

Pet Food Alliance—Product Safety Working Group

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Items Discussed:

1. Transportation Survey
2. Foreign material (plastic)
3. RFPs
4. Pentobarbital
5. "Cloud" server

Transportation Survey

What happened with that survey? → it went into people's "junk" box

Questions we wanted answered with that survey:

- Could *Salmonella* re-contamination of rendered materials be happening during trucking?
- What do washes look like?
- How often do they happen?
- What are the common practices?

Discussion:

Mars (Phillip Wekunda and Abdias Fonseca) talked to their confectionary group after the January meeting and got best practices from that group. They are now auditing truck wash facilities and have a 4-step wash validation. They were finding that wash tickets don't necessarily mean the same thing everywhere. Through their audits, they are identifying "Mars certified" wash stations so they can be sure their tankers are being cleaned to specifications as defined by Mars. Abdias indicated they (Mars) would be willing to share their auditing criteria. The audit takes less than 1 hour. This may be the first step in moving toward an industry standard or industry certification rather than a "Mars" certification as that can lead to some head to head competition. The idea would be to develop a "best practices" document.

Counter-discussion:

Smaller companies don't have the leverage to push truckers to go to specific wash stations or to push them to wash between every single load or sometimes don't have the proximity to a certified wash station. Maybe Mars/Nestle "best practices" aren't the same as Diamond/Smuckers "best practices." The consensus from the group was that we would at least like to see a general document created.

Questions:

- What is it the industry wants to see on a wash ticket to be confident in that ticket?
- How do you validate a truck wash?
- Should we conduct research on cleaning a fat truck?
- How do you test the cleanliness? → ATP test, rapid test, presence of water, etc.?

Action items:

1. Re-edit the survey and re-send from a real person/people, not a listserve so that it doesn't come in as spam.
2. Create an online database that contains the "best practices"
3. At the next meeting, have someone present what those best practices are to the attendees at large, not just to the product safety group (Similar to how B.J. Presents Oxidation Project Updates).

Foreign Material

Plastic Detection and removal:

Jenni McClintic (Smucker) mentioned seeing a "vision system" machine in Australia/New Zealand that "blows" the plastic out of a meal without losing any of the meal. (Tomra System--sensor-based machines for sorting).

Similarly, Pablo Carrion (Nestle) indicated that Beuller has a grain sorting mechanism that removes infected corn or wheat.

Question/Concern:

- Volume. Does it go fast enough to be practical?

Training Videos:

Ansen Pond (Pilgrim's Pride) indicated they are working on creating training videos for foreign material detection and/or prevention at processing plants (beef, pork, and poultry plants).

Action Items:

1. Present at the next meeting what some of the innovative technology is regarding foreign material removal. Possibly have Tomra provide a presentation and/or Bueller.
2. Can we use the training videos that the Pilgrim's group is working on? Could they be put into a file accessible to all PFA members?

Request for Proposals (RFP) – Michelle Sayles and Pablo Carrion

Last round of proposals:

- Thank you to all who scored proposals.
- Seven proposals were received. Two were selected to move forward.
 - o The PFI PS2 group also reviewed the research proposals.
- The group would like to know which proposals were selected and if any of the previous research proposals have been completed.

Next round of proposals:

- What is the next research area we need funded?
 - o Validation of cleaning a fat truck?
 - o Rapid testing methods?
 - o Pentobarbital rapid detection methods?

Action items:

1. Let the group know what proposals were selected last round.
2. Write a new RFP and receive new round of proposals.
3. Have more involvement in scoring the proposals this round.

Pentobarbital

FDA is expecting to see testing of raw materials of animal origin. But they have not yet set guidelines or requirements for this testing. Very beginnings of discussion.

Questions/needs:

- Rapid testing method
- Risk assessment
- If a rendering facility does not accept "deads", but instead receives their product from a processing plant, will they be required to test?

"Cloud" Server

We need a space for files, material, data, etc. to be stored and accessed by PFA members. The most logical thing to do is create a server possibly as a cloud based system.

Questions/concerns:

- Who controls this?
- Who is responsible for maintaining content?
- Will there be an access code?
 - o Don't want the general public to have access, at least not to all of it
- How long is the code good for?
- What all might be available?
 - o Meeting notes, working group summaries, RFPs/Submitted proposals, Published Research, Working group-specific folders/forums for discussion, PFA member contact info.

Conclusions/Action Items:

1. Transportation Survey—conclusions
2. Best Practice development for washing/cleaning
3. Vision System for plastic removal in meals
4. Buellar grain sorting system for mold/impurities
5. Videos for training on food safety testing/foreign material mitigation
6. Funding for research proposals
7. Evaluation/creation of RFPs
8. Communication of completed research projects and funding proposals
9. Pentobarbital testing process—potential creation of RFP for rapid methods
10. Cloud based communication system for the network

Overall, the group discussions were very well undertaken and much activity is occurring within the product safety working group for the Pet Food Alliance.