



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

Ensuring a Safe Food Supply

Approximately 48,000 Food Firms

Retail Food Stores

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



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 2005-2006 the
Bureau handled...



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

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



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)

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)



Laboratory Facts



Food Laboratory

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

Laboratory Facts

Food Pathogen Analyses

Targeted Areas

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



Compliance Issues

Categories

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

HACCP Activities

FDA Contracts

- ❖ **Seafood HACCP Inspections – approx. 150**



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



Poultry and Egg Grading

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

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

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 typhii*
 - Shiga-toxin producing *E. coli*
 - Hepatitis A virus
 - *Shigella* species
 - Norwalk virus (2005 Food Code)

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



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

❖ 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.**

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

- ❖ HACCP inspections
- ❖ Over 200 sanitation inspections
- ❖ Over 300 samples with a number of positives resulting in stop sales/uses to protect consumers

POINT OF CONTACT

❖ Bureau of Food and Meat Inspection

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