

NATIONAL PROCESSED RASPBERRY COUNCIL
Food Safety Committee Meeting

December 1, 2015, 9:30 a.m.

Committee Members Participating:

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

Others Participating:

Tom Krugman Shawn Tobin
 Tom Skilton

x = present o = absent

A. Call to Order; Establish Quorum; Approve Minutes

The meeting was called to order at 9:36 a.m. with roll call disclosing a quorum to be present.

On a motion by Andy and seconded by Brad, minutes from the November 2, 2015 meeting were unanimously approved.

B. Review of Action Items

A short document summarizing general Good Agricultural Practices was reviewed. This document was developed after reviewing GAP's which had been developed for other Ag industries. Common areas included worker hygiene, field sanitation, general sanitation, water quality, and packaging storage. It was agreed that what was needed was a visual guide using graphics to convey this information to fieldworkers regardless of language. The committee asked that the brochure developed by Chile be circulated for the committee to review.

A memo prepared by Britt was then reviewed. In addition to containing additional resources that might be able to help the industry develop a best practices guide and conduct its vulnerability assessment, she questioned whether the industry should begin by conducting an internal survey on food safety issues and vulnerabilities. Developing a questionnaire with the correct questions properly written would be the most difficult part, but completing this step could save a significant amount of money. Committee members agreed this made sense and felt that there were resources available to get the survey answered in South American and Eastern European raspberry industries. Discussion noted that the survey should be based on food safety audit standards, with a third party used to help organize and prepare the questions. Once administered and summarized, it could be used as an inventory of basic industry

information. Britt's suggestion included identifying potential risks/vulnerabilities, if they were being addressed, if so, how, and if not, why not as a starting place. This approach would identify risk "holes".

Discussion then ensued on how to get the message out to the various countries. Antonio suggested that it could be delivered at the IRO meeting next Spring in Serbia. Tom suggested that a seminar for Washington growers could be organized in conjunction with the May 2016 meeting in Lynden. It was felt that if PCA credits were available, there would be good turnout. Tom was asked to pursue this possibility.

General discussion then turned to the different risks of machine vs. hand harvest, pathogenic contamination and conditions that allow pathogens to grow, pathogens of concern, and how to minimize risks.

C. Action Items

The following action items were identified:

1. Contact the resources identified in Britt's summary as potential third party vendors to: assist the industry develop a best practices manual; and to survey the industry (both domestic and international) regarding a vulnerability and risk assessment.
2. Prepare a draft questionnaire to be used by both domestic and international raspberry industries to identify risks and vulnerabilities.
3. Identify what pathogens could potentially infect raspberries and methods of control.
4. Create draft brochures representing general Good Agricultural Practices for fieldworkers and Good Manufacturing Practices for processing facilities using graphics and pictograms to demonstrate best practices.

D. Adjourn

A date for the next meeting was not established, but it was suggested late January or early February. There then being no further business to come before the Committee, on a call from the chair, the meeting adjourned at 10:50 a.m.