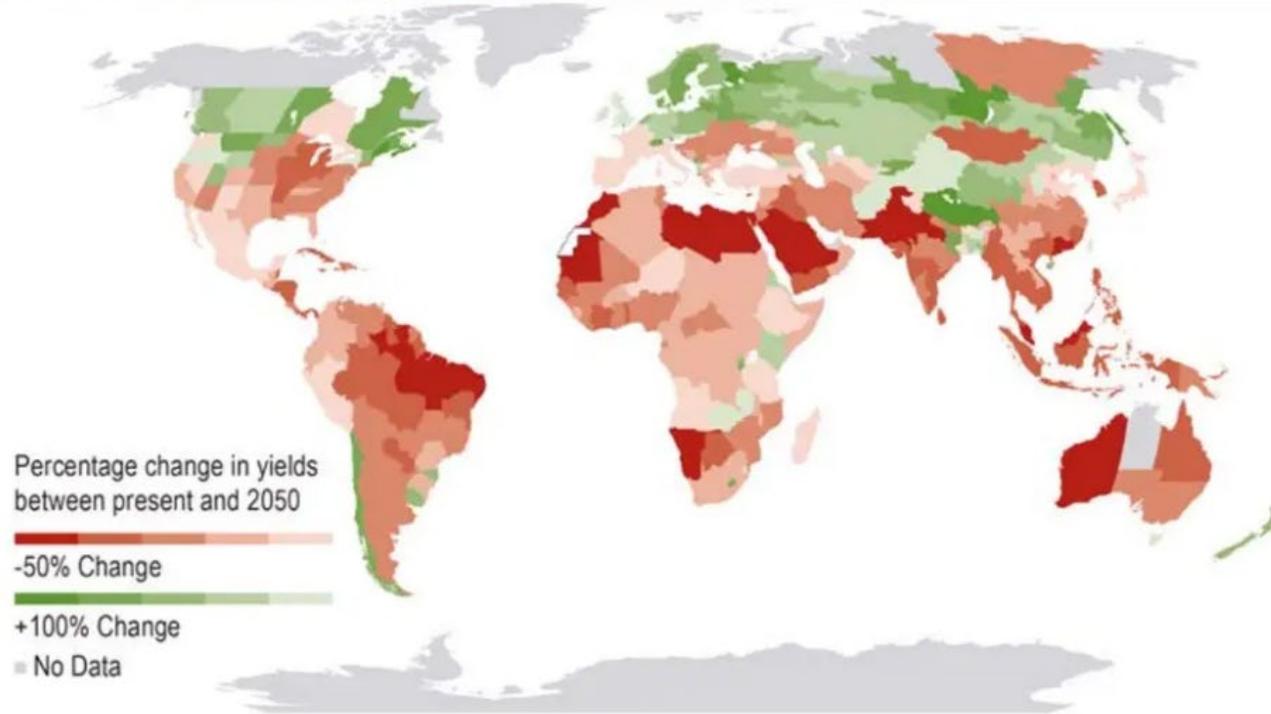
- ❑ New regulations regarding “food safety” to include regulation or taxation based on nutritional content
- ❑ Increase in obesity and decrease in life-expectancy in the United States*.
 - ❑ Challenge: Expanding definition of food safety may change the marketplace for certain types of foods and could introduce more “traditional” food safety risks.
 - ❑ Best guess: “Soda” and “Fat” taxes have been largely unsuccessful in the US but some precedent when FDA recognized *trans* fat as no longer GRAS. Currently, majority of consumers in the US likely value freedom to choose over public health impact or view issue as personal responsibility. International taxation more prevalent.
 - ❑ Consequence: If obesity rates continue to increase, regulation on sale or production of certain foods could occur in US and worldwide.



<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5912513/>

*<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5798364/>

Exhibit 28: Impact on crop yields of a 3°C rise in temperatures



Source: WRI

M.C. Tirado et al. / Food Research International 43 (2010)
1745–1765

- ❑ Changing climate will shift agricultural production world-wide, changing supply chain food safety hazards and risks
 - ❑ Challenge: changes in temperature, precipitation, and socio-economic factors will create new biological and chemical hazards
 - ❑ Best guess: This change may happen more quickly than previously thought and food safety dependent on proactive hazard analyses
 - ❑ Consequence: shifting climate zones and agricultural patterns will likely results in new food safety risks that will be hard to predict

- ❑ Staying curious and informed is the best anecdote to uncertainty
- ❑ If something sounds too good to be true, it probably is
- ❑ Few things happen as predicted or expected and collaborative objective decision making goes a long way in a crisis



Q&A

