

News from the Division of Food Safety

VOLUME 1, ISSUE 1

NOVEMBER 2016

FAST STATS!

THE TOTAL NUMBER OF
FOOD ESTABLISHMENT
INSPECTIONS FOR THIS
QUARTER WAS:

9,936

Inspection and Laboratory Analyses Data

Food Laboratory Analyses	1,357
Chemical Residue Analyses	232,161
Consumer Calls	10,217
Plan Review Requests	63
New Food Entity	404
Food-borne Illness Complaints	63
Export Certificates Issued	4,085

**RECALL
ALERT**

For food product recall information please visit the following webpage:

<http://www.fda.gov/Safety/Recalls/>

Food Safety and Food Defense Advisory Council

Next Meeting

Wednesday, November 9, 2016
10 a.m.

3125 Conner Boulevard
Eyster Auditorium
Tallahassee, Florida 32399

Listeria at Retail Workshop Provides Valuable Information to Industry

The Florida Integrated Rapid Response Team (FLIRRT) is comprised of staff from the Florida Department of Agriculture and Consumer Services and the Florida Department of Health. In August of this year, the agencies conducted an educational outreach workshop, “*Listeria at Retail*,” in Lakeland, Florida.

The presentation included various topics related to the challenge of managing *Listeria monocytogenes* in a retail environment. Approximately 80 individuals representing the retail food industry, the United States Food and Drug

Administration, food safety trainers and staff from the Florida Department of Business and Professional Regulation and Health attended the presentation.

Additional topics included discussions on what *Listeria* is, where it may be found in retail environments, liability to industry as a result of a food-borne outbreak from *Listeria*, and the lessons learned from both regulatory and industry regarding *Listeria* food-borne illness investigations. The [presentation](#) is now available on the division website.



Did You Know?

Pasteurized Milk Ordinance inspections performed by our Bureau of Dairy Industry are changing. A numerical rating system will now replace pass/fail ratings given in the past.

The change now mirrors the rating system approved by the United States Food and Drug Administration and the National Conference on Interstate Milk Shipments. For more information visit:

NCIMS.org

Director's Message

Welcome to the Division of Food Safety's first quarterly newsletter! I am sure you will agree that open lines of communication are vital to providing safe and wholesome food for Florida's residents and visitors.

We are pleased to provide food safety-related information to our industry partners. Our newsletter will provide information about the division and activities as they relate to food and/or food safety.

Please take some time and read some of the interesting facts, issues and initiatives handled by the division.

If you have a suggestion or idea for future newsletters, please feel free to contact our office at 850-245-5595. In the meantime, we hope you find this information helpful!



Don't Forget!

Annual Food Permit Renewals are due before
January 1, 2017.

Avoid extra expenses by paying your annual permit renewal early at:

<http://www.freshfromflorida.com>



Hurricane Response

Hermine

90 inspectors deployed

32 counties assessed

1,586 visits to food establishments

635 telephone contacts made to food establishments



Matthew

80 inspectors deployed

24 counties assessed

2,123 visits to food establishments

440 telephone contacts made to food establishments



Opening a new business, need a plan review or just have a question? We are here to help! Call:

800-HELP-FLA
(english)
or
800-FL-AYUDA
(espanol)



Most Common FDA Food Code Inspection Citations

Grocery Stores and Supermarkets	Convenience Stores
Cold-held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required.	Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location.
Ready-to-eat food not protected from cross contamination with raw animal food during storage, preparation, holding or display.	Ready-to-eat food not protected from cross contamination with raw animal food during storage, preparation, holding or display.
Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location.	No employee health policy to report information about employee or conditional employee health and activities as they relate to symptoms or diagnosis of diseases that are transmissible through food.
Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code.	Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code.
Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, unwrapped single service or single use articles, or anytime hands or exposed portions of arms have become contaminated.	Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, unwrapped single service or single use articles, or anytime hands or exposed portions of arms have become contaminated.

The majority of these citations are related to controlling the spread and growth of harmful bacteria. To avoid this in your food establishment here are some suggestions:

- Make sure you use cold/hot handling charts and logs, use calibrated thermometers and train your employees with the proper temperature requirements.
- To prevent cross contamination, train your employees how food should be safely stored, label shelving so employees know where food can be safely stored, and designate specific areas for specific food.
- Make sure your employees are trained to clean their hands before engaging in food preparation, cleaning equipment and utensils or the use of unwrapped single service/use articles. Have a conveniently located and easily accessible handwash sink. Provide soap, towels and signage.
- Develop an employee health policy. Teach your employees the importance of following the health policy by identifying risks of transferring diseases through food. Manage your employees and take action when necessary.

These simple steps can help you reduce the risk of being cited for any of the most common citations and violations. Remember active managerial control is the key!

Food Establishment Inspection Change

The Bureau of Food Inspection (bureau) modified its existing inspection procedures to address the issue where priority food code citations are cited in multiple areas of a food establishment. The inspection procedure change now eliminates an inspection report that is broken up into multiple areas. Instead, the citations will be grouped for the entire establishment. This change will shorten inspection reports, remove duplicate citations and result in attention to critical food safety precautions. The bureau will continue to monitor the effects of this change and will provide this information to our industry partners.

