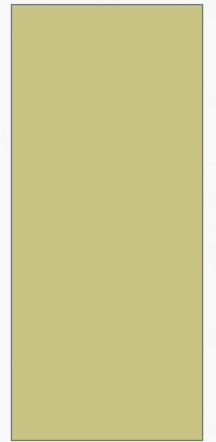


# ORGANIC SYSTEMS FOOD SAFETY

INTENSIVE SERIES 2011  
MICHELLE D. GREGG



# FOOD SAFETY MODERNIZATION ACT- SENATE BILL 510

- Shift of Power: Direction of Food Safety Regulatory Authority now under FDA
- **Bill** passed in the *Senate* by roll call vote in Nov. 2010.
- **House Version** of Bill (HR 3082) Signed by President, became law Dec. 2010
- Bill amended to exempt farms making less than \$500,000 a year
- Changes the definition of “Facility,” and Retail Food Establishment includes Roadside Stands, Farmers Markets, and Businesses are not “Consumers.”
- <http://www.govtrack.us/congress/bill.xpd?bill=s111-510>

# COMMON FOOD SAFETY PROGRAMS

- 9CFR 417 Requires Regulated Establishment's Development and Implementation of HACCP Program for Each Product If a Food Safety Hazard is Likely to Occur
- Similarities In Regulation for NOP and Implementation of HACCP: Preventative, Audit Trail
- Sign up for Email Updates, Review Current Regulatory Info: **<http://www.fsis.usda.gov/home/index.asp>**

# HACCP

- Hazard Analysis Critical Control Point
- History: Pillsbury and NASA. Well Aged.
  - 1950
  - 1970
  - 1980
  - 1990
- 2 Functions: Systematic Approach
  - Define & Characterize Hazards,
  - Identify Critical Control Points (CCP's)

# FOOD ILLNESS CULPRITS

- **The Bad Boys**
- Shigella
- Yersinia
- Clostridium Perfringens
- Campylobacter
- Listeria
- E. Coli
- Salmonella

# REGULATORY RESPONSE

- Newer bugs = Newer Challenges
- antimicrobial resistance
  
- Indicator Bacteria:
  - E Coli
  - Salmonella
  - Non-Pathogenic, gives baseline
- Importance of Balance and Appropriateness In Sanitation
  - Suppression of Disease, Simultaneous Suppression of Resistance
  - Finding the Middle Ground
  
- Sampling Resource:  
**<http://www.fao.org/docrep/010/ai407e/AI407E24.htm>**
  
- Also- HACCP book From ODA available for Review

# TERMS

- Other Food Safety Programs: (research on own)
- **BRC** (British Retail Consortium) Europe –derived product
- **SQF** (Safe Quality Food)
  
- Vocab:
- **SOP- Standard Operating Procedures:** Steps to Prevent the Creation of Insanitary Conditions that Would Lead to Product Adulteration.
- **SSOP-Sanitation SOPs:** Steps the Est. Must accomplish to Prevent DIRECT Contamination of Product

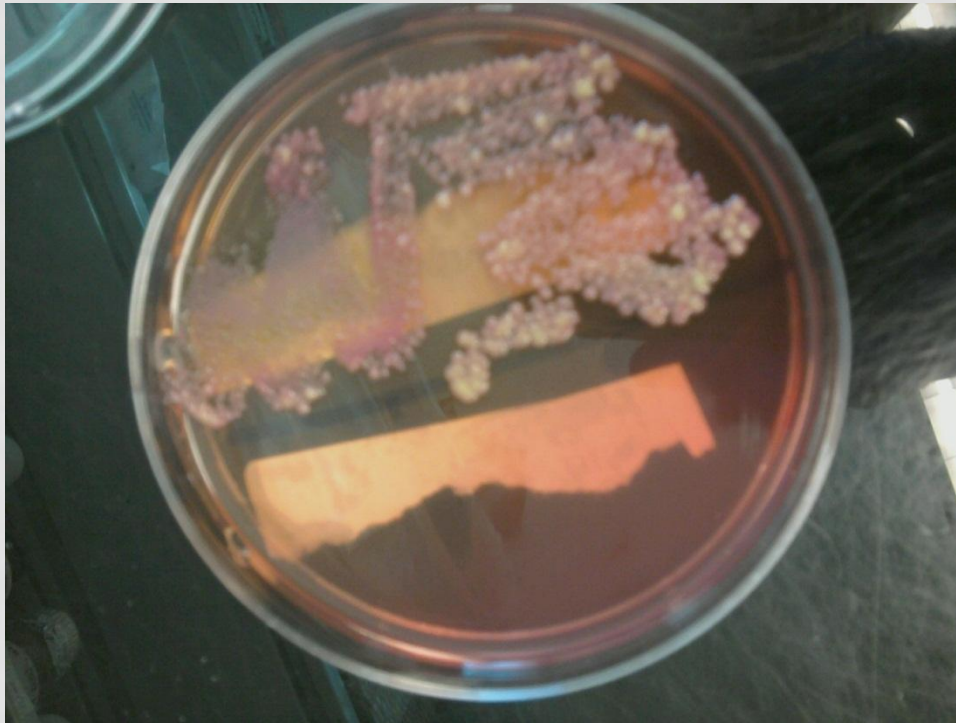
# POTENTIAL CONTAMINATION ALREADY ADDRESSED BY NOP:

- **Compost-** exclusive, made by definition (NOP 205.2)
- **Barnyard-** maintenance of sanitary conditions (205.238: Selection of Species Suitable for Preventing Disease and Parasites, and Establishment of Appropriate Sanitation Practices to Minimize Spread of Disease)
- **Garden/ Food Grade Crops:** Note Dates of Application of Manure (90-120 Days NOP 205.203)
- **In-Plant-** record all products used for sanitation, wash hands, check shoes



# LABORATORY

- CFU: Colony Forming Unit
  - One Form Standard Measurement for Quantity of Bacteria
  - Tiny Bacteria= Many in Small Space= HUGE Numbers
  - OSU Vet College: Generator of much farm food safety research



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Agricultural Food Safety & Security  
Research Laboratory

Thomas E. Wittum, M.S., Ph.D.

# OTHER FOOD SAFETY CONCERNS (NON-BACTERIAL)

- Contamination
  - food, sanitizer, other products (Annex 1)
- - Biohazard- human blood
- -Temperature
- -Condensate- (Annex 2)
- -Parasites
- -Mold
- Other Issues:
  - Antibiotic resistance Growing: ( Annex 3)
  - Supporting Resource: CIFT PPT (Annex 4)

THANK YOU