

WDATECP Update for Industry

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Topics...

- Managing a broader public health portfolio: transfer of DHS programs to WDATCP
- Keeping rules in synch with FSMA and a changing industry
- Future focus areas
- Issues in the news



1 year old – Division of Food and Recreational Safety

35 “new” employees → 223 total

2 Bureaus

- **Food and Recreational Businesses**
- **Meat and Poultry Businesses**

Restaurants

Lodging

Pools and related water facilities

Campgrounds

Recreational / educational camps



A broad public health portfolio



- **Restaurants – foodborne illness**
- **Lodging – *Legionella*, bed bugs, screens, fire safety, meth labs**
- **Pools and related water facilities – drownings and near-drownings, fecal incidents, chemical burns**
- **Campgrounds – water and wastewater, carbon monoxide**
- **Recreational / educational camps – foodborne illness, water safety, medications and health care**



Work challenges

Dramatic increase in:

- Compliance cases
- Plan reviews and licensing inspections

Promotions, retirements, resignations

- 15 new sanitarians started since January 1

Cross-training vs. specialization

- Now emphasizing each area's unique mix of businesses



Work challenges

Metrics to inform our employees and our constituents

Changing roster of local health department agent partners

“Left overs” from pre-merger times

- Agency-specific policies
- Rules



Working to overcome the challenges

Getting help to where it's needed:

- Hired additional Licensing Food Scientist and additional Regulatory Specialist
- Fewer Sanitarians per Supervisor – more in-field mentoring
- Shortening the “training curve” before Sanitarians are conducting inspections

Making DATCP a better place to work

- Equity pay adjustments – multi-year process
- Focus on defining and expecting an achievable workload – will likely need more staff in future

Working to overcome the challenges

Increasing quality and depth of inspections

- Training, including joint inspections
- Inspection and report audits
- FDA standards

Accountability in the DATCP – Agent partnership

- Rule revision to stress staff qualifications, program review (ATCP 74)
- Communication

Modernizing electronic information management

- HealthSpace platform: retail food, lodging, recreational licenses
- Microsoft xRM platform: manufactured food and dairy

New People / New Roles

Program and Policy Chief

- Kate Strom Hiorns 608-224-4703

Recall / Emergency Response Coordinator

- Jim Beix 608-224-4665

Licensing Food Scientists

- Carol Johnson 608-224-4923

Regulatory Specialists

- Cathy Klecker 608-224-4736



New People / New Roles

Environmental Health Supervisors

- Kelsey Kohout 608-635-6611
- Jean Finger 715-206-0737

Manufactured Foods Specialists

- Erin Bergwin 920-445-5384
- Stefan Boerboom 608-575-7316
- Debra Dorn 608-224-4694
- Jacob Multerer 414-238-5782
- Mary Rollins 715-240-0104

Revised Rules

ATCP 87 Honey and Maple Syrup

- New maple syrup grade standards: mandatory for licensed maple syrup processors; optional for exempt producers
- Different requirements for separate sugar house and packaging areas (licensed food processing plant)
- Department review required for maple-derived water processes
- Recall plan (licensed food processing plant)



Rules under Revision

- ATCP 55 Meat and Meat Food Products
- ATCP 70 Food Processing Plants
- ATCP 74 Local Agents and Regulation
- ATCP 75 Retail Food Establishments
- ATCP 75 Appendix “Wisconsin Food Code”
- ATCP 76 Safety, Maintenance, and Operation of Public Pools and Water Attractions
- ATCP 77 Laboratory Certification

Future Focus Areas

FSMA Preventive Controls

- Regulators Training, including Grade “A” add-on
- GMP inspections based on 21 CFR 117

Creating a Produce Safety Regulatory Program

- 6 staff on-board
- Build awareness
- Statutory and Regulatory Foundations
- Develop inventory
- Training
- On-farm readiness reviews
- Inspections



Issues in the news

Butter grading

- Existing law
- Lawsuits

Home-Baked goods

- Lawsuit
- Legislation
- Flour as the “new raw meat”



Summary

We are all facing many changes – let's work together!

Please let us know how we can improve our service.

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