



FOOD SAFETY: LIKE IT OR NOT IT'S HERE!

By
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HISTORY

- 1998 Clinton Administration puts together program: *Guide to Minimize Microbial Contamination*
- 1999 retailers begin to make move to require industry to have a food safety program
- No guidance for industry for which program to use.
- USDA comes has program (Government Audit)

HISTORY CON'T

- Several Audits Surface
 - Primus - EuroGAP -AIB
 - USDA - SQF -HACCP
- GAPs & GMPs
 - Which one for which industry
- Confusion
- Retailers still demanding
 - Questions about their programs

2001

FOOD SAFETY BECOMES SECURITY

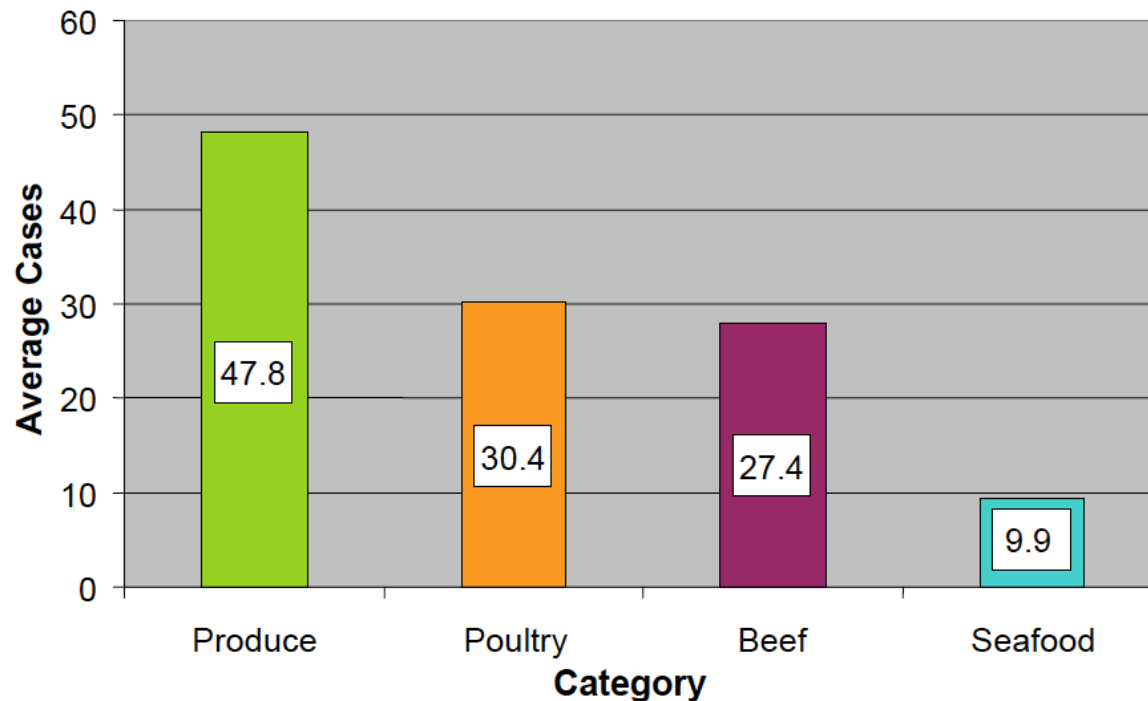
- 2001 changes scope of food safety to security
 - 9-11
 - FBI involved in security programs
- Security document given to industry
- Bioterrorism Act of 2002
 - Five different areas
 - Food Facilities must register
 - FDA expanded powers

FOOD SAFETY OUTBREAKS

- October 2003-May 2004 – Lettuce (mixed salad) E. coli O157:H7; 57 reported cases in California
- April 2004 – Spinach E. coli O157:H7; 16 reported cases in California
- September 2005 – Lettuce (romaine) E. coli O157:H7; 32 reported cases in Minnesota, Wisconsin, and Oregon
- September 2006 – Spinach E. coli O157:H7; 205 case (five deaths) nationwide
- November 2006 – Lettuce E. coli O157:H7; New York, New Jersey, Pennsylvania; 71 sickened
- December 2006 – Lettuce E. coli O157:H7; Iowa, Minnesota, Wisconsin; 81 ill
- *CDC

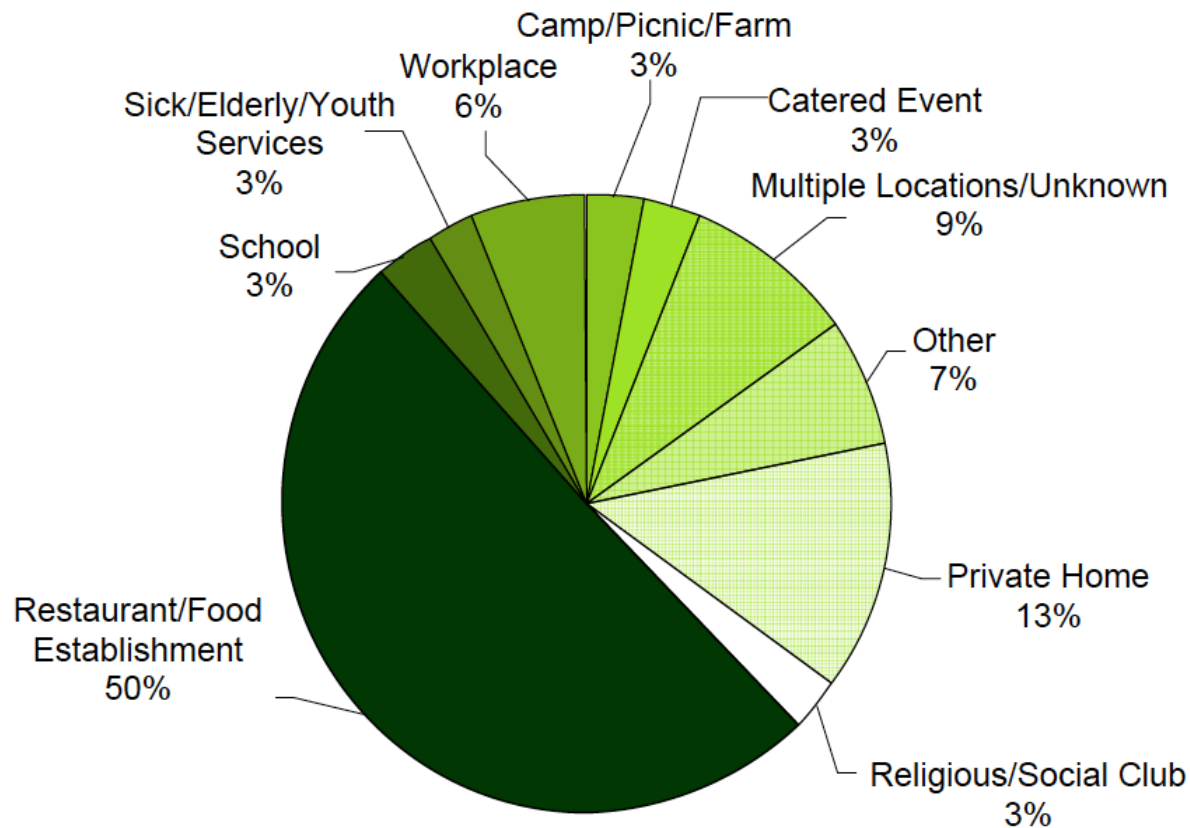
Outbreaks by the numbers: Fruits and Vegetables 1990 -2005
Caroline Smith DeWaal & Farida Bhuiya*Center for Science in the Public Interest
2009*

FIGURE 3. AVERAGE CASES PER OUTBREAK BY FOOD CATEGORY 1990-2005



PRODUCE OUTBREAK LOCATIONS

FIGURE 2. PRODUCE OUTBREAK LOCATIONS



INDUSTRY, REGULATIONS & GOVERNMENT

- Leafy Green Marketing Order
- More industries creating their own GAPs & GMPs
- FDA doing more audits
- Food Modernization Act
 - Regulations still being drafted

SO WHAT? WHAT DOES THIS MEAN TO ME?

- Retailers want their food safe
 - Want a recognized food safety audit program
 - GFSI (Global Food Safety Initiative)
 - Primus GFSI
 - SQF
 - GlobalGAP
 - Tesco
 - British Retail Consortium

BASICS OF FOOD SAFETY AREAS

- 15 areas
- Included In These Areas:
 - Traceback
 - Record Keeping/Self-Audit
 - Site History
 - Soil
 - Fertilizer
 - Irrigation/Fertigation
 - Harvesting
 - Produce Handling
 - Waste Pollution
 - Worker Safety Training
 - Environmental Issues
 - Complaints
 - Security

GROWER EXAMPLE

- CROP PROTECTION
 - Major area of concern
 - Looking for:
 - Reasons of management (why)
 - Are you educated enough to make these decisions
 - What data are you using to make these decisions
 - Do you have records for your decisions
 - How do you determine what to spray
 - How do you log it

DURING THE AUDIT

- Demonstrate knowledge that you know what you are doing
- Show the records
- Testing of MRLs
- What to do if exceeded the MRL
- **NOT GOING TO GO AWAY...ONLY GOING TO INCREASE!!!**

NEXT UP

- FOOD SAFETY MODERIZATION ACT
 - Five Components
 - Two Components have drafted rules (550pg each)
 - Implemented May 2014
 - Possible audits similar to OSHA inspections
 - 14,000 FDA auditors needed
 - 2014 FY Budget seeks \$295 million increase

GOOD NEWS

- Looking at coming up with one standard
- Looking at streamlining the system
- Eventually this will become part of the culture

BOTTOMLINE

- EMBRACE IT OR FIGHT IT
- FOOD SAFETY IS HERE...ITS NOT GOING AWAY

THANK YOU

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