Produce Safety

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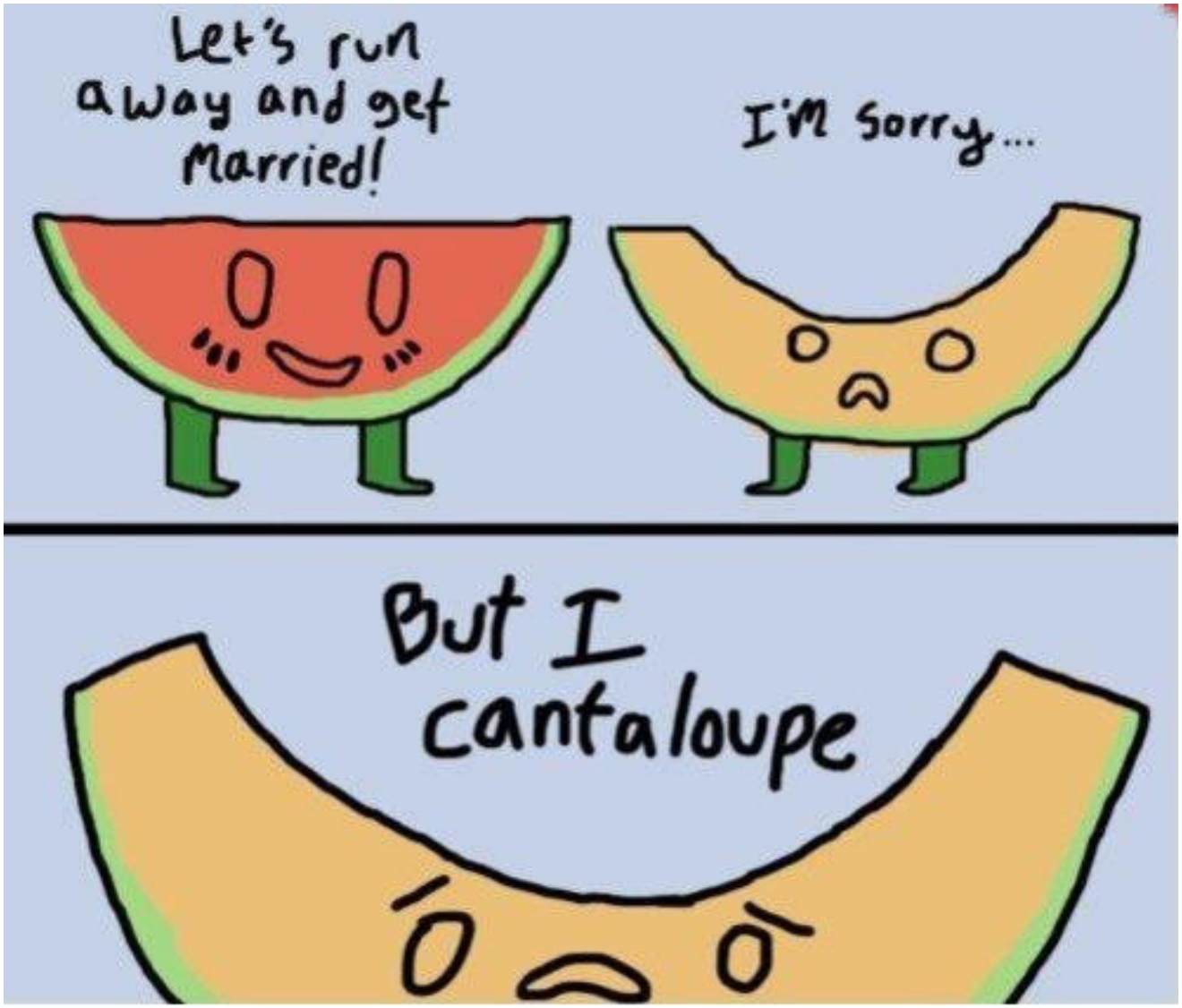

more awesome pictures at THEMETAPICTURE.COM

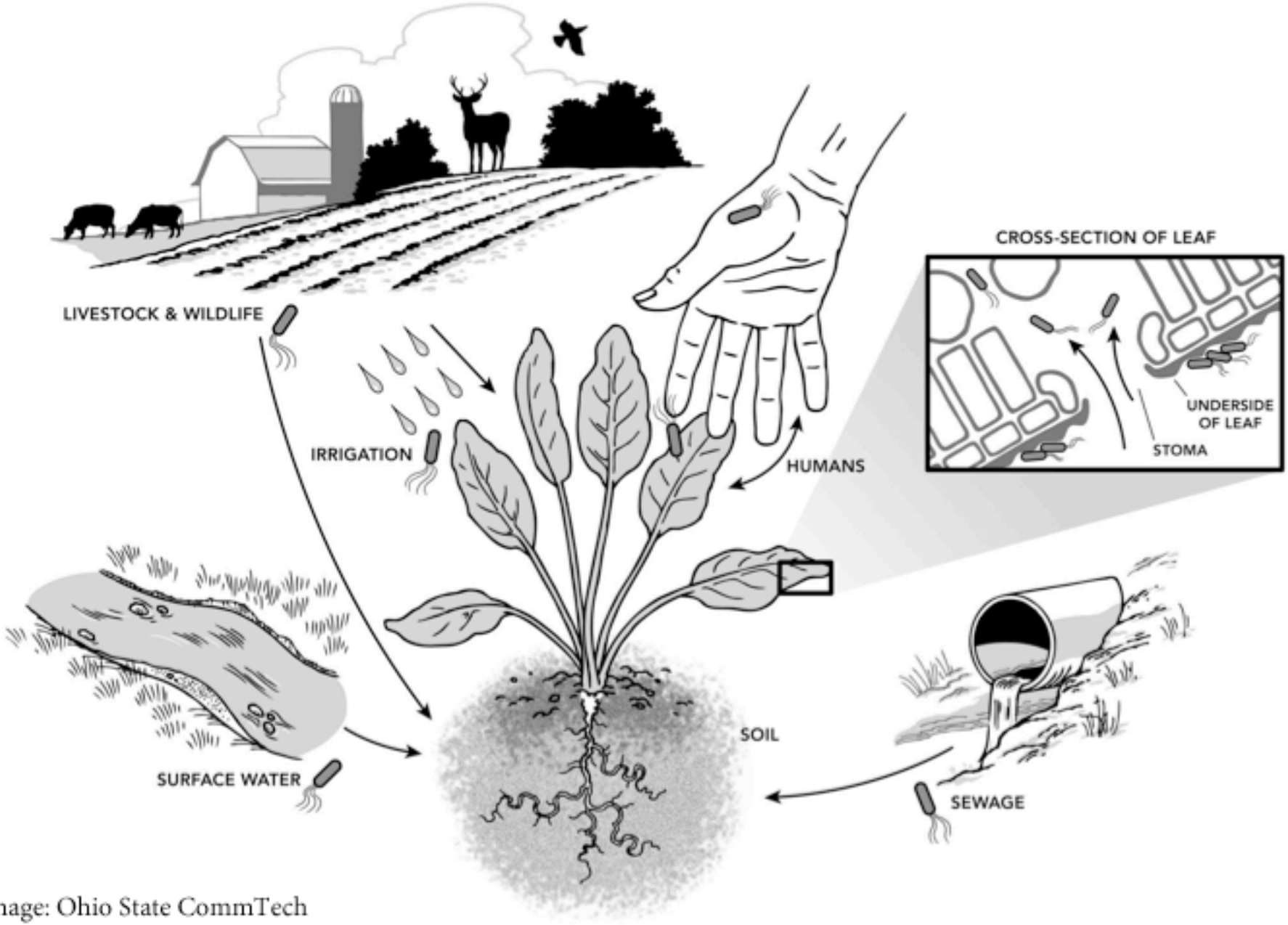

Image: Ohio State CommTech

Illness vs death
Top 5 (2011 est)*

Salmonella, nontyphoidal
19,336

Norovirus
14,663

Campylobacter spp.
8,463

T*oxoplasma gondii*
4,428

E.coli (STEC) O157
2,138

Salmonell nontyphoidal
378

Toxoplasma gondii
327

Listeria monocytogenes
255

Norovirus
149

Campylobacter spp.
76

*http://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html

2011

- Whole fresh cantaloupes from a single farm in Guatemala and sold by Del Monte in the U.S. were linked to 20 people in 10 states with confirmed cases of Salmonella Panama. Illnesses were reported beginning Feb. 5. As of April 22, no new illnesses were confirmed.

  - http://www.thepacker.com/fruit-vegetable-news/One-third-of-2011-foodborne-illness-oubreaks-linked-to-produce-137103928.html?ref=928

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2011

- Whole fresh cantaloupes from Jensen Farms, Granada, Colo., were linked to 146 people in 28 states infected with any of four outbreak-associated strains of listeria. As of Dec. 8, **30 people had died.** In addition, one woman who was pregnant at the time of illness had a miscarriage. CDC reports about 800 laboratory-confirmed cases of listeria are usually logged annually in the U.S.

*http://www.fda.gov/Food/FoodSafety/FoodborneIllness/ucm276247.htm

JENSEN
FARMS
CANTALOUPE
CLOSED

*

- Fresh-cut romaine lettuce — distributed by Vaughan Foods Inc. of Moore, Okla., to Schnucks Supermarkets in the St. Louis area, and other locations. As of Nov. 30, 60 people infected with E. coli O157:H7 had been confirmed in 10 states. Neither the CDC nor other federal agencies revealed what farm grew the lettuce because by the time investigators arrived operations had ceased for the season.

- Whole fresh papayas imported from Mexico by Agromod Produce Inc. of McAllen, Texas, were linked to 106 people infected with Salmonella Agona. The illnesses spanned 25 states and were reported between Jan. 1 and Aug. 25.

Montana Code Annotated 2011

- **80-3-321. Produce dealer license -- exception -- renewal.** (1) A produce dealer license is required for any person who:
  (a) wholesales produce in this state;
  (b) transports produce from out of state into this state for retail sale; or
  (c) retails produce grown by the produce dealer in this state when gross retail sales exceed $25,000 annually.
  (2) A produce dealer license is not required for a person who complies with the requirements of this part and:
  (a) retails produce grown by that person in this state if annual gross produce sales do not exceed $25,000. However, the person shall, upon request of the department, furnish a sworn statement providing that the produce was grown by that person, stating the location where the produce was grown, and stating the amount of gross sales.
  (b) is a nonprofit organization that is recognized by the director and that retails only produce purchased from licensed produce dealers or from Montana produce dealers who are in compliance with this part.

Administrative Rules of Montana

Food Service Establishments

Administrative rule

Title 37, Chapter 110, subchapter 2

"Green Book"

37.110.204 (1)

- Food must be free from adulteration or other contamination and must be safe for human consumption. Food must be obtained from sources that comply with all laws relating to food and food labeling laws, which include, but are not limited to, laws of the Federal Food and Drug administration (FDA); environmental protection agency (EPA); United States Department of Agriculture (USDA); Montana Department of Livestock; Drug and Cosmetic Act. Title 50, chapter 31, Montana Code Annotated (MCA).

MONTANA DEPARTMENT OF PUBLIC HEALTH AND HUMAN SERVICES

2012 * * * **RETAIL FOOD SMALL** * * * 2012

County # 16 ***2012 LICENSE*** Gallatin County

LICENSEE (OPERATOR) MAILING ADDRESS	ESTABLISHMENT LOCATION ADDRESS
[redacted]	[redacted]

Year	Fee Received	Category	License No.
2012	$ 85.00	RETAIL FOOD SMALL	304102

Conditions

Date Issued: 07/30/2012

Date Expires: 12/31/2012

LICENSE TYPES	LICENSE SUB-TYPES	UNITS
Eating Establishment		

NON-TRANSFERRABLE

Issued by the Montana Department of Public Health and Human Services, Food & Consumer Safety Section, Helena, Montana 59620-2951.

APPROVED: HEALTH OFFICIAL VALIDATION

Local Health Authority

Gallatin County APPROVED AUG 07 2012

County

THIS LICENSE MUST BE PLAINLY DISPLAYED IN YOUR PLACE OF BUSINESS

Protection

- Standard methods of keeping foods safe.
  - Cooking temperatures
    - » 145df--Whole Muscle Meats/ fish/ Shell Eggs
    - » 155df—Ground/ Commuted Meats
    - » 165df—All Poultry/ re-heated foods
  - Cold/ Hot holding
    - » <41df
    - » >135df
  - Hygiene
    - » Personal
    - » Hand washing
  - Cleaning and Sanitizing

GAP Practice

- The Food and Agricultural Organization of the United Nations(FAO) uses Good Agricultural Practices as a collection of principles to apply for on-farm production and post-production processes, resulting in safe and healthy food and non-food agricultural products, while taking into account economical, social and environmental sustainability.

USDA Voluntary GAP Program

- http://www.ams.usda.gov/AMSv1.0/ams.fetchTemplateData.do?template=TemplateN&page=GAPGHPAuditVerificationProgram

- 32 page audit checklist
  - http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5091326

Produce Safety

- Use GAP practices—
  - http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm
- Ensure
  - Good source water
  - Personnel Hygiene
  - Potable rinse water
  - Clean, Sanitary processing environment
- Product Tracking

Paperwork, paperwork paperwork…

Documentation

- Logistical information including :
  - Farm location
  - Processing location
  - Irrigation water source
  - Wash water source
  - Number of employees
  - Any sample results
  - Etc.

Traceability

- System in which products are labeled to identify them. Examples include:
  - Production runs
  - Case lots
  - Pallet id numbers
  - Production dates
  - Etc.

In the event of a recall or illness, traceability allows for specific products to be separated.

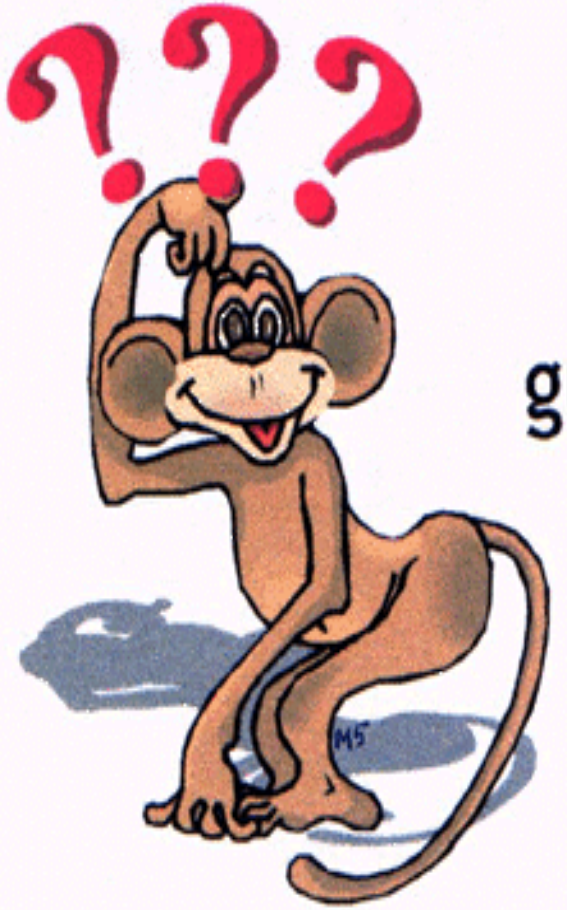
Draft GCCHD “approved vendor” application.

Montana State University

- http://www.montana.edu/ufs/mtmade/images/MSU%20Procurement%20Standards.pdf

Resources

- http://producesafetyalliance.cornell.edu/psa.html
- http://onfarmfoodsafety.org/
- http://www.agr.wa.gov/Inspection/FVInspection/docs/GHP_GAP_Presentation.pdf
- http://www.caleafygreens.ca.gov/food-safety-practices/downloads



Questions
are
guaranteed in
life;
Answers
aren't.