



Division of  
**Food Safety**

Department of Agriculture and Consumer Services

**Florida Department of Agriculture  
and Consumer Services**

**Bureau of Food and Meat Inspection  
April 2007**

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Ensuring a Safe Food Supply

**Approximately 48,000 Food Firms**

**Retail Food Stores**

- ❖ Supermarkets
- ❖ Grocery stores
- ❖ Convenience stores
- ❖ Warehouses



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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 2005-2006 the Bureau handled...**



- ❖ **78,000 Inspections**
- ❖ **2,188 Consumer Complaint Investigations**

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Inspection Facts

- ❖ **Administrative Actions**
  - ❖ 3,441 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

- ❖ Product Labeling
- ❖ Fat Analysis (ground beef)
- ❖ Foreign Produce Labeling
- ❖ Temperature checks of hot & cold foods
- ❖ Infestation
- ❖ Date Marking of ready-to-eat foods
- ❖ Country of Origin Labeling for Seafood (soon)

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## Laboratory Facts

### Chemical Residue Laboratory

- ❖ 2,700 state regulatory samples
- ❖ Source of samples
  - ❖ 83% USA (48%-FL)
  - ❖ 17% Imports
- ❖ 328,800 analyses
- ❖ 43 Antibiotic residue samples (honey, seafood)



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## Laboratory Facts



- Food Laboratory**
- ❖ 8,300 samples (all types of food)
- ❖ Over 42,500 analyses
- ❖ 8.2% Noncompliance rate

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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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## Compliance Issues

### Categories

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

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## HACCP Activities

### FDA Contracts

- ❖ Seafood HACCP Inspections – approx. 150



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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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## Poultry and Egg Grading

- ❖ Contracted through USDA Agricultural Marketing Service to perform Egg and Poultry grading to processors
- ❖ Voluntary Service

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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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**Risk-Based Inspections**

- ❖ **Includes Employee Health Policy**
  - **Written or Oral Policy regarding health of food employees**
  - **Management must have knowledge of reportable diseases and their symptoms**
    - *Salmonella typhi*
    - Shiga-toxin producing *E. coli*
    - Hepatitis A virus
    - *Shigella* species
    - Norwalk virus (2005 Food Code)

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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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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

- ❖ **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.

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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**
  - ❖ 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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POINT OF CONTACT

❖Bureau of Food and Meat Inspection  
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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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