

News from the Division of Food Safety

VOLUME I, ISSUE II

JULY 2017

FAST STATS!

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

7,498

Inspection and Laboratory Analyses Data

Food Laboratory
Analyses 7,096

Chemical Residue
Analyses 220,377

Consumer Calls 12,712

Plan Review
Requests 56

New Food Entity 1,900

Food-borne Illness
Complaints 128

Export Certificates
Issued 7,046

**RECALL
ALERT**

For food product recall information please visit the following webpage:

www.fda.gov/Safety/Recalls/

Food Safety and Food Defense Advisory Council

Next Meeting

Friday, August 11, 2017
10 a.m.

3125 Conner Boulevard
Eyster Auditorium
Tallahassee, Florida 32399

The Division Unveils New Food Establishment Inspection Summary System!

The Florida Department of Agriculture and Consumer Services asked the Food Safety and Food Defense Advisory Council to review the department's food establishment safety inspection rating system and recommend improvements.

To conduct the review, the council formed a working group made up of representatives from academia, regulatory agencies, industry and consumer groups.

After a thorough evaluation process, the working group recommended that the department enhance and modernize its inspection process by moving to a system that summarizes each of its routine inspections of food establishments with the following:



- **Met Inspection Requirements:** An inspection that may have violations that have been corrected but insufficient violations were found to require a check back or re-inspection by the department.
- **Met Inspection Requirements with Check-Back:** An inspection that contained a violation which requires an additional visit to ensure corrective actions were completed.
- **Re-Inspection Required:** An inspection where violations were cited that will require a re-inspection.

This approach allows the public to better understand the results of an inspection and further aligns our process with food safety inspection processes used by other Florida agencies.

Don't Forget...

Vended Water Permit Renewals
are due before
September 1, 2017.

Renewal notices will be sent to
you in late July. Renew your
permit online at:

FreshFromFlorida.com

Florida to Host the Annual National Association of Dairy Regulatory Officials Meeting

July 8-12, 2017

Wyndham Grand Jupiter at Harbourside Place
Jupiter, Florida

For registration and meeting information please
visit:

nadro.org



Food Safety Welcomes New Assistant Director, Dr. Matthew D. Curran!



I would like to take this opportunity to introduce myself. My name is Matthew Curran and I began my career in public service at the Florida Department of Environmental Protection while finishing my doctorate in chemistry at Florida State University.

Opportunities arose to advance and gain experience in their Bureau of Laboratories followed by an opportunity to join the Florida Department of Agriculture and Consumer Services (FDACS) team in 2005. During my tenure at FDACS I have had the pleasure of serving as the Chief of Standards for more than a decade, overseeing multiple laboratories and an extensive field inspection unit.

I recently had an exciting opportunity to join the Division of Food Safety team at FDACS where I have been utilizing my past experiences in field and laboratory operations while learning the many facets of food safety.

My time in public services has been truly rewarding as I have had the opportunity to help businesses grow and flourish while at the same time ensuring the public can purchase goods and services in a safe and fair environment.

I am truly excited to learn the food safety world and have a chance to work with a host of highly qualified individuals in both the public and private sectors. Additionally, I am always working to find the next best way to advance our processes and improve our services to ensure we provide the best public sector assistance possible. To this end, please know that I welcome your thoughts and input and encourage you to stop by our offices or call me anytime, even if it is just to introduce yourself.

Florida One of Six States to Achieve Full Compliance with Manufactured Food Regulatory Program Standards



In January 2017, the Division of Food Safety was recognized with an award for achieving full conformance with the Manufactured Food Regulatory Program Standards (MFRPS); Florida was one of only six states to achieve this milestone.

The MFRPS were developed by the United States Food and Drug Administration (FDA) in conjunction with state program officials to serve as the foundation for manufactured food inspection programs and to promote the continuous improvement of these programs.

The MFRPS consist of ten standards that establish requirements necessary for regulatory programs to protect the public from food-borne illness and injury. The MFRPS also promote consistency in inspection programs between the states and the FDA. The result of this consistency is a more uniform application of food regulations, which is a benefit to the manufactured food industry, especially those companies that have locations in multiple states.

In March of 2016, the division was recognized as being in full conformance with MFRPS after successfully completing a “60-month audit” conducted by the FDA. Our Manufactured Food Program has been enrolled in the MFRPS Program since 2008, and currently receives funding through a cooperative agreement with FDA to develop and implement a manufactured food program in accordance with the MFRPS. There are currently 43 state programs enrolled in the MFRPS Program, and our Manufactured Food Program is the third of six programs to achieve full conformance.

Visit [MFRPS](#) for more information!

Hurricane Information

Hurricane season begins June 1 and runs through November 30, 2017. Are you and your business prepared? Below is a listing of websites that can offer valuable information should a hurricane threaten your business or family. Please take a few moments to review these websites **before** the season begins. Preparedness is key to surviving these storms.

[National Weather Service](#)

[American Red Cross](#)

[National Hurricane Center](#)

[Florida Emergency Management](#)

[Homeland Security](#)

[Florida Department of Agriculture and Consumer Services](#)

Below are the 2017 hurricane season names:

Arlene
Bret
Cindy
Don
Emily
Franklin
Gert
Harvey
Irma
Jose
Katia
Lee
Maria
Nate
Ophelia
Philippe
Rina
Sean
Tammy
Vince



This Quarter's Most Common FDA Food Code Inspection Citations

Grocery Stores and Supermarkets	Convenience Stores
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.
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.
Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code.	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.
Raw animal food types that require different cook temperatures not separated from each other during storage, preparation, holding or display.	Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code.
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.	Cold-held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required.

The majority of these citations are related to controlling the spread and growth of harmful bacteria. Below are some suggestions to avoid citations 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!

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

1-800-HELP-FLA (1-800-435-7352)
(english)

or

1-800-FL-AYUDA (1-800-352-9832)
(spanish)



