NC Food Safety and Defense Task Force
Food Protection Evolution
Adapting to Changing Times

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Director of Food Safety Programs
Food Marketing Institute
Overview

- FMI membership & mission
- Why is food safety important
- Changes through the years
- Steps in producing safe food
- What’s cooking at retail
FMI – U.S. Membership

• 1,500 member companies
• Food retailers and wholesalers
• Approximately 26,000 retail food stores
• 680 billion combined annual sales
• Large multi-store chains, regional firms and independent supermarkets
FMI’s Mission

• Develop and promote policies, programs and forums in the areas of:
  – Government Relations
  – Food Safety & Defense
  – Research & Education
  – Public & Consumer Information
  – Industry Relations
Why is Food Safety Important
Protecting Public Health

Current Estimates:
48 Million Illnesses
128,000 Hospitalizations
3000 Deaths
In the News

Multistate Outbreak of *L monocytogenes* in cantaloupes (Fall 2011)

Multistate Outbreak of *Salmonella* Bareilly in tuna (spring 2012)

Multistate Outbreak of *e.coli 026* Infections Linked to Raw Alfalfa Sprouts (2012)

Dog Treats Recalled for Salmonella (September, 2010)

Multistate outbreak of *Salmonella Enteritidis* linked to a mexican style fast food restaurant (2012)
Changes through the years
Changes through the years
Changes through the years
## FORSYTH COUNTY 2005

**Food Service Establishment Inspection**

### Critical Violation Risk Factors

| # | Risk Factor | Notes | Potential Violation | R = Risk | B = Benefit
|---|-------------|-------|---------------------|----------|-------------
| 1 | Employees health | 2010 | | 1 15 | |
| 2 | Food handling | 2010 | | 2 15 | |
| 3 | Prevent cross-contamination | 2010 | | 1 15 | |
| 4 | Food safety training | 2010 | | 2 15 | |
| 5 | Food cold storage | 2010 | | 1 15 | |
| 6 | Food and equipment | 2010 | | 1 15 | |
| 7 | Food and facility | 2010 | | 2 15 | |
| 8 | Food protection | 2010 | | 2 15 | |
| 9 | Food preparation | 2010 | | 2 15 | |
| 10 | Food handling | 2010 | | 1 15 | |
| 11 | Food cold storage | 2010 | | 2 15 | |

### Notes

- **Food Safety Training:** All employees must be trained in food safety procedures.
- **Cross-contamination:** Ensure proper separation of raw and cooked foods.
- **Cold Storage:** Temperatures must be maintained at 40°F or below.
- **Facility:** Regular cleaning and maintenance are required.
- **Equipment:** Equipment must be properly cleaned and maintained.
- **Protection:** Proper guards and covers on equipment.
- **Preparation:** Food must be prepared in accordance with food safety guidelines.
- **Handling:** Foods must be handled properly to prevent cross-contamination.
- **Cold Storage:** Proper storage of perishable foods.
- **Facility:** Continuous monitoring of facility temperature.
- **Temperature Observations:** Regular checks of temperature.
- **Comments:** Any deviation from the above standards may result in a violation.

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## FORSYTH COUNTY 2011

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| 3 | Prevent cross-contamination | 2011 | | 1 15 | |
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**Changes through the years**

**FORSYTH COUNTY 2005**

- Date: 2005
- Establishment Name: [Redacted]
- Location Address: [Redacted]
- City: Winston-Salem

**FORSYTH COUNTY 2011**

- Date: 2011
- Establishment Name: [Redacted]
- Location Address: [Redacted]
- City: Winston-Salem

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**Inspection Details**

- Date of Inspection: [Redacted]
- Inspector: [Redacted]
- Result: [Redacted]
- Violations: [Redacted]

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**Food Service Establishment Inspection**

- Establishment Name: [Redacted]
- Location Address: [Redacted]
- City: Winston-Salem
- Date: 2011
- Inspector: [Redacted]
- Result: [Redacted]
- Violations: [Redacted]

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**Food Protection**

- Action Taken: [Redacted]
- Violations: [Redacted]
- Date of Follow-up: [Redacted]

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**Food Preparation**

- Action Taken: [Redacted]
- Violations: [Redacted]
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**Food Storage**

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- Violations: [Redacted]
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**Food Handling**

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Changes through the years

FORSYTH COUNTY 2005

• 34 Item Check list
• Food protection
  – Time/Temperature
  – Stored/Handled
• Personnel
  – Infection/communicable disease
  – Handwashing/hygiene practices
  – Clothes/hair restraints
• Floors/Walls/Ceilings

FORSYTH COUNTY 2011

• 49 Item Check List
• Employee Health
• Hygiene practices
• Preventing Contamination by Hands
• Potentially Hazardous Foods
  – Cooking Time/Temperature
  – Cooling/Reheating (separate)
  – Hot Holding/Cold Holding (separate)
  – Time as a Public Health control
• Consumer Advisory
Steps in Producing Safe Food
Retailers, the last line of defense

- are the most ‘visible’ part of the food chain
- have to ‘Look beyond the 4 walls’
- need to continue improving consumer confidence
- use a Total Food Safety Management approach
  A. Approved Supplier/Supplier certification (Source)
  B. Store employee training
  C. Store operations – Active Managerial Controls (FDA Risk Factors)
  D. Consumer education and awareness
Do You Know Your Supplier

- Retailers need to have ‘assurances’
- Due diligence prior to doing business
- Retailers want more than a supplier audit
- Suppliers need to have a food safety Third-Party Certification
  - Global Food Safety Initiative (GFSI)
    - SQF

The SQF Program

- Level 3: Food Quality Plan
- Level 2: Food Safety Plan
- Level 1: Food Safety Fundamentals
Training for Store Employees

- FMI offers a program for employee training, testing and certification
- Emphasis of risk factors
- Influenced by Job-Task Analysis
- Classroom and on-line
- Instructor materials
- Multiple languages
- 2009 FDA Food Code

Source: www.supersafemark.com
Retail Food Safety

Effective food safety systems in the store must include:

• Good Retail Practices
• Standard Operating Procedures
• Sanitation & hygiene programs
• Monitor and verify best practices
• Incorporating metrics (internal & external)
• Effective crisis management & recall system
• Risk and science-based controls (utilize FDA Risk Factor reports)
### Facility Type | Key Risk Factors Areas: Needing Improvement (Out-of-Compliance)

<table>
<thead>
<tr>
<th>Facility Type</th>
<th>Risk Factors</th>
</tr>
</thead>
</table>
| Delis         | •Improper Holding/Time & Temperature (50%)
               |   – Cold holding (60%); Hot holding (53%)
               | •Personal Hygiene (52%) |
| Meat & Poultry| •Improper Holding/Time & Temperature (20%)
               |   – Cold holding |
| Seafood       | •Improper Holding/Time & Temperature (32%)
               |   – Cold holding |
| Produce       | •Improper Holding/Time & Temperature (35%)
<pre><code>           |   – Cold holding (cut melons) |
</code></pre>
<table>
<thead>
<tr>
<th>Facility Type</th>
<th>Foodborne Illness Risk Factor with Statistically Significant Improvement</th>
</tr>
</thead>
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Source: FDA 2008 Risk Factor Study
Total Food Safety Management: ‘Consumer Education’

FOOD ALLERGY AWARENESS!

WHAT TO KNOW!

THE EIGHT MAJOR FOOD ALLERGENS

- Milk
- Egg
- Fish
- Crustacean Shellfish
- Wheat
- Soybeans
- Peanuts
- Tree Nuts

SYMPTOMS OF ALLERGIC REACTION

- Loss of consciousness
- Sharpness of breath
- Stinging or itching around the mouth
- Hives
- Swelling of the face, tongue, lips, or hands

WHAT TO DO!

REACT QUICKLY - CALL 911

Notify Management - It Could Save A Life!

Asthma Medication Can Take Only Minutes To Develop. Don’t Hendrail!

MERCURY AND FISH

ADVICE FOR:

- Women who might become pregnant
- Women who are pregnant
- Nursing Mothers & Young Children

Eat Fish! Live Healthy!

2009-2010 Flu Season and Understanding H1N1 Flu
(Formerly Swine Flu)

A Helpful Guide

The 2009-2010 flu season is here, and now is the time to be sure you do all that you can to protect yourself and those around you. You probably have also heard about the H1N1 (sometimes called swine flu) and still have questions about how this flu virus is different, how it affects you, and how you can keep healthy and protect your family. This brochure will help you understand the difference between seasonal flu and H1N1 flu and will provide you with suggestions on what steps to take now.
Total Food Safety Management: ‘Consumer Education’

Eating undercooked foods such as beef or seafood increases the risk of foodborne illness. It has also been known to cause complete burger bliss. We cook beef to order.
What’s Cooking at Retail

• Legislation (state, local & federal)
  – FSMA
  – Labeling (menu; front of pack nutritional values)
  – Traceability/record keeping (retail grinding logs)
  – Sanitary Transportation of Food

• FDA Food Code (CFP) – science based

• Foodborne illness outbreaks (raw foods/agricultural products)

• Improving Risk Factor compliance
What’s Cooking at Retail

- *Listeria monocytogenes* – retail risk assessments
- Norovirus
- Allergens
- Animal welfare
- Country of Origin Labeling
- Environmental and social practices
- Food defense
- Recalls
- Sustainability
Contact Info

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