



North Carolina Food Safety and Defense Task Force

Established 2003

Meeting Minutes – North Carolina Food Safety and Defense Task Force

Wednesday, November 13, 2019
Harris Teeter Distribution Center
200 Distribution Drive
Greensboro, NC 27410

I. Agenda

- a. Past meeting minutes were reviewed and approved
- b. Outbreak update given

II. Business

a. Committee Reports

i. **Executive Committee** – Veronica Bryant

New leadership structure was discussed.

- (1) Past-chair – responsible for conference
- (2) Chair – responsible for monthly meeting
- (3) Chair elect – responsible for taking notes

REQUEST - Membership should consider involvement in the new leadership structure next year, especially industry representatives. Executive committee is available to those interested in getting more involved before holding an official office.

Leadership time period: September - August

Updated bi-laws

- Updated Bi-laws will be posted to the website

Governor's Report

- Due December 20

New Task Force Website

- There have been over 600 views to the website. 335 unique visits to the website
- Ncfoodsafetytaskforce.com is the new web address and those interested in helping maintain it should contact Veronica.

ii. **Food Emergency Response and Communication Committee** (provided via email)

Tip Top Poultry recall led to many subsequent recalls due to Listeria.

- Over 50 recall effectiveness checks completed due to this.
- Food Lion had a sandwich involved in that
- Mann Packing Company recall due to Listeria (Veggies)
- Frozen raspberries for possible Hepatitis A
- Planned water outage in Asheville occurred and affected some industries. It was noted that the heads up was helpful.

iii. **Produce Committee Update** – Chip Simmons

- Elena Rogers – incoming Chair
- Chip Simmons – past Chair
- Chris Harris – current Chair

iv. **Conference planning update**

- Good evals received for May 2019 conference

Venue Discussion

- Members were asked their opinion on changing the venue for 2020. Some alternative venues
- Kannapolis Campus was suggested but the max is about 40 and Steve notes that we should plan for about 200 people.
- Guilford Community College suggested (Greensboro), but the cost is unknown.
- Cabarrus Event Center suggested.
- Hickory Metro Convention Center
- Flame Catering Company in New Bern has their own facility.
- Veronica noted that main players in the conference have been located in Raleigh (i.e. Dept of Ag and Public Health) which is why it has historically been held in Raleigh
- Steve noted that Greensboro is a central part of the state.
- University Club has space for up to 300. Faculty can reserve for free, but food costs are high. Chip offered to investigate food costs further.
- Double Tree Hotel at RTP has space and is willing to work with the Task Force. State rate cannot be honored for the rooms.
- Grant money from FDA can be used for the conference but not for food. Sponsorships and admission funds the food.
- Exec comm has to make a decision quickly on this

Other conference business

- We're considering online payment using EventBrite or something similar.
- VA vendor suggested as a sponsor by James.

- Additional speaker ideas needed in the epidemiology area of this theme. We need at least one outbreak or epi topic for this.
 - Theme: Alternative foods and supplements. Food technology and changes in food policy implications based on this. Plant based proteins. Lab grown meats. Technology centered stuff as emerging issues. Produce – microgreens and other fad produce items and where that interacts with regulations and food safety and differences there. CBD mentioned as a possible discussion point during the conference.
 - IAFFP has a Carolinas affiliate. Their last annual meeting was in 2015 so the Task Force has been in discussion with them about pooling resources/membership to have a joint meeting.
- v. **Task Force Education and Exercise Committee Update**
- Rachel McDowell replaced by Candice Christian
 - FBI – Kevin Spradlin – will speak for Jan meeting
 - March speaker needed
- b. Other reports
- i. Academic
1. DPI
- Continuing education resources for employees being updated.
 - “Safe Plates” training being used for staff “person in charge”
 - School districts can decide what education resources they want to use
 - Collaborating with cooperative extension for implementation
2. Debbie
- Food Safety for consumers – Thanksgiving and the holidays, infused oils
- ii. Industry
1. Steve
- Many are on FERC calls so that communication is helpful
 - Certified food manager training – 222 classes certifying over 2500 individuals during 2018?
- iii. Agency
1. Local
2. State EH
- Lacking field supervisor position and some regional EH staff, but one posted over the weekend. Constant struggle to maintain staff and provide services needed. There are 90 something rules that need to be updated. Part of looking at the food rules is integrating the 2017 FDA Food Code. The adoption of the 2017 FDA Food Code was approved but that process is underway now.
 - Sheltering involvement was more this year than in the past. K & W and schools employees provided significant food for shelters.
 - FDA (Donna Wanucha)

- Risk factor study of facilities nationwide. Retail grocery stores are the current focus area and Donna and a colleague will be doing these visits. First report has not been released yet. Restaurant reports came out this summer. Cooling, cold holding and hand washing were high points of concern, but it's all on their website. October 1 – December 2020. They are only looking at the actions of the deli.
 - 5 positions posted for retail food specialists nationally on usajobs.com. "Consumer safety officer" is the search term.
 - Retail Food Seminar will be in Orange Beach, Alabama on Oct 27 – 30th.
3. Dept of Ag
4. Shellfish Sanitation
- Death in September due to Vibrio. Tag retention, refrigeration.
5. Other
- SC interagency Task Force – Dec 3 – 4th is having their first meeting.
 - SC, VA, and GA have sent folks to our annual meeting or a Task Force meeting.
 - NC Dept of Ag presented at the GA meeting for their Task Force
 - Speaker – Chris Rogers provided a Produce Safety Committee 2019 update