

Changing Together to Ensure Food Safety

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The only constant is change...

Transfer of DHS programs to WDATCP

WDATCP reviews – what's required?

Rules and their revision

Future focus areas

Environmental sampling: pilot studies and the future



The look may change, but teamwork still matters...



Division of Food and Recreational Safety

35 “new” employees

2 Bureaus

- **Food and Recreational Businesses**
- **Meat and Poultry Businesses**

Food-related licensed businesses – we’ll oversee nearly all of them

Lodging

Pools and related water facilities

Campgrounds

Recreational / educational camps



Growth challenges

Merging cultures

Cross-training

- Little change in Dairy program
- 1st priority: Restaurants and retail food establishments
- 2nd priority: Food Processing Plants/Warehouse; Lodging & Recreation

Metrics for our constituents

An eye toward the future



New People / New Roles

Technical Services Chief – Troy Sprecker

Field Services Chief – Tim Anderson

Technical Support - Retail, Restaurant, Recreational Services Supervisor – Jim Kaplanek

Licensing Food Scientists – Mark Lehman, Brian Jorata, 1 TBD – datcpdfslicensing@Wisconsin.gov 608-224-4923

Environmental Health Supervisor – Chris Hinz

Interim Program and Policy Chief – Reed McRoberts

WDATCP reviews: what's required?

Dairy Farm

Installation, reconstruction, extensive alteration (review required):

- bulk tank, milking system, milk handling system
- milkhouse, milking parlor
- water supply system

Automated Milking Installations (review required): testing and verification procedures for

- detection, diversion, and handling of abnormal milk;
- verifying software and hardware effectiveness

Variances (grade B only; approval required)



WDATECP reviews: what's required?

Dairy Plant

Construction, substantial reconstruction, extensive alteration (review required)

Added operations (written authorization required)

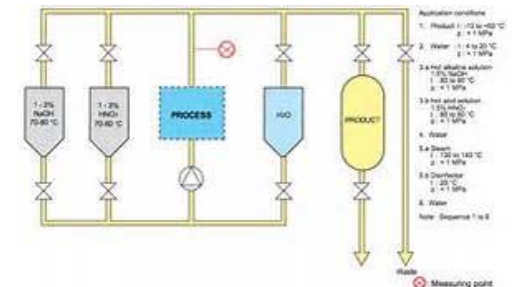
Construction standard variance (grade B only; approval required)

Alternative cleaning and sanitizing schedule (approval required)

CIP system installation or alteration (review required)

Proposal for processing grade B products at grade A plant (approval required)

Alternative pasteurization times and temperatures (DATCP approval and FDA recognition required)



WDATCP reviews: what's required?

Food Processing Plant

Construction, substantial reconstruction, extensive alteration (written notification required)

Added operations (written authorization required)

Variance requests (approval required)

Alternative cleaning and sanitizing schedule (approval required)




Revised Rules

(take effect later this summer)

ATCP 65: Milk and Milk Products

- Consolidates dairy farm and dairy plant rules
- Refers to LACF, Acidified Foods, FSMA GMP and Preventive Controls rules
- Requires recall plan (not applicable to receiving or transfer stations)
- Procedure when unapproved test finds drug residue in milk
- Grade B whey handling
- New penalty choices for multiple drug-residue (+) offenses within a year

ATCP 82: Bulk Milk Collection, Sampling, and Transportation

- Eliminates license requirement and fee
 - Changes mandatory inspection frequency to 24 months
 - Raises re-inspection fee from \$45 to \$60
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Revised Rules (take effect later this summer)

ATCP 70 (Food Processing Plants) and ATCP 71 (Food Warehouses and Milk Distributors)

Refers to FSMA GMP and Preventive Controls rules

Warehouse storage of fish, fishery products, molluscan shellfish must be done under HACCP system

No separate Food Processing Plant license for certain activities done in a licensed Food Warehouse

- Certain molluscan shellfish-handling activities (must have no-fee licensee dealer certification)
 - Re-packing already-packaged and labeled foods for retail sales
 - Combining packaged and labeled foods into combination packages
 - Making ice for controlling temperature of food during shipment or storage
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Next on the agenda

ATCP 87 Honey and Maple Syrup

FSMA Preventive Controls

- ATCP 70 Food Processing Plants

FSMA Transportation

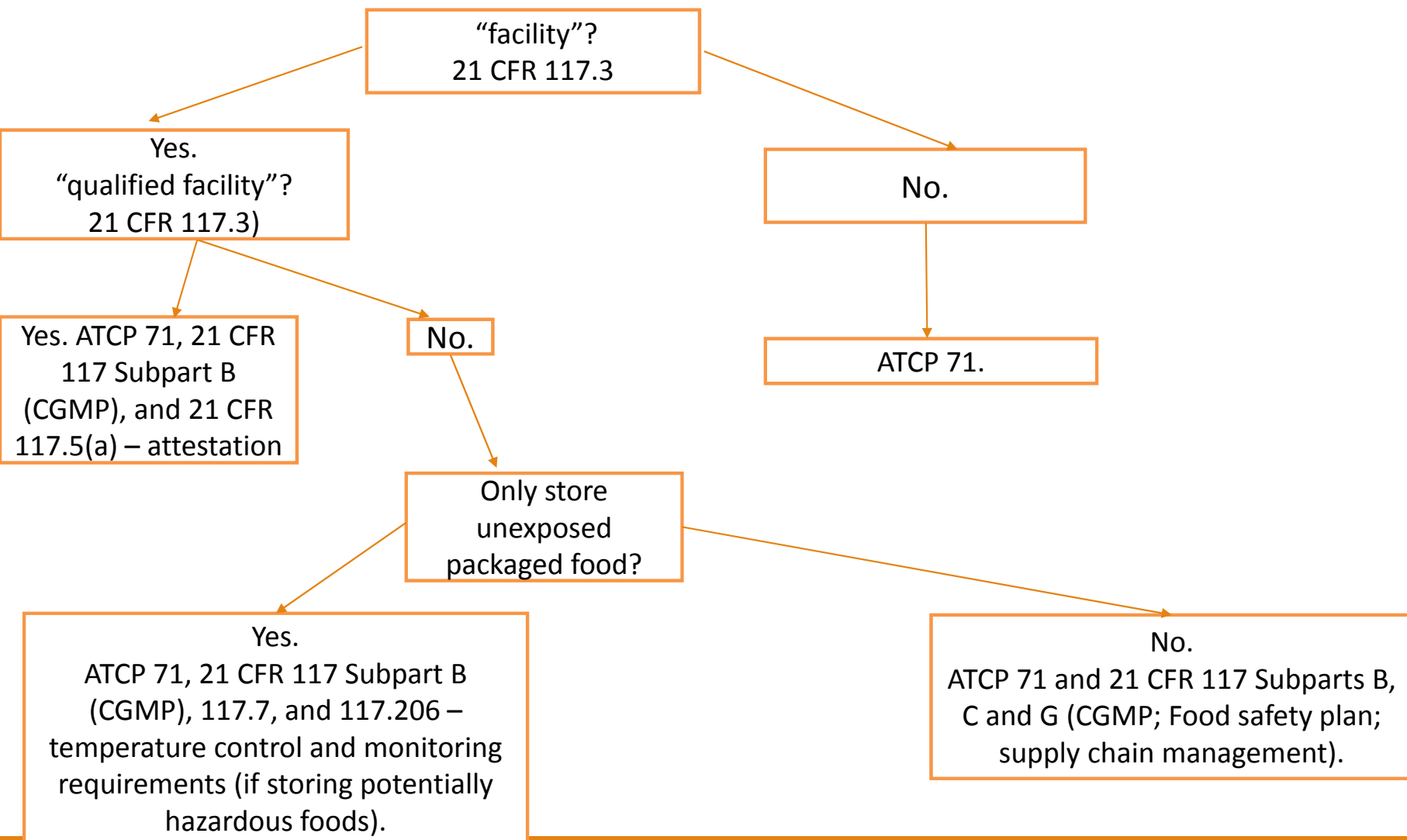
- WDATCP role is unclear

FSMA Intentional Adulteration

- ATCP 65, 70?

Creating a Produce Safety Regulatory Program





Future Focus Areas: Labeling

Basic features

Accuracy

Allergens

Contact David St. Jules

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INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), SUGAR, VEGETABLE OIL (PARTIALLY HYDROGENATED PALM KERNEL AND/OR COTTONSEED OIL, SOYBEAN AND PALM OIL), COCOA, CARAMEL COLOR, CONTAINS TWO PERCENT OR LESS OF COCOA PROCESSED WITH ALKALI, INVERT SUGAR, WHEY, LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE), CORNSTARCH, SALT, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, OIL OF PEPPERMINT.

CONTAINS WHEAT, MILK AND SOY INGREDIENTS.

Future Focus Areas

Information management; Communication throughout a larger workforce

Training; Continuous Quality Improvement vs. Consistency

Wise use of Voluntary Compliance Agreements

Environmental Sampling

Environmental Sampling: Pilot Studies and the Future

- **Zone 2 in Food Processing Plants and Grade B Dairy Plants making exposed RTE products**
 - 5 samples per plant in Round 1
 - 39 samples per plant in Round 2
- **Critical sanitation violation in an area in which the RTE product is exposed**
 - Determined by actual inspection in Round 1
 - Informally observed in Round 2
- **Noted whether plants had own environmental sampling program**
 - FSMA Preventive Controls rule to make unnecessary?
- **No follow-up regulatory actions were taken.**



Environmental Sampling: Pilot Studies and the Future

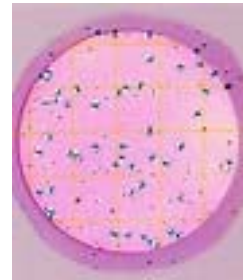
- **Indicator testing**

- *Listeria* spp. (+/-) OR
- Biotype I *E. coli* (+/- and CFU/ml)

- **Results**

- **Round 1: link between critical sanitation violation and (+) result: Greater likelihood of (+) result if event occurred**
- **Round 2: NO link between informally-noted critical violation and (+) result**

- **Logistical challenges**



Environmental Sampling: what next?

Our ideas now:

Routine surveillance for verification purposes

2-person teams; not part of routine inspection

Zone 2 sampling areas (19 or 39 samples)

To be determined

Indicators vs. pathogens

Follow-up requirements / expectations

We will seek industry feedback first!

Summary

We are all facing many changes – let's work together!

Please let us know how we can improve our service.

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