



North Carolina Food Safety and Defense Task Force

www.ncfoodsafetytaskforce.com

Established

Wednesday, July 10th, 2024 - 9:30AM (EST)

**4400 Reedy Creek Rd.
Raleigh, NC 27607**

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Meeting ID: 290 858 105 197

Passcode: 2tFqyn

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- I. **Welcome, Introductions, & Membership Engagement- Candice Christian, In Coming Chair**
 - New attendee introductions
 - No new attendees

- II. **Minutes Approval**
 - March 13th, 2024, meeting minutes approval
 - Motion: Chris Harris
 - Second: Todd Taylor

- III. **Outbreak Update**
 - N/A

- IV. **Business**
 - Committee reports:
 - a. Executive Committee- **Candice Christian, NCSU**
 - i. The Task Force discussed developing a brochure or one page flyer/handout about who we are, what we do, and what we look to accomplish then the inspectors could hand that out to manufacturers to encourage participation in the Task Force. This would introduce the Task Force to a 'new' or different industry who has historically not been
 - ii. involved in the Task Force and maybe we could get this resource to retailers as well.
 - iii. Just a notification that nominations and voting for the next Incoming Chair will occur at our next Executive Committee meeting in August. If there is anyone interested in participating in the Executive Committee and running for Incoming Chair that is not currently, please notify Shane, myself, or Sarah immediately.
 - b. Food Emergency Response and Communication (FERC)- **Sean Silva, NCDA&CS**

FDPD Recalls

- The UBC Food Distributors recalled ground black pepper due to possible Salmonella. Three firms in North Carolina were impacted and REC's conducted by field inspectors at all locations.
- Snapchill LLC is recalling various canned coffee products due to possible Clostridium Botulinum. Several locations including retail stores, distribution centers, and some restaurants were impacted in North Carolina. REC's were conducted to ensure products were removed from inventory.
- Totally Cool Ice Cream is recalling multiple brands of ice cream products due to possible Listeria. North Carolina was impacted by this recall and REC's are currently being conducted to ensure products have been removed from store shelves.

Other Updates

- Publix reported several recalls impacting only Publix stores in North Carolina Publix also reported being impacted by the Totally Cool Ice Cream recall.
- Environmental Health reported conducting recall effectiveness checks at two restaurants in North Carolina in response to Oyster recall. No products were present at the time of the recall.
- Environmental Health also reported children getting sick drinking milk from a school located in Onslow County on 5/16/24. An Investigation was conducted and found that it was a spoilage bacterium and not pathogenic. A recall was conducted by Maryland and Virginia Cooperative Association to have impacted milk products removed from School systems. Daniel and Chuck Wood also worked with Veronica Bryant during the investigation.
 - c. Crop/Produce- **Chris Harris, NCDA&CS**
 - i.
 - d. Conference Planning Committee 2024- **Candice Christian, NCSU**
 - i. Thank you to everyone who attended the 2024 Annual Conference in Goldsboro, NC this past May. We had a wonderful turnout with 100 registrants in attendance. 73 government/university; 17 industry; 6 students; and 4 sponsors. Of those 100, 16 were presenters. Thank you also, to those who filled out the 2024 Annual Conference feedback survey. We had 51 responses and generally positive feedback overall. It sounds like 2024 was a great success, and we look forward to taking your feedback and suggestions into consideration for next year's Annual Conference. Thank you so very much to each and every one of you for your help in making the 2024 Annual Conference a success through your planning and/or participation.
 - e. Task Force Education and Exercise Committee- **Candice Christian, NCSU & Sarah Cope, NCDA&CS**
 - i. We look forward to hearing this month's presentation from David Buckley from Diversey on Produce Wash and Chemical Sanitizers
 - ii. In September we will have the Produce Task force provide an update to our group.
 - iii. Shane connected with an emergency preparedness company at the US Open that could be an option for a potential future speaker
 - iv. However we are still looking for November and January speakers whether it is regulatory, academia or industry. Reach out to our Executive Committee for speaking opportunities.
- Other reports:
 - Academic Reports -

- i. Chip Simmons, NCSU- Dr. Rich Bonanno, NC State Extension Director is leaving to pursue another opportunity. He was a great asset to N.C. Cooperative Extension.
 - ii. Candice Christian, NCSU – Food Safety Extension Network meeting with multiple institutions from the southeast part of the country met for one week at NC State to collaborate efforts.
 - iii.
- Industry Reports - N/A
- Agency Reports - Teri Ritter, DHHS
 - i. For the full week (Monday-Sunday – June 10-June 16), which included practice rounds and the tournament, approximately 262,000 fans were in attendance.
 - ii. On tournament days (Thursday – Sunday – June 13-June 16), average daily attendance was approximately 40,000.
 - 1. 412 food inspections completed
 - 2. 25 REHS were in attendance
 - 3. Food Defense survey was completed at every establishment and reviewed throughout the week
 - iii. The Moore County Economic Development Partnership estimates that the 2024 U.S. Open will generate upwards of \$200 million for the local economy and as many 26 other NC counties could also see impacts as fans fly into Raleigh or Charlotte and may visit the metros/counties in-between.
 - iv. Ticket prices for a single day pass ranged from \$175-\$235 (plus fees). Grandstand tickets ranged from \$325-\$350 (plus fees). Daily Garden Packages (access to a reserved area that mimics an outdoor bar) ranged from \$260-\$325 (plus fees). Carolina Club tickets (air-conditioned facility on the 16th tee box, all-inclusive food and beverage and access to the gallery and Daily Garden) come in at \$850 (plus fees). 1895 Club passes come in at \$2,500 each and include climate-controlled suite access on the 18th green, gourmet dining, top-shelf open bar, dedicated wait staff & concierge service, executive restroom facilities, and valet parking.
 - v. In 2020, the USGA announced Pinehurst Resort as the first Anchor Site of the U.S. Open. The championship will return to Pinehurst in 2029, 2035, 2041, and 2047. The U.S. Women’s Open will return to Pinehurst in 2029.
 - vi. Interstate Environmental Health Seminar on November 12-14, 2024
- Additional business - N/A

V. Speaker Topic: Chemical Sanitizers and Produce wash information

- David Buckley, Director of Technical Consulting, Diversey

VI. Adjournment

- Motion: Chris Harris
- Second: Tommy Hyatt

NOTE: Our regular meetings are scheduled for every 2nd Wednesday of the next odd-numbered month. If you have any questions, or would like to join the Executive Committee, please reach out to Sarah Cope, Shane Smith, or Candice Christian. The Executive Committee meets on the 2nd Wednesday of every even-numbered month. The next Executive Committee meeting is scheduled for August 14th at 9:30am.