

# NATIONAL PROCESSED RASPBERRY COUNCIL

## Food Safety Committee Meeting

November 2, 2015, 1:00 p.m.

### Committee Members Participating:

Andy Enfield                       Antonio Dominguez  
 Eric Larson                               Karen Holzberg                       Rolf Haugen  
 Brad Rader

### Others Participating:

Tom Krugman                       Tarun Harit                               Britt Burton-Freeman  
 Tom Skilton                               Allison Beadle                       Adam Enfield  
 Mark Van Mersbergen               John Clark                               Mark Daeschel

x = present                              o = absent

#### A. Call to Order; Establish Quorum; Approve Minutes

The meeting was called to order at 1:05 p.m. with roll call disclosing a quorum to be present. As William Beadle had resigned from the Council, with Committee concurrence John Clark appointed Eric Larsen to serve as chairman.

Prior to approving minutes from the June 30, 2015 conference call, questions were regarding Sablani's UV-C project, specifically if the technology was applicable to a liquid. Antonio discussed a similar project being implemented in Chile, and noted that the researcher in Chile was working with Sablani. Question was also raised regarding the sensory impact of frozen raspberries after UV treatment, with exposure time being one of the keys. Sablani has intentions on developing a piece of pilot equipment for trials this summer.

On a motion by Antonio and seconded by Brad, minutes from the June 30, 2015 conference call were unanimously approved.

#### B. Review of Vulnerability and Risk Assessment Proposal

Mark Dasechel began by introducing himself as the Fruit and Vegetable Food Safety Specialist at Oregon State University. He discussed his proposal which would conduct grower surveys and have an online questionnaire for foreign suppliers to identify vulnerabilities and risks. He noted that the most significant difference between domestic and foreign production would likely be the use of hand labor in foreign countries versus machines for harvest in the United States. Once the surveys were complete he would review current FSMA standards and prepare a Best Practices Manual for the industry. In response to questions he noted that food safety rules for foreign and domestic producers were the same with importer verification from foreign

production an additional requirement under FSMA. For foreign producers, Antonio suggested he could coordinate through the International Raspberry Organization. Eric felt that the survey could provide an educational opportunity for the Council as part of outreach activity. There was general agreement that a basic manual that provided direction to the industry on practice necessary to comply with FSMA was crucial, and that both proactive as well as reactive practices need to be addressed. Chlorine as a disinfectant was discussed as a reactive step, with Britt noting that it treated the water but not the fruit, and that for the most part, the high acidity of raspberries helped prevent microbiological contamination.

After Mark left the meeting, discussion continued on how to proceed. There was agreement that a Best Practice Manual for the industry was necessary, and that it was better to wait for a short period of time before taking action to proceed so that more information could be gathered and additional resources could be identified. It was also suggested that additional expert be identified and contacted to prepare proposals for the industry.

### **C. Adjourn**

It was agreed that the Committee would meet again on Tuesday December 1 at Enfield Farms, with dial in available for those members not in the area. There then being no further business to come before the Committee, on a motion by Brad and seconded by Rolf, the meeting adjourned at 3:40 p.m.