

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE

\* \* \* \* \*  
\*  
In the matter of: \*  
\*  
NATIONAL ADVISORY COMMITTEE \*  
ON MEAT AND POULTRY INSPECTION \*  
\*  
\*  
\* \* \* \* \*

Via WebEx

Friday,  
September 25, 2020

The above-entitled matter came on for  
hearing, pursuant to notice, at 9:00 a.m.

FACILITATOR: RACHEL EDELSTEIN  
Subcommittee DFO

On behalf of FSIS:

RACHEL EDELSTEIN  
Subcommittee Designated Federal Officer

ROBERT WITTE  
Lead

JONATHAN HUANG  
Primary Note Taker

SHERCODA SHAW  
Note Taker

SHEKELLE BAZEMORE  
Note Taker

Subcommittee Members:

DR. JIMMY L. AVERY  
Mississippi State University

TINA CONKLIN  
Michigan State University

CASEY LYNN GALLIMORE, Subcommittee Chair  
North American Meat Institute

SHERRI L. WILLIAMS  
JBS USA, LLC

JAMES JENKINS  
Louisiana State Department of Agriculture  
and Forestry

DR. JOSEPH JAY HARRIS  
Southwest Meat Association

DR. BYRON WILLIAMS  
Mississippi State University

SARAH SORSCHER  
Center for Science in the Public Interest

DENISE L. PERRY  
Lorentz Meats

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

P R O C E E D I N G S

(9:13 a.m.)

1  
2  
3  
4  
5  
6  
7  
8  
9  
10  
11  
12  
13  
14  
15  
16  
17  
18  
19  
20  
21  
22  
23  
24  
25

MS. EDELSTEIN: Casey Gallimore?

MS. GALLIMORE: Present.

MS. EDELSTEIN: Sherri Williams?

MS. S. WILLIAMS: Yes. I'm here.

MS. EDELSTEIN: Great. James Jenkins?

MR. JENKINS: I'm here. And I've got the audio, but I don't have the link to get to the notes.

MS. EDELSTEIN: Okay. Let me, I will have somebody get that to you.

MR. JENKINS: Thank you.

MS. EDELSTEIN: All right. And then Joe Harris?

DR. HARRIS: I'm here.

MS. EDELSTEIN: Great. Byron Williams?

DR. B. WILLIAMS: I'm here, Rachel, but I don't, I don't have the right link to get the screen for this session.

MS. EDELSTEIN: Okay. I'll send, I'll get, I'll have somebody send that to you, too. Then Sarah Sorscher? We don't have Sarah? Okay. I'll try to get Sarah. Then Denise Perry?

MS. PERRY: Yes, I'm here.

1 MS. EDELSTEIN: Great. Alice Johnson?  
2 Yeah. I heard she was unavailable yesterday, so  
3 maybe she's not available today, too. Okay. I'm  
4 going to turn it over to Casey and try to get the  
5 visuals and Sarah.

6 I mean that for, so for James Jenkins and  
7 Bryon Williams, I'll try to get you the information.  
8 And then, and I'll try and get in touch with Sarah  
9 Sorscher.

10 MS. GALLIMORE: Thank you, Rachel. So  
11 hopefully everyone's seeing my screen and I'm going  
12 through the painstaking process of watching me try  
13 and type some of this up.

14 So I kind of, so far, I think I've kind of  
15 organized just the way things seem to be working out  
16 in my brain at least as two main recommendations,  
17 one, strengthening the current system.

18 And then two, our recommendation on some  
19 kind of outreach and education effort to retailers.  
20 So I'm kind of just trying to take everything that  
21 we had gotten and fold it into here.

22 So I'm trying to make sure, oh, I guess  
23 this would be our label. And so please feel free,  
24 if you guys could go ahead and, if you haven't  
25 already start reading through what I already have

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

1 written and let me know what I'm missing.

2 U/F: Okay. There is one participant who  
3 has raised their line? They raised their hand. Do  
4 you want to answer their question?

5 MS. GALLIMORE: Sorry. It's, it's Bob  
6 Witte. He's muted for some reason.

7 AT&T EVENT PRODUCER: Okay. It looks like  
8 he has joined the participant line. That's why he  
9 is muted. Let me open his line.

10 MS. GALLIMORE: Yeah. He should be on the  
11 panelist line. And he just wanted to make sure, he  
12 just wanted to, he's been sending the emails for  
13 everybody for the link, like so he wanted to make  
14 sure --

15 DR. B. WILLIAMS: Yeah. James -- and thank  
16 for adding me. James and Byron, I sent that email.  
17 Did you guys get that Webinar link?

18 MR. JENKINS: Okay. I, this is Jim. I got  
19 the link, but it's too, the fermented, soft gear,  
20 guide products. That's 502 -- 832502.

21 MS. EDELSTEIN: I think, we have somebody,  
22 Bob, I think let's just let, I think we have some  
23 other staff sending the information.

24 DR. B. WILLIAMS: Okay.

25 MS. EDELSTEIN: So we're going to let them

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

1 handle it.

2 MR. JENKINS: Well I got an email from, let  
3 me see --

4 MS. EDELSTEIN: Is that Shekelle Bazemore?

5 MR. JENKINS: Yeah. I got an email from  
6 her, just got the same link, the 502.

7 MS. EDELSTEIN: Oh, it's not, that's still  
8 the wrong one. Okay. Let me tell everybody.

9 AT&T EVENT PRODUCER: Oh, this is the  
10 breakout sessions that you have joined, so the --  
11 this is the event producer. So this is a breakout  
12 session that you have joined, and the WebEx link  
13 ends with 832502.

14 U/M: So yeah. If you guys have two  
15 windows open, you might have the old one open. And  
16 if you click the new one, make sure you, there could  
17 be two screens.

18 So you might just close out of the screens  
19 you have and that 502 number as the event  
20 coordinator is saying, is the correct one for this  
21 Committee 2. Does that make sense?

22 MR. JENKINS: Yes.

23 AT&T EVENT PRODUCER: I just put that link  
24 in the WebEx chat, so you can give it, and you can  
25 just forward the same.

1 MR. JENKINS: All right. This is Jim. I'm  
2 good now. Hello.

3 MS. GALLIMORE: Sorry Jim. We're all just  
4 kind of waiting for me to finish my thing.

5 MR. JENKINS: Okay. No problem.

6 MS. GALLIMORE: Okay. So I think I have  
7 most of the content here and we can talk about how  
8 it's worded. But let's start going through  
9 Recommendation 1.

10 And just help me make sure that we're  
11 missing anything that we had identified yesterday,  
12 or if anyone has thought about it overnight and has  
13 some additional things to include.

14 So or if we want to organize things around  
15 and go with that, too. So FSIS has been putting the  
16 notes together for us and kind of started out with  
17 this initial, you know, the question we repost.

18 And our answer to that question is, yes,  
19 FSIS should continue not to sample boxed beef  
20 primals and subprimal products. And then part of  
21 that question is, if our answer is yes, which it is,  
22 how can the current system be strengthened.

23 So I think our first recommendation should  
24 align consistently here in saying that, you know,  
25 there are some things we identified that can

1 strengthen the current system.

2           One of those is if FSIS could put together  
3 a centralized resource on intended use as it applies  
4 in this scenario. And then in following that they  
5 could update their guidance to suggest to federally  
6 inspected establishments to therefore update their  
7 own intended use statements.

8           And give more information on the risks,  
9 maybe even link FSIS's website for more information.  
10 And include this more robust information on their  
11 intended use in letters of guarantee and distribute  
12 that information to customers on an annual or more  
13 frequent basis.

14           Any thoughts on how this is, how this is  
15 worded or whether or not this appropriately captures  
16 our conversations from yesterday.

17           DR. B. WILLIAMS: I think that pretty much  
18 captures it, Casey.

19           MS. GALLIMORE: Thank you. I always assume  
20 that silence is agreement. So if you don't agree,  
21 this is your time to jump in. And this was just a  
22 placeholder in case there were other things that  
23 fall under the strengthen the current system.

24           But there wasn't anything that I could  
25 remember that I through appropriately falls under

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

1 this. Okay. Let's move on to Recommendation 2.  
2 And I'm just going to put a page break in here so  
3 that we don't hopefully see it altogether.

4           Yeah. Okay. That's better. So our second  
5 and probably our HACCP recommendation would be to  
6 conduct outreach and education efforts similar to  
7 the LM project.

8           And I can look up the actual name here for  
9 those purposes. But we talked about how initially  
10 we'd need, or the agency would need to do some  
11 information gathering possibly in the form of a  
12 roundtable to determine the appropriate information  
13 and resources to provide retailers.

14           And actually we should do it on here. And  
15 then we had talked about some of the resources. And  
16 I don't, I mean those were in the notes, but I know  
17 we had talked about some.

18           I know there's industry information on, I  
19 know our research foundation has a website with a  
20 bunch of different information on controls. There's  
21 also, I know we talked about USDA guidance or FSIS  
22 guidance on STEC controls.

23           Is there any other resources that we had  
24 identified already? I think we talked about  
25 extension purposes, any?

1 DR. B. WILLIAMS: Yes. That's one avenue.

2 MS. GALLIMORE: And hopefully we make these  
3 all sound nicer, but this was just to get our own  
4 thoughts down. And then we talked about doing a  
5 survey for retail establishments at the beginning of  
6 the project.

7 And then at intervals throughout the  
8 project to gauge, you know, whether these efforts  
9 are being, are effective. And then we also talked  
10 about how survey results could drive FSIS sampling  
11 and enforcement.

12 But I don't know, enforcement's not the  
13 right word. I don't know what word to use there but  
14 we talked about how if you survey a retail  
15 establishment and they're not.

16 Or they are grinding some primals and  
17 primals that are intended for intact use and they  
18 have no controls, then, you know, FSIS might utilize  
19 our information to drive their sampling and other  
20 activities.

21 And then I, so I talked to a couple of  
22 retailers last night, just to kind of get an  
23 understanding of what their current practices are.  
24 And it sounds like some of, some of the retailers  
25 and honestly a lot of this is coming out from the

1 grinding log changes, have already identified that,  
2 you know, they need to be thinking about and  
3 controlling for STEC.

4           There's some creative things that sounds  
5 like some of the retailers are doing. Number one,  
6 they're doing a lot less grinding in general. If  
7 they are grinding, they maybe, some of them may be  
8 taking the grind from like bench trim.

9           And only using it internally for full  
10 cooked products that they make. Some of them are  
11 trying to limit the scope of the raw materials used  
12 as much as possible.

13           So that they're grinding logs are easier to  
14 manage. You know, they maybe only buying from a  
15 certain company or a certain establishment in some  
16 areas to try and trim that down.

17           If a customer -- one thing that seems to be  
18 kind of increasing is if the customer comes up and  
19 asks for a whole muscle product to be ground, so  
20 they ask, you know, hey, can you grind this sirloin  
21 roast for me?

22           Some retailers are either not doing that  
23 for customers anymore. Or if they are doing that,  
24 they will take a, they won't take a sirloin out of  
25 the meat case.

1           They'll take one from the back where they  
2 can identify the exact box that it came out of and  
3 take a picture of the label and have a little bit  
4 better traceability of that.

5           So it was, there were interesting  
6 conversations, you know, and I think they kind of  
7 line up with a lot of our recommendations, in that,  
8 you know, retailers are starting to think about  
9 these.

10           Obviously, you know, I was talking to very  
11 large retail chains. I wasn't talking to mom and  
12 pop shops. So, you know, there's going to be a  
13 learning curve for everyone.

14           And the curve is always going to be greater  
15 for the small establishment. But none of our  
16 recommendations are requirements, either. Obviously  
17 and that includes then recommending is just  
18 information and suggestion.

19           So interest on any questions or feedback or  
20 just thoughts on that?

21           DR. B. WILLIAMS: You might just insert a  
22 word, Casey. Drive FSIS sampling and future  
23 activities.

24           MS. GALLIMORE: Good call. Okay. So this  
25 is some of the things that we talked about that if

1 we were designing the survey, these are the things  
2 that we would suggest putting on said survey.

3 First determine whether or not they're  
4 grinding primals and subprimals for intact use. I  
5 guess it wouldn't just be grinding, although that is  
6 the primary thing we were concerned about. I don't  
7 know how to --

8 MS. S. WILLIAMS: Hey Casey, this is  
9 Sherri. Yep, or otherwise, non-intact product.  
10 Sorry, yep. There you go.

11 MS. GALLIMORE: Yeah. Something to get  
12 that point across. And then so that's, I just  
13 include these as kind of, these are the main two  
14 that seem to be coming up.

15 I guess, I guess there is also just like,  
16 oh. There are still some folks that are just  
17 grinding whole muscle. Most of those folks, well  
18 not most, some of those folks are grinding whole  
19 muscle but that is understood by their supplier.

20 And so they are, they're buying whole  
21 muscle that's intended to be ground. But I'm sure  
22 there is still some folks out there that are, that  
23 are doing it the opposite way.

24 So part of what we talked about on the  
25 survey is getting an understanding of what retailers

1 understand on intended use, if they, if they have  
2 any understanding about it.

3           And then see if they're, if they have any  
4 controls for STEC when they're doing this and  
5 whether they have any HACCP plans. Is there  
6 anything else that we had thought to include on the  
7 survey?

8           I guess we talked about maybe having like a  
9 checklist of controls. All right. And we talked  
10 about labeling. We're getting some feedback, so if  
11 you're not talking you might want to make sure your  
12 phone's on mute.

13           I guess this would be part of the  
14 information gathering, too. And we talked about  
15 utilizing state and local health partners as another  
16 means for distribution.

17           And also communicating all of these efforts  
18 to federally inspected establishments so that they  
19 are aware. But that they understand that none of  
20 this takes away their responsibility to control  
21 STEC. Okay.

22           That's a big recommendation but I hope it  
23 captures everything that we had talked about. Any  
24 other thoughts or things that we might be missing  
25 here? Okay.

1           And then one of the things I know we talked  
2 a lot about if we were going to do a roundtable, who  
3 do we invite. And so I took some notes and I think  
4 I captured everyone.

5           By the way, I did not know this but the  
6 Food Marketing Institute, I think recently is trying  
7 to rebrand and has changed their name. So but these  
8 are the ones I remembered from what we had written  
9 down as far as representing kind of more of the  
10 retailers.

11           Although it sort of represents a fair  
12 amount of packer, processors as well. And then, you  
13 know, the packer, processors as well as some of  
14 these folks also have retail elements.

15           Is there anyone that you all can think of?  
16 And depending on how FSIS wants to do the  
17 roundtable, sometimes they've had roundtables with  
18 just industry organizations like this.

19           Sometimes they allow these industry  
20 organization to invite their members. But anyone  
21 else that you all can think of that needs an invite  
22 to this potential roundtable?

23           DR. B. WILLIAMS: Would it be appropriate  
24 to invite AFDO or a representative from there since  
25 FDA/Health Departments have jurisdiction in most of

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

1 these stores, or the retail stores?

2 MS. GALLIMORE: I think, I think that's a,  
3 that's a good thing. Can you help me remember what  
4 the acronym is for? I can Google it though.

5 DR. B. WILLIAMS: AFDO, my mind's gone  
6 blank, Casey. I'm sorry.

7 MS. GALLIMORE: That's all right. Let me,  
8 let me see if I can, let me see if I can Google it  
9 really quick.

10 U/F: Association of Food and Drug  
11 Officials, I think.

12 DR. B. WILLIAMS: Yes. That's it.

13 MS. GALLIMORE: Perfect.

14 DR. B. WILLIAMS: Association of Food and  
15 Drug Officials.

16 MS. GALLIMORE: You know, I think that's a  
17 good one.

18 DR. B. WILLIAMS: See Casey --

19 MS. GALLIMORE: And it brings me to -- go  
20 ahead.

21 DR. B. WILLIAMS: I was just going to  
22 suggest that, to call that potential invitees to  
23 roundtable, so --

24 MS. GALLIMORE: Yes.

25 DR. B. WILLIAMS: -- not necessarily

1 locking in that these are just the ones.

2 MS. GALLIMORE: Good call. And that, this,  
3 I'm glad you brought this up because it reminded me  
4 of something else. I almost brought it up  
5 yesterday, but I didn't.

6 And I'd like to gauge your guys' thoughts.  
7 As I was talking to a couple of the retailers, they  
8 brought this up. I don't know how familiar all of  
9 you are with the food code.

10 But is this something that we may be  
11 recommend FSIS discuss with FDA on the food code and  
12 whether or not an update to the food code would be  
13 beneficial.

14 A lot of, not a lot, well, I think it is  
15 actually a lot of state and local health officials  
16 utilize the food code. Some of them just use the  
17 exact food code as their standard.

18 And some use it as a starting off point,  
19 and some have their own completely separate from it.  
20 But it may be another avenue to address and get the  
21 information out that this is something that should  
22 be considered.

23 MS. PERRY: Hi, this is Denise. Casey, I  
24 would say if that's what they generally use as their  
25 reference document for safe practices, that

Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

1 absolutely should be something to look at to update.  
2 The more continuity the better throughout guidance.

3 MR. JENKINS: Yeah, this Jim Jenkins. I  
4 agree that's what the health department uses. I  
5 know here they refer to FDA's food code. And so I  
6 agree, get them onboard.

7 DR. B. WILLIAMS: I think that may be a  
8 result, this what may come of after the survey and  
9 after the discussion and so forth to, as a potential  
10 down the road to incorporate it into the food code,  
11 because most of them that I know of, utilize that as  
12 a governing document.

13 But I think it's good to at least put that  
14 on the table of discussion with them to include any  
15 potential guidelines of, you know, if they, if we  
16 recommend that they use.

17 Or if it's recommended that they use any  
18 additional organic acids, et cetera to treat any  
19 trim or cuts that they may grind. I think that  
20 would be good.

21 MS. GALLIMORE: Okay. Any other thoughts.  
22 And I know this a, it seems like a lot to me, but I  
23 don't know. I guess I, this is my first rodeo.

24 U/M: I think it turned out good. And  
25 maybe it is a lot but whatever, yeah, it's probably,

1 you know, not all going to be implemented anyway.  
2 So I think we've got a good, broad set of  
3 recommendations.

4 U/M: Yeah. I agree. One advantage that  
5 we had was the LM, you know, program that they did  
6 in the retails. And then also, too, from the other  
7 thing that we're building on here is that when they,  
8 when FSIS required the grinding logs at retail, the  
9 investigators passed that information around.

10 And so this is very similar to that. And  
11 so the investigators could play a part in this.

12 MS. GALLIMORE: Yeah. Absolutely. I think  
13 it's good to, I might keep that as a note to remind  
14 myself when we present this to the group. Okay.  
15 FSIS folks?

16 U/M: Casey?

17 MS. GALLIMORE: Yes? Go ahead.

18 DR. B. WILLIAMS: Excuse me, excuse me.  
19 This is Bryon. Did we include anything in there  
20 about, or did we mention including retail exempt,  
21 small establishments including them in that survey?

22 MS. GALLIMORE: Well I mean all retail  
23 establishments are retail exempt.

24 DR. B. WILLIAMS: Okay. Yes.

25 MS. GALLIMORE: So I think that would, I

1 think that would automatically include them.

2 DR. B. WILLIAMS: Okay. Okay.

3 MS. GALLIMORE: But one thing that might be  
4 good is highlighting in here somewhere, maybe even  
5 just the beginning. Does that make sense? Kind of  
6 like making sure that we, like as we're going  
7 through honestly this whole process, we're thinking  
8 about how, you know, the very large retailers down  
9 have the, or have much more resources than the  
10 smaller one.

11 DR. B. WILLIAMS: Sure.

12 MS. GALLIMORE: And couching that at the  
13 beginning so it's a theme throughout the  
14 recommendation?

15 DR. B. WILLIAMS: Yes. I guess my behind-  
16 the-scenes thought process was those custom exempt  
17 and maybe, you know, state facilities that are  
18 retail exempt or their out-front activities are  
19 retail exempt, that the health department may or may  
20 not ever reach.

21 MS. GALLIMORE: Oh so you're talking about  
22 like processors that are also retailers more like --

23 DR. B. WILLIAMS: Yes. Yes.

24 MS. GALLIMORE: -- kind of the reverse.

25 DR. B. WILLIAMS: Yes.

1 MS. GALLIMORE: Okay.

2 DR. B. WILLIAMS: Got it.

3 MS. GALLIMORE: Why does this keeping  
4 wanting to change things. Okay. FSIS folks, do  
5 you, how do you want, do you want me to just email  
6 this updated document to the whole team that you all  
7 sent this to us on, or do I send, do you want me to  
8 send this to one individual person?

9 MS. EDELSTEIN: Can you send it to Valerie  
10 Green? Do you have her address?

11 MS. GALLIMORE: Yep. Okay.

12 MS. EDELSTEIN: So that will --

13 MS. GALLIMORE: I'm going to stop sharing.

14 MS. EDELSTEIN: -- ensure the process for  
15 the, when we get back into the full committee.

16 MS. GALLIMORE: Yeah. Absolutely, that --

17 MS. EDELSTEIN: Although they could  
18 probably, honestly, Casey, they can problem give you  
19 the rights there, too, to share.

20 MS. GALLIMORE: Okay. Well I'll email it  
21 to her just in case that's not how --

22 MS. EDELSTEIN: Okay.

23 MS. GALLIMORE: -- she wants to do things.

24 MS. EDELSTEIN: Okay. Oh, and do that --

25 MS. GALLIMORE: And I'm going to stop

1 sharing my screen, unless anyone has any remaining  
2 things they want to look at or talk about on here.

3 MS. EDELSTEIN: And I just got a message  
4 from Val asking, so that we've got ten minutes left.  
5 But I don't think we need any more time. I think  
6 we're, you'll be ready at 10, right?

7 MS. GALLIMORE: I think so. Any other  
8 thoughts from the group that we need more time?

9 MS. PERRY: No, I think we're good.

10 DR. B. WILLIAMS: No, just one, I do have  
11 one question, Casey. If you scroll down, you have  
12 all of the discussion notes down at the bottom, is  
13 that what's down there? I don't know if we --

14 MS. GALLIMORE: Yeah. This is, I was just  
15 building off, yeah, we don't want to show the other  
16 folks that.

17 U/M: Yeah. I was going to say, I didn't  
18 think that should be included.

19 MS. GALLIMORE: If I, if I share my screen,  
20 I just won't scroll down that far. Does that sound  
21 good?

22 U/M: Works for me.

23 MS. GALLIMORE: Okay. And this was just my  
24 note on what phone call, phone line to use. Okay.  
25 Yeah. Rachel, I think we're good on time, so I'm

1 going to stop sharing my screen. I'll send this to  
2 Val and then we'll call back into the other line at  
3 10?

4 MS. EDELSTEIN: Yep. I think that's a good  
5 idea. That gives us enough time to get ready for  
6 the 10 o'clock.

7 MS. GALLIMORE: Okay. Awesome. Thank you,  
8 guys.

9 MS. EDELSTEIN: Thanks, Casey.

10 U/F: Thank you, Casey.

11 U/M: Thanks much. Good job.

12 U/F: Thank you.

13 AT&T EVENT PRODUCER: Okay. Okay. I see  
14 there on the line.

15 U/M: What's that?

16 AT&T EVENT PRODUCER: So the breakout  
17 session done, and I believe, is that correct?

18 U/M: Yep. Yep. I think everybody's  
19 hanging up and we're going to jump back to that main  
20 line again.

21 AT&T EVENT PRODUCER: To the main line  
22 again. Okay. Thank you so much all for joining.  
23 Have a great day.

24 (Whereupon, the Subcommittee II session was  
25 adjourned.)

26 Free State Reporting, Inc.  
1378 Cape St. Claire Road  
Annapolis, MD 21409  
(410) 974-0947

C E R T I F I C A T E

1  
2  
3  
4  
5  
6  
7  
8  
9  
10  
11  
12  
13  
14  
15  
16  
17  
18  
19  
20  
21  
22  
23  
24  
25

This certifies that the attached proceeding before the  
UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE

IN THE MATTER OF:           NACMPI Public Meeting  
PLACE:                       Via WebEx  
DATE:                         September 25, 2020

was held according to the record, and that this is  
the original, complete, true and accurate transcript  
which has been compared to the recording  
accomplished at the hearing.



-----  
Kelsea Belt  
Court Reporter