



Agriculture Advisory Meeting Notes

Date: Spring 2020
Meeting Place: Remote, via email

Called to order: n/a **Chair(s):** Erin Krier **Note Taker:** Erin Krier

Council Members Present: n/a

Council Members Absent: n/a

Guests Present: n/a

Agenda No. 1 Alternative Method for Advisory Committee Communication

Discussion: • Due to the statewide prohibition of in-person meetings in response to the Covid-19 pandemic, and the ensuing overwhelming requirements for businesses and academics to “meet” over Zoom, the decision was made to not host a formal Spring semester Agriculture Advisory Committee meeting. In its place, a PowerPoint presentation was created and emailed to all committee members, requesting review and feedback in response to the items presented. The PowerPoint presentation is located on the Agriculture Advisory Committee SharePoint site.

Action: n/a

Deadline: None **Responsibility:** None

Agenda No. 2 Advisory Committee Member Input

Discussion: • The only email feedback provided was from Lacy Litten, Director of Food Safety and Field Operations Manager for Innovative Produce. Her suggestions were as follows:

- Much of food safety is audit compliance. Getting students familiar with these audit schemes, interpreting guidelines, and writing procedures would be extremely beneficial when wanting to get a foot in the door. PrimusGFS and GlobalGAP are probably the two most common audit schemes used:
- PrimusGFS has a more science-based approach to food safety used mostly in vegetable production.
- GlobalGAP has more of a social responsibility approach used mostly in strawberry production.
- Food safety is also risk assessment and justifying your conclusion with sound (enough) evidence. I had a food safety training where I had to perform a pre-harvest risk assessment noting every food safety issue and what I was going to do about it. While this approach was overboard for real-world situations, in my opinion, it was such a good teaching tool. Food safety can close down an entire ranch out of production – it’s extreme but possible. And that’s the thing with food safety, the likelihood may be small, but it is *always* there. So how are you going to mitigate those risks? You have to be confident in your decisions, which is why having experience in this position is paramount. A mock risk assessment in a garden plot is an idea.
- Curriculum should not just include microbial issues with water, because really, water is the vehicle transmitting these pathogens. E. coli O157:H7 doesn’t just start magically growing in water; it’s introduced to water. Other pathogens we talk about in industry: STEC (EHEC), Salmonella, total coliforms, fecal coliforms, listeria, generic E. coli, total plate counts
- Environmental Monitoring for HACCP operations could be addressed



Action:

Deadline: None

Responsibility:

Agenda No. 7

Discussion: •

Action:

Deadline: None

Responsibility:

Agenda No. 7

Discussion: •

Action:

Deadline: None

Responsibility:

Agenda No. 7

Discussion: •

Action:

Deadline: None

Responsibility:

Erin Krier

Reports: **Important Dates and Follow-up**

- Next advisory committee meeting will be Fall semester, 2020
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