



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

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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



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

During FY 2004-2005 the
Bureau handled...



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

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



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

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

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



Laboratory Facts



Food Laboratory

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

Noncompliance
rate

Laboratory Facts

Food Pathogen Analyses



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

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

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

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)

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

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-389**
- ❖ **Food Product Sampling-962 samples**



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
- ❖ Satellite downlink presentations
- ❖ Training Conferences
 - ❖ Low acid canned food
 - ❖ Warehouse sanitation
 - ❖ Food Code
 - ❖ Food microbiology
 - ❖ HACCP



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.



Food Defense

- ❖ Partnership with Agricultural Interdiction Stations on food safety issues
- ❖ 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.

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.

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.

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.

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.**

Field Successes

Imported Fish

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

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

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

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**

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?

