

Center for Food Protection e-Newsletter - Spring 2020

This newsletter is designed to provide updates from the RIDOH Center for Food Protection to the Rhode Island food service community.

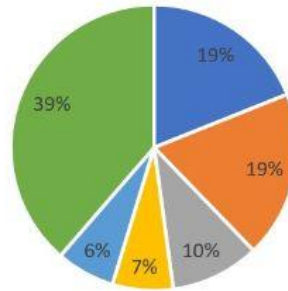
2019 Center for Food Protection Summary

At the close of each calendar year, the Center for Food Protection (CFP) reviews and analyzes inspection summary data. CFP looks for the most common violations and trends from year to year. A total of 7,766 inspections were completed in 2019. During those inspections, 9,331 public health risk factor (Priority/Priority Foundation) violations were marked. 1,078 (16%) of inspections resulted in a disposal of product.

The most common public health risk factors identified (Priority/Priority Foundation violations) and their frequency were:

Priority/Priority Foundation Violation:	Number of Times Marked Out-of-Compliance	Percent Marked Out-of-Compliance
Adequate handwashing sinks properly supplied and accessible (Item #10)	1786	19%
Food-contact surfaces: cleaned and sanitized (Item #16)	1781	19%
Proper cold holding temperatures (Item #22)	949	10%
Certified Food Protection Manager (Item #2)	646	7%
Proper date marking and disposition (Item #23)	626	7%

Public Health Risk Factors



- (10) Adequate handwashing sinks properly supplied and accessible
- (16) Food-contact surfaces: cleaned and sanitized
- (22) Proper cold holding temperatures
- (2) Certified Food Protection Manager
- (23) Proper date marking and disposition
- All Other

The RIDOH Food Safety Resource Library & Hyperlinks Project

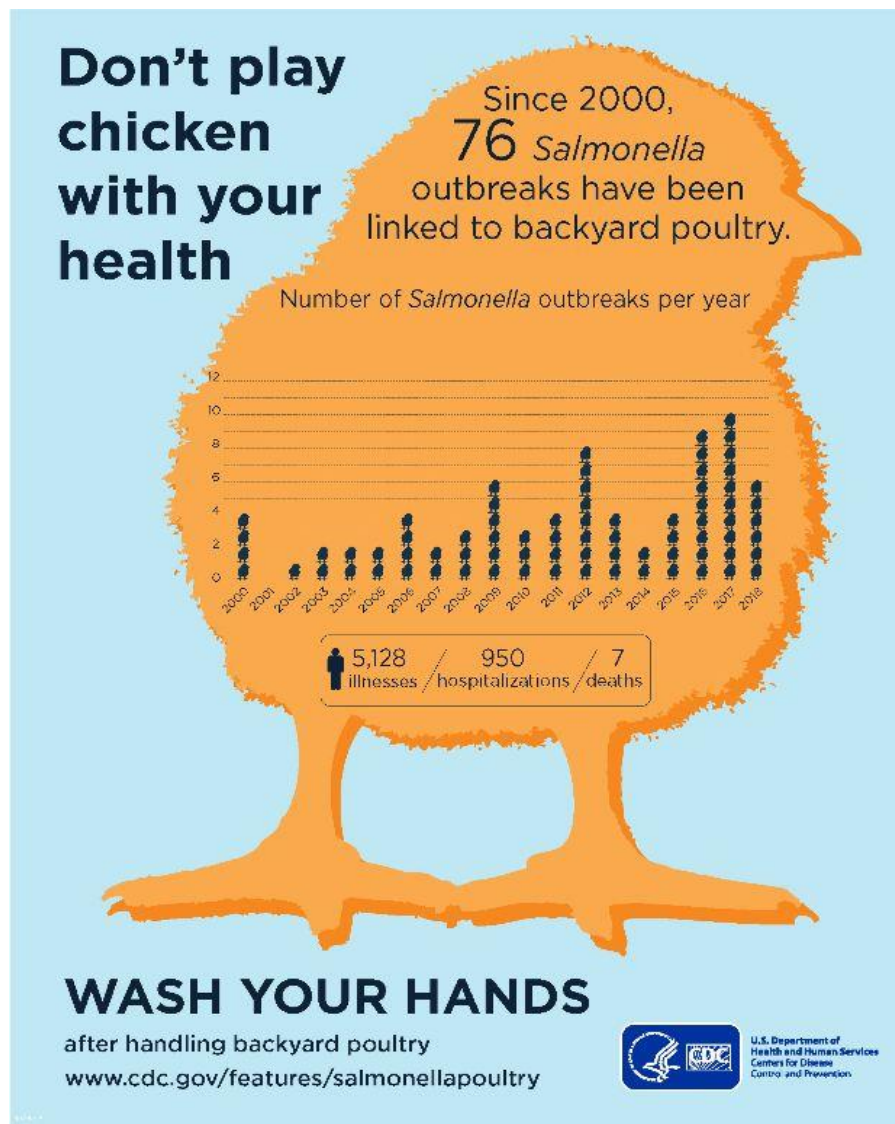
Looking for a cooking temperature log? Need a handwashing sink or foodborne allergen poster? Trying to find information about Certified Food Safety Managers? RIDOH has all the food safety guidance documents, resources, and template logs you need in the [RIDOH Food Safety Resource Library \[health.us2.list-manage.com\]](http://health.us2.list-manage.com).

In an effort to improve customer service further, all of the documents within the [Food Safety Resource Library \[health.us2.list-manage.com\]](http://health.us2.list-manage.com) have been added as hyperlinks to Center for Food Protection inspection reports. If an item is marked out of compliance, a hyperlink to the corresponding document will be included in the inspection write-up.

Since January 2018, the [Food Safety Resource Library \[health.us2.list-manage.com\]](http://health.us2.list-manage.com) has been accessed over 10,000 times!

Have a guidance document, resource, or template log that you'd like to see included in the [Food Safety Resource Library \[health.us2.list-manage.com\]](http://health.us2.list-manage.com)? Send it to sean.mccormick@health.ri.gov!

Spring is coming - practice safe live poultry handling practices!



How Can my Establishment Prevent Outbreaks from Norovirus?

It's currently norovirus season, so it's important that restaurant managers ensure prevention measures are being enforced in their establishments. Sick food workers cause hundreds of foodborne illness outbreaks each year. Contamination often occurs when:

- (1) infected employees return to work while still shedding the virus; and
- (2) when they do not wash their hands properly after going to the bathroom.

Preventing outbreaks can be as easy as making sure that employees:

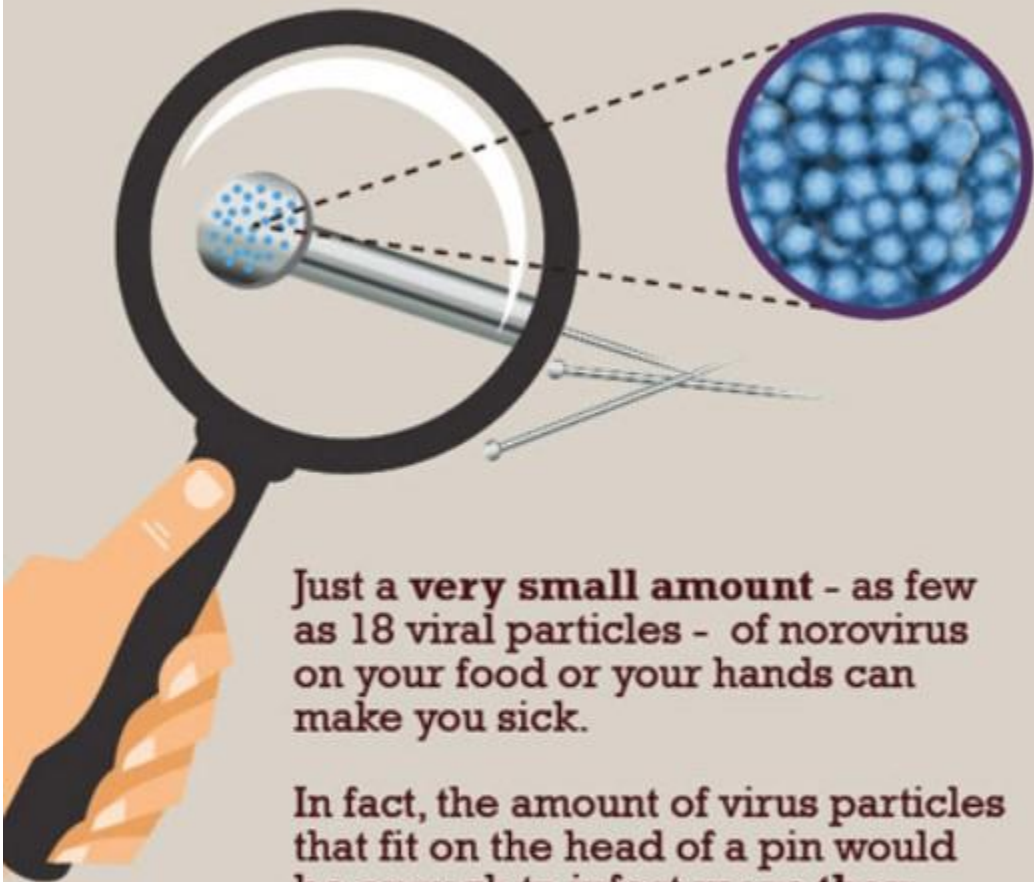
- Do not work while they are ill with symptoms such as vomiting and diarrhea AND are excluded from work for at least 24 hours after symptoms stop.
 - [Employee Health Agreement \[health.us2.list-manage.com\]](http://health.us2.list-manage.com)
- Wash hands properly and do not touch ready-to-eat foods with bare hands.
- Regularly clean and sanitize surfaces that are frequently touched (toilet surfaces, kitchen surfaces, doorknobs, etc.).
- Follow proper cleaning guidelines if a vomiting incident occurs inside the establishment.
 - [Guidelines for Responding to Vomiting and Diarrhea in Food Establishments \[health.us2.list-manage.com\]](http://health.us2.list-manage.com)

Please review and share the education materials provided at the links above with your food workers so that everyone is aware of how to prevent the spread of germs in a food establishment.

For more information about norovirus, visit <http://www.cdc.gov/norovirus>.

[\[health.us2.list-manage.com\]](http://health.us2.list-manage.com) You can also refer to the follow webinar recording, provided by the Association of Food and Drug Officials (AFDO), which reviews basics about norovirus and additional prevention strategies for norovirus outbreaks: [“Norovirus: Just-In Time Refresher for Retail Food Industry and Regulators”](#).
[\[health.us2.list-manage.com\]](http://health.us2.list-manage.com)

How contagious is norovirus?



Just a **very small amount** - as few as 18 viral particles - of norovirus on your food or your hands can make you sick.

In fact, the amount of virus particles that fit on the head of a pin would be enough to infect **more than 1,000 people!**

Source: Journal of Medical Virology, August, 2008

***E. coli* Outbreaks Linked to Romaine Lettuce**

Romaine lettuce has been linked to outbreaks of *E. coli* 0157:H7 in each of the last four years. The most recent outbreak was declared by the United States Food & Drug Administration (FDA) and United States Centers for Disease Control and Prevention (CDC) on November 21, 2019 and was declared over by the CDC on January 15, 2020. There were 167 identified illnesses that resulted in 85 documented hospitalizations. Salad products that contained romaine lettuce from the implicated growing region (Salinas, California) were recalled after laboratory testing identified *E. coli* 0157:H7.

Romaine lettuce sold in Rhode Island is required to be from an approved source with a label that lists the harvest date and location. Leafy green products that do not list the harvest date and location should be considered from an unapproved source and should not be consumed or sold. When purchasing raw agricultural commodities, contact your suppliers to verify that they use safe water and fertilizer and good hygienic practices.

In response to the outbreaks, the Food Marketing Institute published the [FMI Recommended Food Safety Practices for Leafy Greens \[health.us2.list-manage.com\]](#). The document provides helpful information for both leafy green producers and a checklist for sourcing leafy greens.

Raw Ground Beef Grinding Logs

The United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) estimates that contaminated meat and poultry are responsible for approximately 25% of foodborne illnesses and deaths in the United States each year. As a result, FSIS (through 9 CFR 320.1[b]) requires that all food establishments and retail stores that grind raw beef keep records that fully disclose:

1. The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product;
2. All supplier lot numbers and production dates;
3. The names of the supplied materials, including beef components and any materials carried over from one product lot to the next;
4. The date and time of each lot of raw ground beef product is produced; and
5. The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

Per 9 CFR 320.2(b), the records must be kept at the location where the beef is ground.

For more information, please see the USDA FSIS presentation: "[Retail Recordkeeping for Establishments and Retail Stores that Grind Raw Beef Products](#)" [health.us2.list-manage.com] or the [USDA FSIS website](#) [health.us2.list-manage.com].

Buy from a Safe Source:

The United States Food & Drug Administration (FDA) and United States Department of Agriculture (USDA) offer searchable databases to review the food safety history of food manufacturers and processors. You can use these resources to make sure that you're buying from approved sources with a history of good food safety practices.

The [FDA Inspection Classification Database \[health.us2.list-manage.com\]](http://health.us2.list-manage.com) provides data on all FDA-inspected facilities. To identify when a significant violation has been identified, select the desired classification and under Project Area select "Project 03 - Foodborne Biological Hazards." You can then enter a firm name in the text box or search by Country/District/State. You can also select an inspection end date. Suppliers with "No Action Indicated (NAI)" are the safest. Firms with "Voluntary Action Indicated (VAI)" had violations of concern during their inspection. Firms with "Official Action Indicated (OAI)" were found to have serious hazards.

The [USDA FSIS publishes a list of poultry producers that includes a "Salmonella Category" ranking \[health.us2.list-manage.com\]](http://health.us2.list-manage.com) with three categories. Category 1 establishments had the lowest levels of *Salmonella* identified while Category 3 establishments had the highest levels of *Salmonella*.

Questions or Feedback?

If you have any questions or feedback about the Center for Food Protection's e-Newsletter, please complete our survey:

https://docs.google.com/forms/d/12VZpcBYxbT_rswEUpwpWnoJcyrA4hmfjGpstUXjmnRw/edit [\[health.us2.list-manage.com\]](http://health.us2.list-manage.com)