

NATIONAL PROCESSED RASPBERRY COUNCIL
Food Safety Committee
Teleconference

June 30, 2015, 9:00 a.m., PDT

Committee Members Participating:

<input checked="" type="checkbox"/> William Beadle	<input checked="" type="checkbox"/> Andy Enfield	<input checked="" type="checkbox"/> Antonio Dominguez
<input checked="" type="checkbox"/> Eric Larson	<input type="checkbox"/> Karen Holzberg	<input type="checkbox"/> Rolf Haugen
<input type="checkbox"/> Brad Rader		

Others Participating:

<input checked="" type="checkbox"/> Tom Krugman	<input type="checkbox"/> Tarun Harit	<input checked="" type="checkbox"/> Britt Burton-Freeman
<input checked="" type="checkbox"/> Tom Skilton	<input checked="" type="checkbox"/> Allison Beadle	<input checked="" type="checkbox"/> Meghan Flynn

x = present

o = absent

A. Call to Order; Establish Quorum; Approve Minutes

The meeting was called to order by William at 9:05 a.m. with roll call disclosing a quorum to be present.

B. Review of Summary Report

Britt's summary report identified three potential individuals that could conduct a vulnerability and risk assessment, as well as two associations involved with food safety issues. It was noted that one of the three, Claudia Coles, Washington State Department of Agriculture, had been recommended by Dr. Brackett, Director of the Institute for Food Safety and Health. She had identified the other two individuals, one at Washington State University, the other at Oregon State University. Andy reported that he knew Karen Killinger, WSU, as Enfield Farms' QA manager had attended her training courses. Antonio recognized the difference in production practices, mainly hand versus machine harvest, between domestic and foreign producers and suggested developing a Best Practices Manual that would standardize practices for all producers and provide minimum standards for safe raspberry production. He felt the issue of universal raspberry food safety was more than training the trainers which would be difficult due to language barriers. He further identified the International Raspberry Organization as a platform to deliver the Manual to foreign producing countries.

Based on this discussion, William suggested next steps as:

1. Contact the three identified individuals as to their ability to conduct a vulnerability and risk assessment for the processed raspberry industry. Request proposals to conduct the assessment. Tom will make these contacts and prepare a summary report for the Committee.

2. Contact the Food Safety Preventive Controls Alliance and the Produce Safety Alliance for more information. Tom will make these contacts as well and include in his report.
3. Develop a Best Practices Manual for use by both domestic and foreign producers. Use the IRO to deliver the information to foreign producers. Tom and Antonio will be at the next meeting, scheduled for Spring 2016, and could present to the Conference.

There was agreement from committee members that this approach made sense, and that the next conference call would be after Tom completed his investigation. Britt felt that conducting the assessment was a good first step for the industry. Tom noted that the Crisis Communications plan in place to address response in the event of a crisis, food safety or otherwise.

Allison reported on Sablani's UV-C project, looking at the inactivation of food borne pathogens using UV light. She reported that he had had success and was wrapping up his study. He did report that UV light was most effective on *E.coli* and least effective on *listeria*. He was preparing his research for publication and was planning on presenting at the IFT Conference July 2016. Britt noted that *listeria* is problematic and showing up in unexpected places.

C. Adjourn

There then being no further business to come before the Committee, on a call from William, the conference call adjourned at 9:25 a.m.