

WDATECP Update for Industry

STEVE INGHAM
ADMINISTRATOR, DIVISION OF FOOD AND RECREATIONAL
SAFETY



Topics

- Organizational and personnel changes
- Meeting standards – moving towards integration
- Visiting your firm – what to expect
- Rule revisions
- Produce safety
- Issues on our radar



Organizational & Personnel Changes

- New Secretary – Sheila Harsdof
- Pete Haase retiring → seeking new Director of Bureau of Food and Recreational Businesses
- Bureau of Food and Recreational Businesses → 4 sections, each with technical specialists:
 - Dairy – Tim Anderson
 - Manufactured Foods – Troy Sprecker
 - Retail Food and Recreational Businesses – Jim Kaplanek
 - Compliance, Licensing, and Technology Services – Matt Kachel

Meeting standards – moving towards integration

- Manufactured food regulatory program standards (MFRPS) – DATCP in full implementation and conformance
 - Mutual Reliance Project – reducing the likelihood of state / federal inspections closely following each other
- Voluntary National Retail Food Regulatory Program Standards (VNRFRPS)– DATCP enrolled and working on achieving implementation and conformance
- Grade “A” program – substantial conformance with PMO

Visiting your firm – what to expect

- Overall: emphasis on quality, not quantity
- State Inspections
- FDA-Contract Inspections
 - 21 CFR Part 117, Subparts A and B
 - 21 CFR Part 117, Subparts A, B, C, D, F, and G
 - Seafood HACCP
 - Acidified canned foods

Visiting your firm – what to expect

- Surveillance Sampling in next Fiscal Year
 - Zone 2 and 3 environmental samples in Grade B dairy and food processing plants
 - *L. monocytogenes* (wet) or *Salmonella* (dry)



Rule Revisions

- Finishing revisions to ATCP 70 (Food Processing Plants) and ATCP 75 (Retail Food Establishments)
 - References to 21 CFR Part 117
 - Processing activities for wholesale, conducted at retail food establishments
 - Businesses operated in a residential building

Rule Revisions, continued

- ATCP 57 (Inedible Animal By-Products)
- ATCP 77 (Laboratory Certification)
 - Update procedures, tests, and references
 - Fees adjusted to cover program costs
 - Flexibility in lab surveys to allow for new programs
 - New target organism in water testing (*E. coli*)

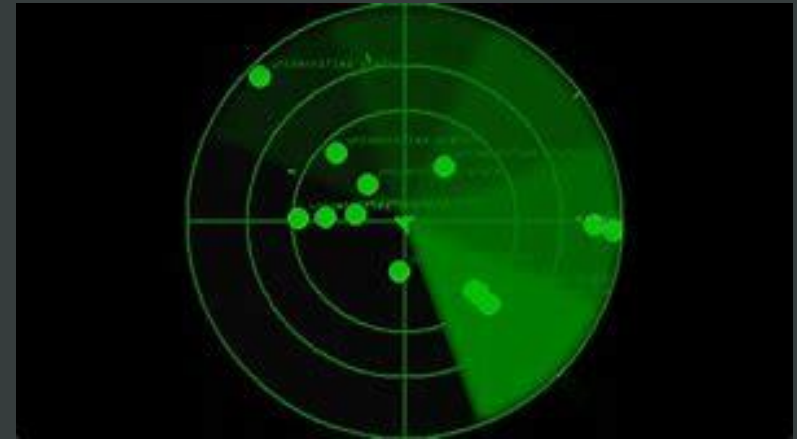
Produce Safety program

- Implementing 21 CFR Part 112
- Outreach, education, technical assistance → new sub-award with UW-Extension
- On-Farm Readiness Reviews – starting this summer
- First inspections – starting with 2019 growing season



Issues on our radar

- Acidified foods
 - Training, scheduled process, critical factors, monitoring
- Water supplies and plumbing
 - Wells, non-pressurized storage vessels, back-flow prevention
- Businesses off the electric grid
 - Plumbing, toilets, wastewater, food-temperature control
- Home-based food businesses
 - Baking now, what next?



Questions?

- Steve.Ingham@wisconsin.gov
- 608-224-4701