



North Carolina Food Safety and Defense Task Force

Established 2003

NC Food Safety & Defense Task Force Executive Committee

Meeting Minutes – Wednesday, Dec 11th, 2019 – 9:30 am

Activate phone for callers – 919-850- 2992

In person: Veronica Bryant; Candice Christian, Chris Gunter, Nicole Lee, Anita MacMullan, Chip Simmons, Beth Yongue

On Phone: Connie McElroy-Bacon, Larry Michael, Steve Tracy

▪ Hot Topics

• Outbreaks and Investigations

- FDA tracking a lot of produce related recalls (i.e. romaine) – E coli O26 in addition to romaine E coli O157
 - These seem to be happening around the time of transition between Uma and Salima CA.
 - NC and FL harvests around November so there's no way our romaine could have been involved when the onsets and exposures are prior to that.
 - The retail relies a lot on the proper recall.
 - Advisories are so difficult because it is not a recall.
 - Romaine
 - FDA meeting in College Park. Water and food safety summit. CDC, EPA, Netherlands, etc. Whole genome sequencing. The report doesn't allow you to align it to other countries. How could they have a common way to report it would and compare them world wide. Romaine and recurring salmonella in tomatoes. Traditionally fecal. Listeria is naturally occurring. Through WGS and historical evidence. The same sequences are matching from year to year. Sal and E coli – env reservoir. Possibly in the sediment. Irrigation for romaine uses furrow irrigation. Pumped out of the canals where the sediment is. Lettuce isn't elevated. Water getting on the romaine. Help by raising beds higher or try to figure out what they can do with the resident population.
- Salmonella London – EH, Ag and CDB collaboration. Investigation ongoing. Second swabbing

Meeting Minutes

- Shane moved to accept, Beth second

Conference Report

- Contract not finalized yet because it needs a signature and government workers cannot sign contracts. Anita will ask Jeremy if Ag can sign for it. Steve has historically signed the contract.
- Contracts
 - Double Tree
 - May 12 - 13
 - Can keep food at \$50/person. Grant can be used for everything except food.
 - Tables will be set up that makes movement easier than at the Biotechnology Center
 - We requested 1 screen, projector, and microphone.
 - Connie's availability is limited
 - Registration
 - EventBrite would help with registration. 2.5% of registration fee + 0.99 + credit card processing fee. This totals about losing \$4 per \$50 registration fee. Perhaps we can go up by \$10 to cover the fee. Connie's webmaster can link EventBrite directly from the Task Force website. Paper registration will be acceptable as well.
 - New Registration Fees
 - \$80 – industry
 - \$30 – students
 - \$60 – government
 - Motion was made and passed to increase registration fees
 - Fees will be billed into Connie's fee
 - Move forward as if we can handle the cost independently and then we can add other add ons based on whether the Carolina affiliate can provide additional funding.
 - "With support of" or "in conjunction with" for the Carolina affiliate connection
 - Affiliate may provide an additional 20 people.
 - We'll consider moving to a different venue in a different city, perhaps more west, next year.
 - We will use EventBright and DoubleTree.
 - Terry Basic will help while Connie is unavailable during the conference.
 - Connie will have her webmaster start to set up links to have things ready for the beginning of the year.
 - NC BioTech
 - Steve will call them to release our original reservation to others.
- Theme
 - Emerging trends and impact on food safety. Food Innovation and the Impact to the Food Industry

- Food innovation lab – lab grown meat
- Microgreens and how they're grown (Michelle Danaluck – in an ideal world – she's on the IAFP board)
- Alphagal allergy - tickborne
- Plant based protein (Audrey Cresky – used to be at NC State and is now at Burger King) – discuss food safety risks, final temps, etc.
- CBD food product
- Specialized processes
- Dr Rich Linton – dean of calS
 - Overview talk on all the emerging food
- Jennifer Tong – from NSF
 - Virtual reality training for food safety professionals
- Salmonella London (panel for 1st day)
 - WGS, 1st time of Env Swab, Ag, collaboration
- Dan Bresios or Natalie
 - Sponsoring lab to come in and see specialized processes
- Dr Hanson (we have to get on his calendar early!)
 - Meat fermentation presentation (i.e. sharcutery). Learning about the food science behind it.
- Steve – please share contacts with Steve for speakers
- Veronica – make the evening reception about the poster
 - Need to have a board to display posters.
 - Schedule the afternoon break to view posters
 - Make this a competition where the winner gets free conference registration the following year.
- Veronica – will check with hotel to ensure we have enough space for posters and sponsor tables
- Future speakers
 - Candace
 - Kevin Spradlin – FBI – will be January's speaker
 - We no longer have a contact at EOC, but Anita will check if there is a contact.
 - January 8 (9am – 12pm) (EOC alternatives)
 - SLPH lab
 - Eagle/Cardinal Room at Six Forks
 - Balentine
 - Agronomics
 - Brickhaven
 - Anita will reach out to a possible March speaker. Virtual training topic. Feed mill inspections are important.
 - Food Defense Materials for retail food. Evaluation of restaurants and whether they're ready for intentional contamination.
 - Commercial kitchen – Ben
- **Governor's Report**

- With Public health leadership. Will be to the governor by the 20th.
- Included the Governor's part, the letter of support, the new bi-laws, and the produce report. This signed version will be posted online after being signed.
- Feb 12 – next exec committee meeting.

- **Adjournment**