



Division of  
**Food Safety**

Department of Agriculture and Consumer Services

**Florida Department of Agriculture  
and Consumer Services**

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Bureau of Food and Meat Inspection  
April 2006

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Ensuring a Safe Food Supply

**Approximately 48,000 Food Firms**

**Retail Food Stores**

- ❖ Supermarkets
- ❖ Grocery stores
- ❖ Convenience stores
- ❖ Warehouses
- ❖ Food Processing



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Ensuring a Safe Food Supply

**Food Processing**



- ❖ Seafood
- ❖ Bakeries
- ❖ Sandwiches
- ❖ Fresh Juice

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## 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

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## Inspection Facts

During FY 2004-2005 the Bureau handled...



- ❖ 78,000 Inspections
- ❖ 2,450 Consumer Complaint Investigations

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## Inspection Facts

### ❖ Administrative Actions

- ❖ 2,705 firms failing to meet sanitary standards
- ❖ 324 Administrative complaints
- ❖ \$407,000+ assessed in fines
- ❖ 32,600 Stop Sale/Use Notice of Violations issued
- ❖ 15.6 million pounds of unsafe food removed



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## Food Inspections

### Electronic Inspection System (EIS)

- ❖ 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

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## Food Inspections

### Program Reports



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

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## Food Inspections

### Nutritional Labeling

- ❖ Low Carbohydrate/Diet Foods
- ❖ Misrepresentation of amount of ingredients
- ❖ Follow-up sampling
- ❖ Administrative Actions

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## Laboratory Facts

### Chemical Residue Laboratory

- ❖ 3,300 state regulatory samples
- ❖ Source of samples
  - ❖ 83% USA (48%-FL)
  - ❖ 17% Imports
- ❖ 397,600 analyses
- ❖ 43 Antibiotic residue samples (honey, seafood)



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## Laboratory Facts



### Food Laboratory

- ❖ 12,200 samples (all types of food)
- ❖ Over 58,000 analyses
- ❖ 6.4% Noncompliance rate

FY 2001-2002

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## Laboratory Facts

### Food Pathogen Analyses



- ❖ 1,252 for Salmonella
- ❖ 3,093 for Listeria
- ❖ 2,848 for *E. coli* (191 for *E. coli* O157H:7)

FY 2001-2002

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## Laboratory Facts

### Food Pathogen Analyses

#### Targeted Areas

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



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## Laboratory Facts

### Hazardous Culture Laboratory

- ❖ Biosafety level 3 facility completed in 2003
- ❖ Analysis of Dangerous Pathogens such as Bacillus anthracis
- ❖ Able to respond to a bioterrorist attack or food outbreak.

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## Compliance Issues

### Categories

- ❖ 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

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## 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 issue.
- ❖ 516 Notice of Violations issued
- ❖ 168 Administrative Fines (160 firms)
- ❖ \$52,000 collected



(FY 2001-2002 data)

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## 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) International and Florida Associations for Food Protection

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## HACCP Activities

### Training

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



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## HACCP Activities

### FDA Contracts

- ❖ Seafood HACCP Inspections-389
- ❖ Food Product Sampling-962 samples



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## HACCP Activities

### FDA Partnership

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

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## HACCP Activities

### Sushi Rice

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



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## HACCP Activities

### Sprouts



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

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## 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

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## Training

- ❖ Continuing education for inspectors
- ❖ Minimum of 40 hours/year
- ❖ Satellite downlink presentations
- ❖ Training Conferences
  - ❖ Low acid canned food
  - ❖ Warehouse sanitation
  - ❖ Food Code
  - ❖ Food microbiology
  - ❖ HACCP



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## Dietary Supplements



- Ephedrine Products**
- ❖ February 2004 FDA published Final Rule.
- ❖ In April 2004, 15,000 firms were visited to investigate the sale of Ephedra.
- ❖ Continue to issue Stop Sales.

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## Food Defense

- ❖ Partnership with Agricultural Interdiction Stations on food safety issues
- ❖ Food Security Brochure developed & distributed



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## 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.

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## Field Successes

- ❖ **Full Circle Farms**
  - ❖ Selling Raw Milk.
  - ❖ Selling unapproved meats and other foods.
- ❖ **Florida Smoked Fish**
  - ❖ Numerous recalls occurred due to *Listeria monocytogenes* (LM) contamination of products.
  - ❖ State results aided in FDA injunction against firm.

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## Field Successes

- ❖ **Farm/Green Markets**
  - ❖ Guidelines for Sanitary Compliance.
  - ❖ Meetings with Managers/tenants.
- ❖ **Recalls**
  - ❖ Sandwiches manufactured in MN (2 different recalls)-LM.
  - ❖ Smoked Salmon (over 55 recalls-3 different firms)-LM.
  - ❖ Sun dried tomatoes-excess sulfites.
  - ❖ Mexican Cheese-LM.

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## Field Successes

- ❖ **Interdiction (Ag Law) Stations**
  - ❖ Continue to Stop Sale and Destroy Adulterated Food prior to reaching consumer.
- ❖ **Contaminated Product**
  - ❖ Frozen Shrimp contaminated from flooding due to Hurricane Katrina shipped out of Mississippi to FL-10,000 pounds to be destroyed.

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## Field Successes

- ❖ **FL Fish & Wildlife Commission**
  - ❖ Joint inspections to prevent sale of fish from unapproved sources.
- ❖ **Cyclospora Outbreak**
  - ❖ Over 300 cases in 32 FL counties.
  - ❖ Joint inspections/tracebacks with FDA.

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## Field Successes

### Imported Fish

- ❖ **Sampling of fish (grouper) to determine authenticity**
- ❖ **Imported catfish-adulterated with antibiotics (fluoroquinolone)**

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## Field Successes

- ❖ **Ice Vending Units**
  - ❖ Guidelines for sanitary compliance
  - ❖ Meetings with manufacturers
- ❖ **Fresh Juice**
  - ❖ 84 HACCP inspections
  - ❖ Over 200 sanitation inspections
  - ❖ Over 300 samples with a number of positives resulting in stop sales/uses to protect consumers

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**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**

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**2005-A Repeat of the Year of the Hurricanes (Dennis, Katrina, Rita, and Wilma)**

- ❖ **11,300 firms visited**
- ❖ **18,700 visits**
- ❖ **15.3 million pounds of food destroyed**

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**POINT OF CONTACT**

❖ Bureau of Food and Meat Inspection  
Telephone: (850) 245-5520  
Fax: (850) 245-5553  
Website: [www.doacs.state.fl.us](http://www.doacs.state.fl.us)  
Laws and Regulations (Reference Material): At website, go to Division of Food Safety, then select Food Permit References.

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## QUESTIONS?



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