

SafeBites  **MEET OUR FOOD SAFETY EXPERTS**



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SafeBites  **presents**

HEALTH INSPECTORS: ALLIES FOR FOOD SAFETY

presented by **SARA KINGLAND, MS**

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MEET OUR PRESENTER




Sara Kingland has worked as a food safety specialist in the Food and Consumer Safety Bureau of the Iowa Department of Inspection and Appeals (DIA) since 2010. She is recognized as a standardized food inspector as defined by the 2013 FDA Food Code, and prides herself on cultivating partnerships to expand her knowledge and skills in training non-English speaking food service employees. In 2015, she was recognized by the Association of Food and Drug Officials for production coordination of a series of educational videos dealing with food safety among various cultural cuisines posted on the [Iowa Food Safety and Protection Task Force website](#).

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OBJECTIVES

At the end of the webinar, participants should be able to:

1. Describe the role of the health inspector.
2. Identify resources available to assist operators in establishing safe food handling practices.
3. List key situations when it is necessary to collaborate with local health inspectors to ensure food safety.



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WHY ARE RETAIL FOOD ESTABLISHMENT INSPECTIONS REQUIRED?

- 1906 Pure Food and Drug Act
- Upton Sinclair's book titled *The Jungle*
- Regulations were put in place to minimize risk of public foodborne illness and address fraudulent situations.
- Consumers demanded protection.
- Food Safety History in the United States is its own webinar.



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FOOD SAFETY IN 2020

- Food Establishments are Dynamic
 - Big Picture: Over time the name is still the same, but the way things are done has evolved. Each shift, day, season, menu, an establishment is different at any given time of day.
 - Personnel, Technology and Logistics
- Food Safety is Dynamic
 - Big Picture: Science is constantly helping us learn something new.
 - Day to Day: Regulations are in place to protect the public from foodborne illness and fraud. Changes to them are slow to occur and regulations apply to a wide variety of operations.



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WHO WE ARE AND WHERE TO FIND US - IN IOWA



- The Retail Food program by the Iowa Department of Inspection and Appeals Food and Consumer Safety Bureau.
- We have 12 contract agreements with the local county or city jurisdictions.
 - Some jurisdictions cover more environmental health programs than food – well, septic, tattoo, swimming pool inspections.
 - They may be certified as REHS certification but not required in Iowa.
- We have been enrolled in the Voluntary Retail Program Standards since 2009
- All inspectors have to meet these requirements
- For more information on our program, visit www.dia.iowa.gov/food-consumer-safety

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Iowa Department of Inspections and Appeals Food and Consumer Safety Bureau Food Safety Inspection Agencies



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RETAIL FOOD INSPECTION PROGRAMS NATIONWIDE



- There are 38 States (including DC) with a single State regulatory agency responsible for regulating restaurants and retail food stores.
- There are 13 States that have multiple regulatory agencies, with details provided below.
- 1 State (FL) has 3 agencies where:
 - 2 agencies are responsible for both restaurants and retail food stores
 - 1 agency is responsible for restaurants
- 4 States (CT, MS, OH, VT) have 2 agencies, where:
 - 1 agency is responsible for both restaurants and retail food stores.
 - 1 agency is responsible for food retail stores
- 7 States (GA, ME, NY, OR, TN, UT, VA) have 2 agencies where:
 - 1 agency is responsible for restaurants
 - 1 agency is responsible for retail food stores.
- 1 State (MN) has 2 agencies where:
 - 2 agencies are responsible for both restaurants and retail food stores.

Source: Adoption of the FDA Food Code by State and Territorial Agencies Responsible for the Oversight of Restaurants and Retail Food Stores 2018 <https://www.fda.gov/oc/food-code/1075430downcode>

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State Agencies Responsible for Regulating Restaurants and Retail Food Stores (as of 12/31/2018)



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POLL QUESTION



Do you know how to contact your inspector?

Yes - I already have contact information

No - I don't know who to contact and will be using the links presented in the slide deck.

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HOW TO FIND YOUR INSPECTOR AND FOOD CODE VERSION



To find who your authority is: <http://dshp.afdo.org/>

Most food authorities have adopted a version of the FDA Model Food Code: This can vary by state:

- FDA Food Code Can be Found Here: <https://www.fda.gov/food/retail-food-protection/fda-food-code>
- Food Code Adoption by State: <https://www.fda.gov/food/fda-food-code/state-retail-and-food-service-codes-and-regulations-state>

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FDA FOOD CODE: REFERENCE AND READ IT!

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Resources

- [Decoding the Food Code: Information to Assist the User](#)
- [Food Code Reference System](#)
- [Benefits Associated with Complete Adoption and Implementation of the FDA Food Code](#)
- [Food Code Section 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking](#)
- [List of American National Standards for Food Equipment - Fact sheet](#)

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KNOWLEDGE CHECK

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How often do you reference the food code when you have a food safety question?

- Always
- Very Often
- Sometimes
- Rarely
- Never

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WHY ARE WE ALLIES?

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- Outsider
 - Experienced the problem in another setting.
 - Diverse backgrounds- epidemiology, foodservice, laboratory, food manufacturing, farming.
- Educator
 - Can help bridge the gap between what you know and how you do it.
- Observer / Listener - see the whole picture
 - Detail oriented
- Thinkers
 - Extra set of eyes
- Share passion for food and protecting the public - minimizing risk.
 - Working together makes life easier - work smarter, not harder.



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WE DO RISK-BASED INSPECTIONS

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As described in Annex 5 of Food Code:

1. Set a good example - handwashing, hair restraint, clean clothes, observes
2. Investigate and ask questions - seek to understand
3. Assess active managerial control of the food safety principles - Annex 4
4. Explain public health reasoning - Annex 3
5. Seek compliance - voluntary or enforcement - involuntary - Annex 1



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INSPECTIONS FOCUS ON FIVE FOODBORNE RISK FACTORS

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- Food from Unsafe Sources
- Inadequate Cooking
- Improper Holding Temperatures
- Contaminated Equipment
- Poor Personal Hygiene



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ACTIVE MANAGERIAL CONTROL

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- Certified food protection managers who have shown a proficiency in required information by passing a test that is part of an accredited program
- Employee health policy for restricting or excluding ill employees
- Develop manager and employee training
- Create on-going quality control and assurance that training is being followed
- Specific goal-oriented plans, like Risk Control Plans (RCPs), that outline procedures for controlling foodborne illness risk factors



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ACTIVE MANAGERIAL CONTROL: WHERE TO START?

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- Standard operating procedures (SOPs) for performing critical operational steps
- Recipe cards that contain the specific steps for preparing a food item and the food safety critical limits, such as final cooking temperatures, that need to be monitored and verified
- Purchase specifications
- Equipment and facility design and maintenance
- Monitoring procedures
- Record keeping



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OTHER RESOURCES

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Who can help you "understand the code"?

- Land Grant University Extension Food Safety Specialists
- Your health inspector or governing state agency
- Leadership within your organization. Many national chains have food safety systems - use them *and* give feedback if they are not working.
- Websites listed in this webinar:
 - <http://www.afio.org/>
 - <https://www.fda.gov/>

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WHEN TO COLLABORATE WITH YOUR HEALTH INSPECTOR

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- Plan Review - during building of a site to ensure code compliance and installation of equipment necessary to provide safe food to the public.
 - Change of Ownership
 - Remodel
 - Reconfiguration of utilities – water, electricity, ventilation, plumbing



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WHEN TO COLLABORATE WITH YOUR HEALTH INSPECTOR

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- Before implementing special processes
- Curing, Smoking, or Reduced Oxygen Packaging
- HACCP Plans are required as per the Food Code



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WHEN TO COLLABORATE WITH YOUR HEALTH INSPECTOR

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- Addressing Employee Health or exposure to reportable foodborne illnesses.



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WHEN TO COLLABORATE WITH YOUR HEALTH INSPECTOR

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- Interruptions to Service or Day to Day Operations such as flood, fire, electric, water, or sewage outage.



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WHEN TO COLLABORATE WITH YOUR HEALTH INSPECTOR

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- Before, During, and After Inspections with focus on 5 key areas:
 - Communicate Corrective Actions and follow-up actions after inspection.
 - Create a plan to ensure the same violation is not repeated (risk control plan).



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QUESTIONS?

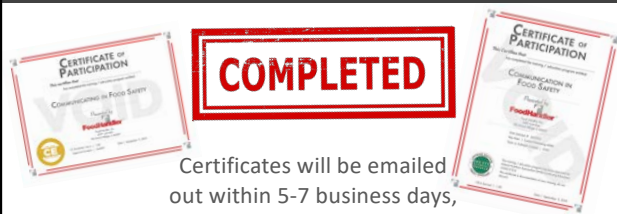
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CERTIFICATES

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WEBINAR RESOURCE

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For more information about our webinars and registration:

← → ↺ foodhandler.com/education-training/ ☆



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JOIN US FOR FUTURE WEBINARS!

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UPCOMING 2020 WEBINARS

MAY 13 Keep Fresh Produce Safe:
Practices across the food chain

SEP 16 It's in Your Hands: Handwashing and
Glove Use Best Practices

Each is preapproved for 1
hour of Continuing
Education Credit by the
School Nutrition
Association (SNA) and
the Certifying Board for
Dietary Managers
(CBDMD)

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FOODHANDLER FOOD SAFETY RESOURCES

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Downloads

- Daily Temperature Logs
- Temperature Chart For Safe Food
- Refrigerator Storage Chart
- Food Safety Doesn't Happen By Accident

Videos

- Handwashing
- Why To Glove
- When To Glove
- How To Glove



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FOODHANDLER FOOD SAFETY RESOURCES

Past Blogs

- Emergency Preparedness
- Hepatitis A
- Ready-to-eat Foods
- Risk Based Health Inspections

Upcoming Blogs

- Food Safety Culture/Accountability
- Listeria/Cyclospora
- Produce Safety
- Allergies in Foodservice



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FOODHANDLER FOOD SAFETY RESOURCES

Please send us your questions or comments at:
FoodSafety@foodhandler.com



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MEET DR. KEVIN ROBERTS



Dr. Kevin R. Roberts is a Professor in the Department of Hospitality Management at Kansas State University and director of the undergraduate program in hospitality management and serves as co-director of the Center for Food Safety in Child Nutrition Programs.

Kevin is a graduate of Iowa State and Kansas State Universities. He currently teaches in the areas of foodservice management and hospitality law and has received outstanding teaching awards at the college and university levels.

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THANK YOU FOR JOINING US!



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