

MINNESOTA FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
March 12, 2024

Today's meeting was held in Room B144, Orville L. Freeman Building, 625 Robert Street North St. Paul and via Microsoft Teams Video Conferencing platform.

The meeting was called to order at 1:30 PM.

Members present included: Courtney Bidney, Chris Gindorff, Amy Johnston, Jamie Kirkpatrick, Angie Wheeler, Julia Selleys, Lolly Occhino, Jamie Pfuhl, Steven Foster, Ruth Meirick, Derick Davis, Erin Mertz, and Luke Meier.

Visitors present included: Carrie Rigdon, Amy Zagar, Laura Stelter, Daniel Belina, Brian Yager, Daniel Webber, Dionne Meehan, Sadie Gannett, Dan Opsahl, Greg Smith, Julie Wagendorf, Meghan Melheim, Katherine Simon, Alida (Sorenson) Siebert, Jacob Schmidt, Heidi Varberg, Ben Miller, Natasha Hedin, Evan Powell, Jamie Kirkpatrick, Kim Carlton, David Smith, Gabe Wilson, Trish Black, Sana Elassar, and Megan Jansa

1. Dates and links

The next Food Safety and Defense Task Force (FSDTF) Meeting will be on Tuesday, May 21, 2024.

- [FDA Update on Post-market Assessment of Chemicals in the Food Supply | FDA](#)
- [128th AFDO Annual Education Conference](#)
- [AFDO Undergraduate Scholarships](#)
- [Farm to School Resources – Reduced Oxygen Packaging](#)
- [MDA Manufactured Food Program - Program Report](#)

2. The minutes from the January 2024 meeting were accepted with no comments.

3. Member and Visitor Updates

Lolly Occhino (Agriculture Utilization Research Institute (AURI)): Lolly shared that AURI is going to be a technical service provider for recipients of the Resilient Food Systems Infrastructure (RFSI) program grant.

Amy Johnston (University of Minnesota Extension): Amy shared that the U of MN working in collaboration with the Farm to School Leadership Team to provide a webinar regarding reduced oxygen packaging in schools.

Carrie Rigdon (Association of Food and Drug Officials (AFDO)): Carrie shared the following updates:

- AFDO's 128th annual conference will be June 9-12 in Grand Rapids, Michigan
 - The conference will feature several tracks:
 - Food
 - Retail Food
 - Outbreaks

- Produce
 - Cannabis
 - Body Art
 - AI and Data Visualization (new!)
- AFDO offers three \$2,500 undergraduate scholarships each spring to students who desire to serve in a career of research, regulatory work, quality control, or teaching in an area related to some aspect of foods, drugs, or consumer product safety. The deadline is March 31.

Courtney Bidney (General Mills): Courtney shared that the FDA recently announced an update on post-market assessment of chemicals in the supply chain. Additional information can be found on the [FDA website](#).

David Smith (Minnesota Department of Agriculture (MDA)): David Smith, Manufactured Food Program Manager for the Food and Feed Safety Division (FFSD) shared the following updates:

- The FDA Inspection Contract has been finalized for 3.5 years. It is subject to modifications.
- Starting in federal fiscal year 2025, the program is anticipating a 20% reduction in federal funding for contracts and cooperative Agreements.
- The program has an unfilled field inspector position in the metro. The position is pending Minnesota Management and Budget's decision on a classification.
- Program staff attended and presented during the AFDO/FDA – Manufactured Food Regulatory Program Alliance (MFRPA) Meeting in Little Rock, AR.
- The program's annual report has been published on the MDA website.

Katherine Simon (MDA): Katherine is the Division Director for the Food and Feed Safety Division at the MDA. However, she is currently working on the Office of Cannabis Management (OCM) implementation. She will be sharing additional updates during her presentation later in the meeting.

4. **Small School, Big Challenges**

Laura Stelter, School Director, of Arcadia Charter School, and Katherine Simon, Division Director, FFSD, provided a co-presentation. The presentation was centered on balancing funding, nutrition, food access, and food safety needs from a charter school perspective. Their presentation slides are attached.

5. **Task Force Admin Updates**

Natasha Hedin, Outreach Coordinator, FFSD shared administrative updates regarding the task force, including welcoming new members, discussing upcoming member term expirations, and an environmental sampling training update. Her presentation slides are attached.

6. **Controlling Contaminants During Construction Partnership**

Luke Meier, North Central States Regional Council of Carpenters (NCSRC), provided a high-level overview of the NCSRC Controlling Contaminants During Construction training. His slides are attached.

7. **Potential Agenda Items for May**

- New AFDO guide
- FIT update if applicable
- Member updates and Terms of Reference

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
March 12, 2024

Attachment 1
Task Force Slide Deck

Minnesota Food Safety and Defense Task Force

March 12, 2024

Agenda

1:30 p.m. – 2:00 p.m.	Welcome and Around the Room	Chris Gindorff, Hy-Vee
2:00 p.m. – 2:45 p.m.	Small School, Big Challenges	Laura Stelter, Arcadia Charter School and Katherine Simon, MDA
2:45 p.m. – 2:55 p.m.	Task Force Admin Updates	Natasha Hedin, MDA
2:55 p.m. – 3:25 p.m.	Controlling Contaminants During Construction Partnership	Luke Meier, North Central States Regional Council of Carpenters
3:20 p.m. – 3:30 p.m.	Solicit Agenda Items for May	FSDTF membership and participants

Welcome and Around the Room

- Call for changes to the January Meeting Minutes
- Around the Room
 - Share any updates regarding your organization, conferences, or trainings you attended, job opportunities, etc.
 - Type your name into the meeting chat box
 - Call on the individual after you



Small School, Big Challenges

***One Charter School's Attempt at Balancing
Funding, Nutrition, Food Access and Food Safety***

Laura Stelter

Executive Director, Arcadia Charter School



	Math	LA	SS	Science	Art	PE/UT
6 th grade		Parts of Speech the Thursday	Measurement area/C the Friday	Z 12 becomes the Friday		
7 th grade	6.1.8 (1.20) the Thursday	Parts of Speech the Thursday	Double Letter the Thursday			
8 th grade	6.1.11 (1.23) the Friday		Parts of Speech the Thursday		STEM	



Arcadia Charter School: Students and Programming

- Up to 126 students in Grades 6-12 (currently 112)
- Progressive, project-based school
- Operating for over 20 years (this is year 21)
- Funded per student (general education revenue)
- 12-15% of students qualified for free/reduced lunch prior to the pandemic
- Approximately 30% of students qualify for free or reduced lunch in 2023-2024



Meal Program Background

- Left the National School Lunch Program around 2017
 - Local caterers unwilling to work within the NSLP
 - Cost of administering the NSLP vs. cost of food
 - Quality of food increased with local caterer
 - Food waste and composting availability
 - Individually packaged meals–no kitchen



“Universal, free meals” Challenges

- No existing kitchen space
- Not part of the NSLP
- Rising cost of food
- Concerns about food waste
- Cost of building/running the program
- Family expectations

Potential Kitchen Space





Support from MDH/MDE

- Reached out to MDH for guidance in the spring, but didn't get anything until August...
- Connection with David Ryman (MDH)
- Visit from Patty Hand, Chief Operating Officer for MDE
- Connection with Nicole Barron, School Nutrition Supervisor (MDE)

Arcadia's Next Steps

- Currently, serving shelf-stable meals...
 - Student Committee
 - \$3.25/meal
 - Free/reduced meals
- Joining the NSLP
 - Kitchen space approval
 - Bids for caterers (only one willing, so far)
 - Hiring a food service manager





Recommendations

- Better ways to access the people with the best knowledge
- Connect between MDE, MDH, and small school experts
- Answer the phone :)
 - Very difficult without that context
 - TONS to read, but with no clear priority for a newbie

Task Force Admin Updates

Natasha Hedin, MDA

Welcome New Members

- Cybersecurity Representative – Derick Davis
- At-Large Member – Luke Meier
- Minnesota Based Manufacturer of Microbial Detection Equipment – Erin Mertz

Upcoming Member Vacancies

- Six terms expire on 06/30/2024
 - Steven Foster – At-large Member
 - Chris Gindorff - At-large Member
 - Courtney Bidney – Health or Food Professional
 - Brent Kobielush – Health or Food Professional
 - Julia Selleys – Local Food Inspection Agency Representative
 - Caldoun Abuhakel – Food-oriented Consumer Group Representative
- All Governor-appointed

Vacancy Process

- Notice of vacancy posted 45 days before term end
- Vacancies are published on the [Open Positions](#) page
- Posting will remain live until a seat is filled
- Applications must be accepted for a minimum of 21 days

Re-Appointment

- No limit on number of terms members can serve
- Members who wish to be considered for re-appointment must submit the online application after the publication date so that their name is in the applicant list.

Member Expectations

- Attend all meetings and functions
- Promote the task force with senior management in your respective organization
- Stay informed about the organization's mission, services, policies and programs
- Keep up to date on developments in the organization's field
- Assist the task force in carrying out its fiduciary responsibilities
- Provide presentations by new representatives of the task force on your respective role and how it relates to food safety
- Review agenda and supporting materials prior to meetings
- Serve on subcommittees and offer to take on special assignments

Chair and Vice-chair Positions

- Appointed members will elect a Task Force chair every four years
 - The chair will be a member of the food industry or academia
- Appointed members will elect a Vice-Chair to serve in the absence of the chair.
 - The vice-chair will represent the task force for a period of four years at which time, if the appointed members choose, the vice-chair can become chair.
- General attendees are not allowed to vote

Environmental Sampling Webinar

- Environmental Sampling Webinar on 4/17/2024
 - 12:00 – 1:00 p.m. Central Time
 - Randy Treadwell, Associate Executive Director of Programs, Association of Food and Drug Officials
 - Registration information coming

Member Update



Luke Meier

Controlling Contaminants Lead Specialist
North Central States Regional Council of Carpenters



Minnesota

Food Safety & Defense Taskforce

About Me



Husband and
father of 4



Navy Veteran



Enjoy
cooking



Love to travel

Organizational Structure

North Central States Regional Council of Carpenters

which represents

Carpenters, Millwrights, and Floor Coverers

who encounter and navigate food safety on the job

Controlling Contaminants

Involvement with the Task Force


Utilize my previous food and beverage work history.

This role will give me a better understanding of food safety from a variety of different perspectives.





Why is food safety in construction important?

- 
- Health risks (pathogens or bacteria)
 - Employees and customers
 - Foreign objects (metal shavings, wire)
 - Cross-contamination (allergens, gluten-free)



Construction in Occupied Facilities

2024

Luke Meier

Controlling Contaminants Lead Specialist
North Central States Regional Council of Carpenters



Food, Beverage and Pharmaceutical

Exposing occupants and products to construction-related hazards, work must be carefully planned out.

Precautions

Precautions include: Installing barriers, monitoring air quality, cross contamination of product and product surfaces, foodborne illnesses, and hygiene of the facility.

Government

Government regulations for production facilities: Cleanliness, contamination controls, and sanitation can be stricter than hospitals.

1990's hot dog recall resulted in 15 million pounds being recalled due to listeria contamination, 21 people died, 100 became ill. Caused by improper construction contaminant during renovations.



GOOD MANUFACTURING PRACTICES (GMP)

GMPs are the first line of defense against contamination, covering the monitoring and control of environmental pathogens, allergens, and toxic chemicals through proper environmental controls and employee training.

GMP Programs

GMP programs help safeguard the facility and its products through proper planning, routing, selection of materials, ventilation, pest control, hygiene, and sanitation.

Handwashing Stations

The use of handwashing stations outside of construction site before entering the production area.

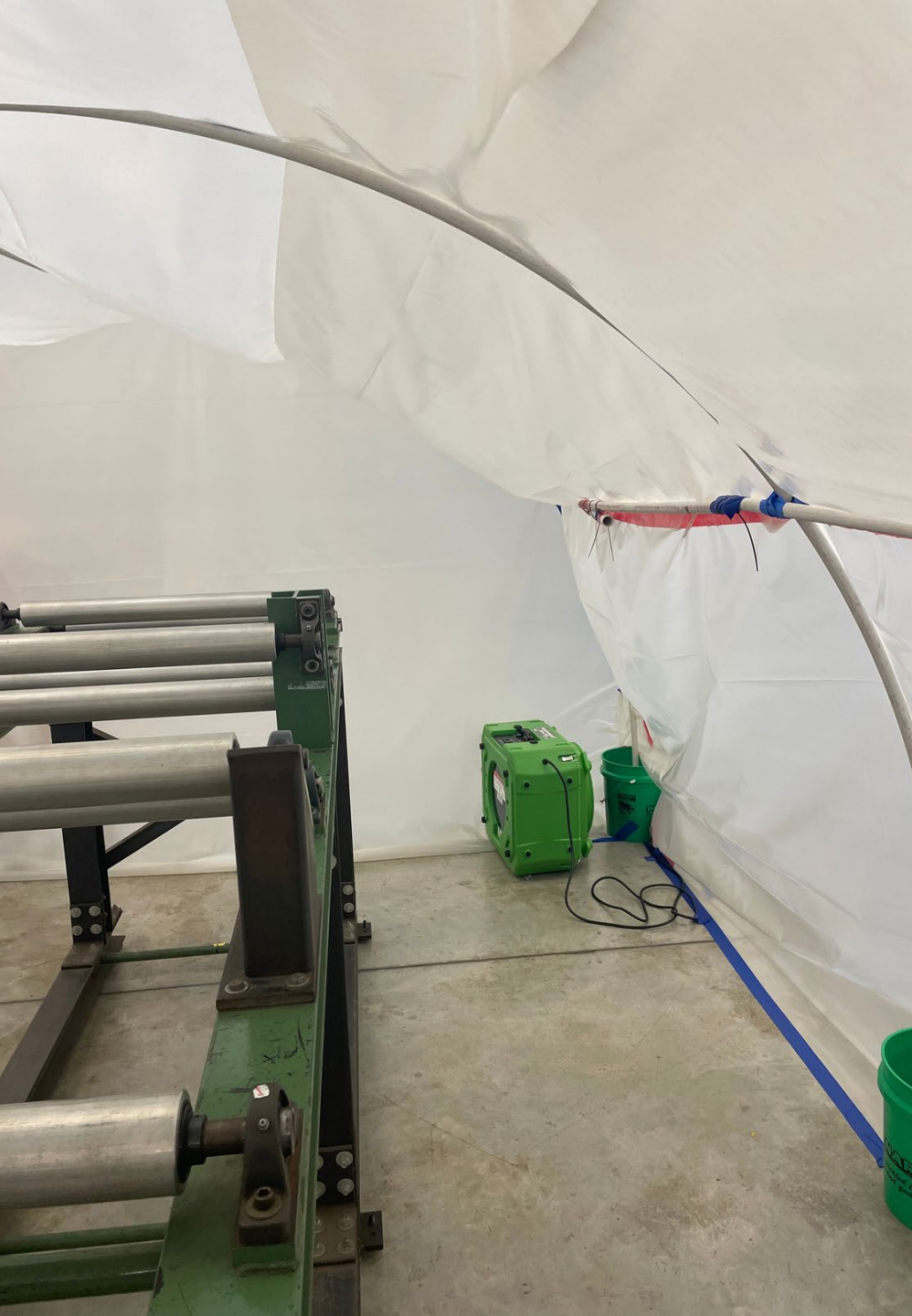
Hygiene

Trimmed fingernails are a must, finger nail polish artificial nails or eye lashes are prohibited. Clean and sanitized tools and PPE. Jewelry and piercing may need to be removed.

Housekeeping

Important inside and outside project area. Debris and containers should be cleaned daily. Use of proper cleaning tools (color coded)





Product Risk Assessment

Clear Communication between facility management, engineers and project team. In conjunction with JHA (Job Hazard Assessment).

- ✓ Will the work be done during production?
- ✓ How will the project affect the normal traffic flow?
- ✓ How will the project personnel, materials, equipment, and waste be routed?
- ✓ What are the required daily cleaning and housekeeping requirements?
- ✓ Are barriers required, and if so, what type? Will an anteroom, negative airflow, and HPPA filters be needed?
- ✓ Handwashing stations, restrooms?





Barriers



Soft wall for temporary barrier/Hard wall is for extended periods.



Barrier Planning and Preparation:
Ecommissioning existing equipment, protecting existing building elements, isolating heating, ventilating, and air-conditioning (HVAC) systems, barrier selection, barrier placement, using existing walls, breaching the barrier.



Food Service Facilities

Food Code (FDA) Safeguarding Public Health and ensuring that food is unadulterated and honestly presented when offered to the consumer.

Environmental Health Permit

EHP (Environmental Health Permit) - not the same as a building permit.

Cross Contamination

Cross Contamination in food services facilities- Cross contamination could range from bad taste or smells to the introduction of microorganisms that can cause serious illness or even death.

Hazardous materials & Contaminants

Hazardous materials and contaminants- Types of contaminations or Hazardous materials are lead, asbestos, and silica-based materials





Understanding and Using SDS (Safety Data Sheet) – Hazard communication standards (HCS) Hazard Communication (Hazcom)



Vector of Infections, Routes of Entry for hazardous substances.



Protecting Facility Occupants and Products- Using Signs and barriers to keep unauthorized personnel out.



Controlling Contamination Materials- Using the right materials to prevent unwanted hazards entering the occupied portion of the facility, such as plastics, tape, walk-off mats, portable fillers, and signage.



Proper Fabrication

Proper Fabrication and welding practices- food grade welds, TIG welding, Food grade approved materials, and locations for fab work (shop, worksite or plant floor)





Thank You

Luke Meier

Controlling Contaminants Lead Specialist
North Central States Regional Council of Carpenters

lmeier@ncsrcc.org

507-514-3453

Call for Agenda Items

May 21, 2024 – 1:30 – 3:30 pm

- Terms of Reference
- New Member Update
- AFDO Guidance for Developing HACCP Plans for Specialized Processes at Retail

Thank you