



Division of
Food Safety

Department of Agriculture and Consumer Services

**Florida Department of Agriculture
and Consumer Services**

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Ensuring a Safe Food Supply

Approximately 47,000 Food Firms

▪ **Retail Food Stores**

- Supermarkets
- Grocery stores
- Convenience stores
- Warehouses
- Processors



Ensuring a Safe Food Supply

▪ **Food Processing**



- Seafood
- Bakeries
- Sandwiches
- Fresh Juice

Inspection Facts

- **Staffing**
 - 128 Sanitation and Safety Specialists
 - 18 Poultry and Egg Inspectors
 - 15 Field Supervisors
 - 22 Management/Support Staff
 - 7 HACCP Team Members
 - 8 Training/Standardization Team Members

Inspection Facts

FY 2003-2004 the Bureau handled...



- **86,000 Inspections**
- **2,300 Consumer Complaint Investigations**

Inspection Facts

- **Administrative Actions**
 - 3,525 firms failing to meet sanitary standards
 - 351* Administrative complaints
 - \$409,000+ Collected in fines
 - 42,500 Stop Sale/Use Notice of Violations issued
 - 2.8 million pounds of unsafe food removed

*Sanitation ACs FY 2003-2004



Food Inspections

- **Food Safety Electronic Inspection System**
 - Each inspector issued a laptop and printer
 - E-mail capability
 - Next day review of inspection reports
 - Review of inspection history for each firm
 - Reports
 - Individual firm reports
 - Program reports

Food Inspections

▪ Program Reports



- For entire state
- For district
- For territory
- For chain
- By zip code
- By county

Food Inspections

- **Nutritional Labeling**
 - Low Carbohydrate/Diet Foods
 - Misrepresentation of amount of ingredients
 - Follow-up sampling
 - Administrative Actions

Laboratory Facts

Chemical Residue Laboratory*

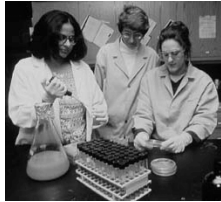
- 3,303 state regulatory samples
- 1,560 PDP samples
- 376,664 analyses
- >300 Antibiotic residue samples (honey, seafood)



*FY 2003-2004

Laboratory Facts

Food Laboratory



- 8,333 samples (all types of food)
- Over 51,000 analyses
- 8.5% Noncompliance rate

FY 2001-2002

Laboratory Facts

Food Pathogen Analyses



- 1547 for Salmonella
- 732 for Listeria
- 2625 for *E. coli* (191 for *E. coli* O157H:7)

FY 2001-2002

Laboratory Facts

▪ Food Pathogen Analyses

Targeted Areas

- Processed Meats
- Smoked Fish
- Sandwiches
- Fresh Squeezed Citrus Juices
- Cheeses
- Produce



Laboratory Facts

❖ Hazardous Culture Laboratory- Biosafety Level 3 facility completed in 2003.

- Able to respond to a bioterrorist attack or food outbreak.
- Analysis of Dangerous Pathogens such as Bacillus anthracis

Compliance Issues

▪ Category

- Sanitation
- Foreign Produce Labeling
- Permits (Failure to Pay)
- Others
 - Food Contaminants
 - Excessive Fat in Meat Products
 - Species Adulteration
 - Short Weight Dairy Products
 - Misbranding
 - Nutrient Claims

Country of Origin Labeling

- All foreign produce must be identified at point of sale with country of origin
- Florida first state with this law, now it has become a national requirement
- 501 Notice of Violations issued
- 190 Administrative Fines (178 firms)
- \$65,400 collected



(FY 2001-2002 data)

Department Participation in National & State Organizations

- 1) Food & Drug Administration-National Committees
- 2) Association of Food and Drug Officials
- 3) Conference for Food Protection
- 4) Florida Association for Food Protection

HACCP Activities

▪ Training

- Sanitation Train-the-Trainer Course
- Seafood HACCP Alliance Training
- Seafood Sanitation
- Juice HACCP Alliance Training



HACCP Activities

▪ FDA Contracts

- Seafood HACCP Inspections
- Food Product Sampling



HACCP Activities

▪ FDA Partnership

- Seafood Inspections
- Sharing of Inspection Reports/Data
- Sharing of Establishment Databases
- Pesticide Residue Data

HACCP Activities

▪ Sushi Rice

- Requirement for HACCP Plan
- pH requirement - 4.1
- Holding time limit - NMT 6 hours



HACCP Activities

▪ Sprouts



- Requirement for HACCP Plan
- Soaking of seeds in 20,000 ppm Cl for 15 minutes
- Microbiological testing of spent water

Food Protection Manager Certification

- Recognize national programs accepted by the Conference for Food Protection
- Exceptions
 - Seafood processors - HACCP trained
 - Establishments that sell, store, or hold only pre-packaged, non-potentially hazardous foods

Training

- Continuing education for inspectors
- Minimum of 40 hours/year
- Three satellite downlink sites
- Training Conferences
 - Low acid canned food/warehouse sanitation
 - Food Code
 - Food microbiology
 - HACCP



Dietary Supplements



- **Ephedrine Products**
 - **February 2004 FDA published Final Rule.**
 - **Starting in April 2004, 15,000 firms were visited to investigate the sale of Ephedra.**
 - **247 Stop Sale orders issued.**

Food Security

- **Partnership with Agricultural Interdiction Stations regarding food safety/security issues. Food safety training given to Law Enforcement personnel. Thermometers (scanning & probe) provided. Real-time communication system established.**
- **Food Security Brochure developed & distributed**



Counter Terrorism Response

- **Continued enhancements of laboratory capabilities.**
- **Increased cooperative efforts with all state and federal agencies to ensure coordinated response in event of a food-related outbreak.**
- **Ongoing emergency response training for field staff.**

The Future

▪ Investigative Team

- Designed to reduce workload for inspectors.
- Will handle consumer complaints, illegal shipments of food, cooperative investigations of foodborne illness with DOH, and collection of food samples relating to complaints and /or foodborne illnesses.

2004-The Year of the Hurricanes (Not Miami but Charley, Frances, Ivan, and Jeanne)

- ❖ 12,000 firms visited
- ❖ 17,500 visits
- ❖ 47.6 million pounds of food destroyed
- ❖ 159 Field FTEs used for hurricane recovery
- ❖ 1,700 firms went out of business

POINT OF CONTACT

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Laws and Regulations (Reference Material): At website, go to Division of Food Safety, then select Food Permit References

QUESTIONS?