



FARM TO FORK: Key Food Safety Issues

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**SNA: Annual Nutrition Conference 2008
Sunday, July 20 Noon – 1 pm**



LEARNING OBJECTIVES

- **Initiate a discussion of critical issues in food safety**
- **Discuss with food safety experts the current 'food safe' environment**
- **Facilitate in-depth discussions on emerging pathogens, 2007 Food Code changes, food safety regulatory contacts, and reliability of suppliers**

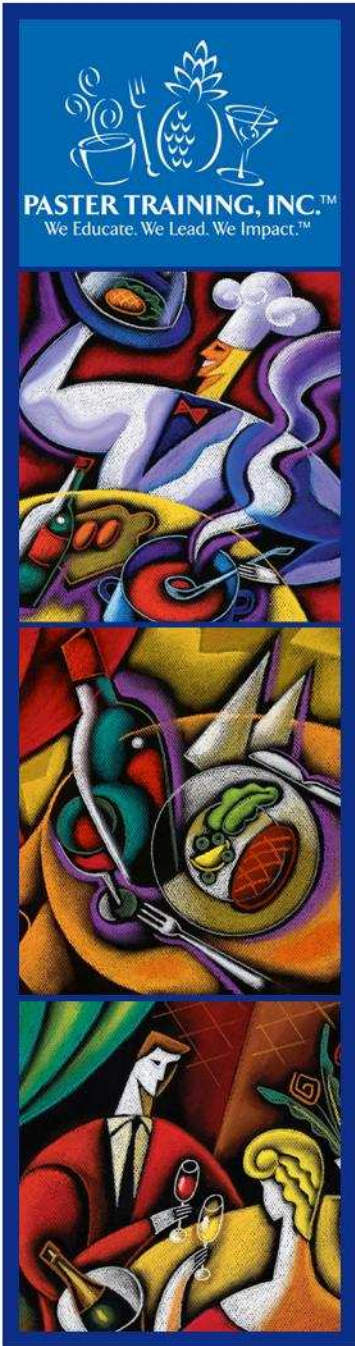


LEARNING OBJECTIVES

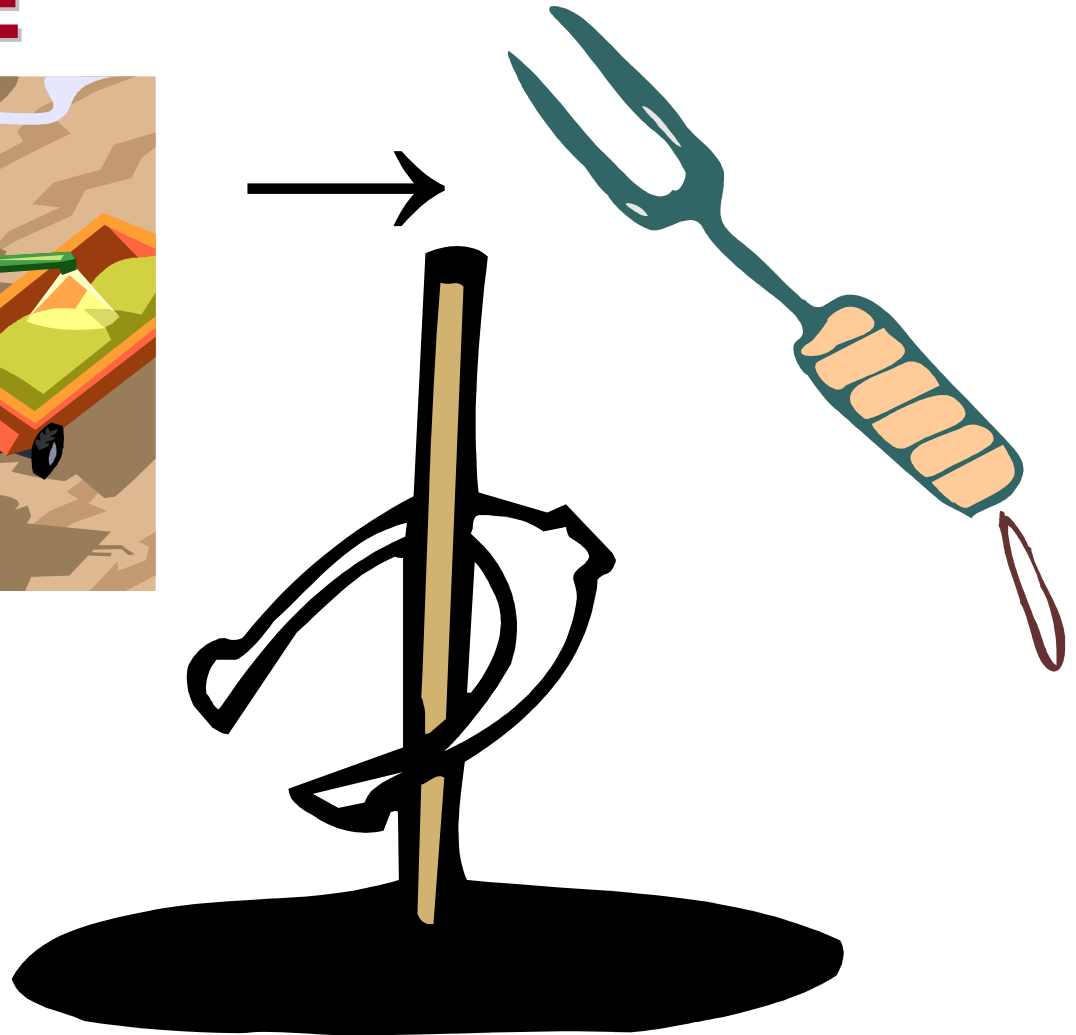


- **Discuss Child Nutrition Act Reauthorization requirements and the Food-Safe Schools program**
- **Liability regarding foodborne illness**
- **Center for Science and the Public Interest, MAKING THE GRADE Report**

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FARM TO FORK: It's NOT a 'GAME OF CHANCE'



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SESSION ACTIVITIES

Break into groups

Select a recorder and a reporter

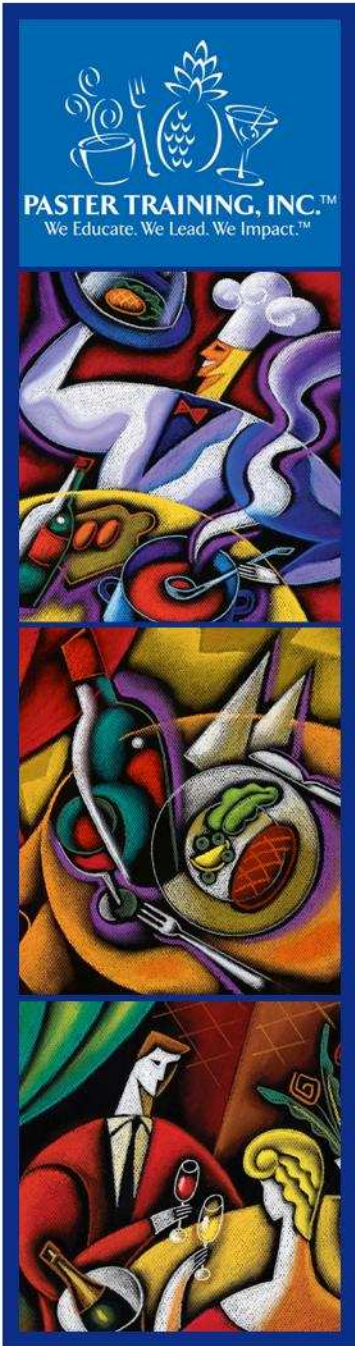
Discuss topic selected

Report to the group



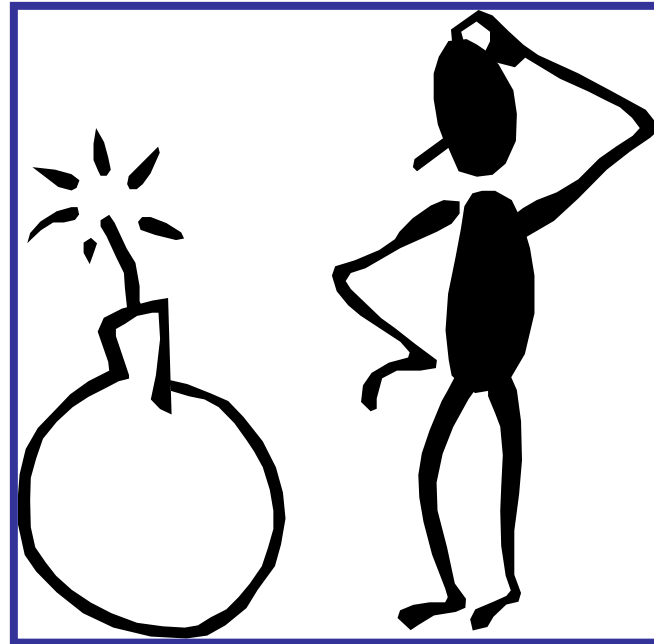
GROUP TOPICS

- 1. Liability**
- 2. National School Lunch Act**
- 3. Regulatory**
- 4. 2007 Supplement to the 2005 Food Code**
- 5. Reliable Suppliers**
- 6. Making the Grade – CSPI Report Card**



LIABILITY

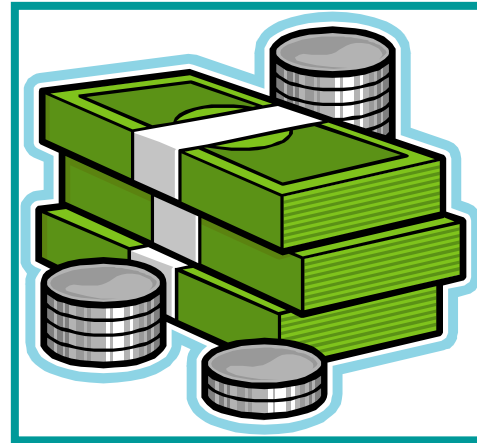
- ARE you responsible?
- WHO is responsible?



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LIABILITY

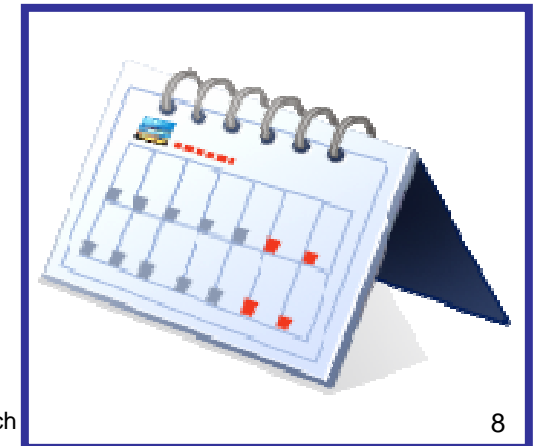


- **\$4.75 MILLION Paid to families of children with foodborne illness in Finley, WA school district**



NATIONAL SCHOOL LUNCH ACT

- **2004 Food Safety Reauthorization requirements:**
 - 2 inspections of each school cafeteria
 - Post most recent health inspection
 - Food Safety Plan based on HACCP
- **Reauthorization**
 - Every 5 years
 - Last 2004 effective 2006
 - Next 2009 effective 2011





NATIONAL SCHOOL LUNCH ACT

TOOLS

- **HACCP**
- **Food-Safe Schools**
- **Local Resources:**
 - **Health Department**
 - **Cooperative Extension**





REGULATORY ISSUES

- **Fresh-Cut produce outbreaks**
- **(1998 -2005)**
- **Leaf lettuce 4**
- **Romaine lettuce 2**
- **Roma tomatoes 2**
- **Mixed lettuce 1**
- **Spinach 1**
- **Tomatoes 1**
- **Mixed melons 1**
- **From USA Today & FDA 2006**





REGULATORY ISSUES

- **Goal: Prevent food-borne illness**

Disease Control

- No Bare hand contact
- Sickness in the cafeteria;
• students or employees
- Outbreak response



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Surveillance

- **Local**
Nurse's office
Local physicians
Home
- **National**
PulseNet
FoodNet



REGULATORY ISSUES

PREVENTION TECHNIQUES

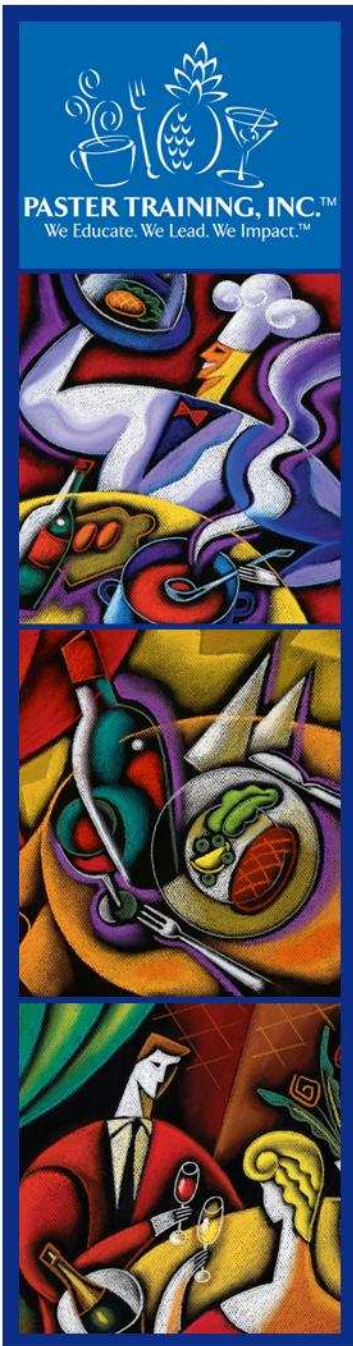


- **Farm**
 - **Good Agricultural Practices**
- **Manufacturer**
 - **Good Manufacturing Practices**
- **Grocers/Restaurants/Schools**
 - **HACCP, Self Inspections**

2007 SUPPLEMENT to the 2005 FDA Food Code

CDC Risk Factors

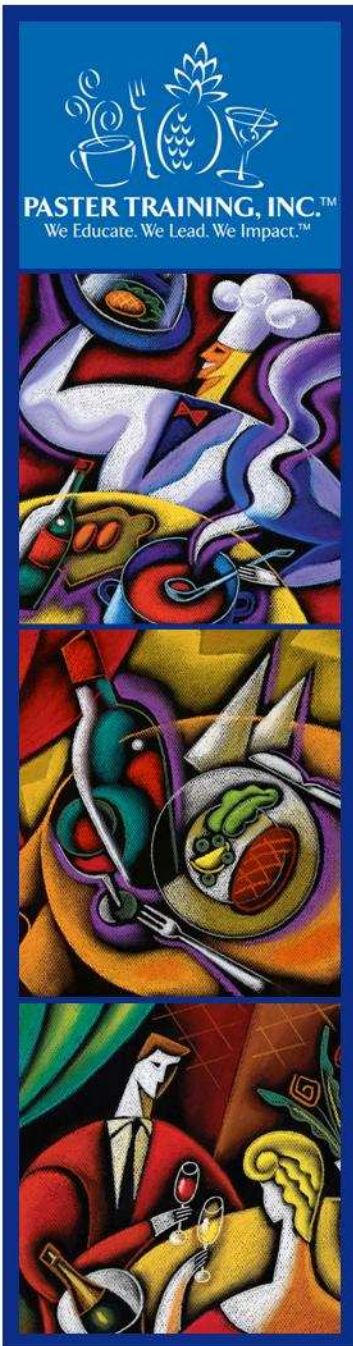
- **Unsafe Suppliers**
- **Poor Personal Hygiene**
- **Cross-contamination**
- **Not Holding Food Properly**
- **Not Reaching Minimal Cooking Temperatures**





2007 SUPPLEMENT to the 2005 FDA Food Code

- **Revised** the definition of Potentially Hazardous Food (Time/Temperature Control for Safety Food) subparagraph (2)(a) by adding, "cut tomatoes" (CFP Issue 2006-III-005)
- **3-403.11; 3-501.12(A); 3-501.13 (A) and (B); and 3-501.14**
Removed all uses and cross references to Subparagraph 3-501.16 (A)(2) that referenced 7°C (45°F) cold holding.



RELIABLE SUPPLIERS

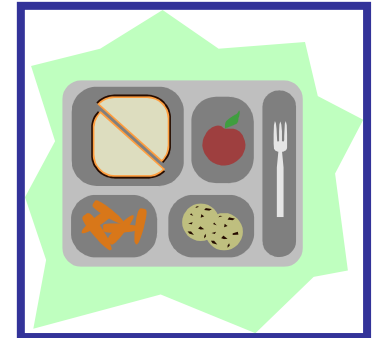
- **Know your suppliers**
- **Quality Assurance**
 - Standards
 - Testing
 - Inspections
- **Recordkeeping**
 - HACCP Principles



CSPI – Center for Science in the Public Interest MAKING THE GRADE

CSPI based its grades on five key considerations:

- Beverage nutrition standards
- Food nutrition standards
- Grade levels to which policies apply
- Time during the school day to which policies apply
- Locations on campus to which policies apply





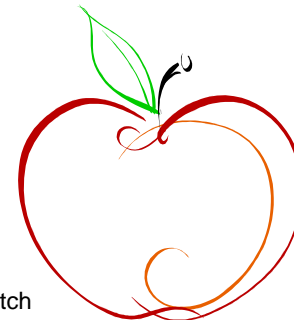
CSPI – Center for Science in the Public Interest MAKING THE GRADE



- A = 0
- A- = 2 Kentucky and Oregon
- B+ = 7 Mississippi, Nevada, Alabama, Arkansas, California, Washington and New Mexico
- B or B- = 9 states
- C = 5 states & the District of Columbia
- D = 7 states
- F = 20 states

....“But overall, the changes, while positive, are fragmented, incremental, and not happening quickly enough to reach all children in a timely way.”

*Margo G. Wootan,
Director of Nutrition
Policy at CSPI.*





THANK YOU FOR YOUR PARTICIPATION AND ATTENTION.....

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