Citrus Packinghouse Food Safety & Security

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Citrus Packinghouse Day

Overview

- GAPs
- Packinghouse HACCP & Audits
- Bioterrorism Act of 2002
- Sources of Info

GAPs

- Basic programs to help enhance “farm to fork” food safety
- Guidance from FDA (1998)
- Focus of many programs from UFFVA, FFVA, UF/IFAS Extension and many others
- Specifics outlined in web-based document (see abstract)

GAPs Highlights

- Water
  - Source & distribution; wells; process water; testing; cooling water & ice
- Worker Health & Hygiene
  - Employees trained; ill employees; use of gloves; use & stocking of field toilet facilities
- Field & Packing Facility Sanitation
  - Storage facilities & bins cleaned before use; maintain proper temperatures; minimize dirt brought into packing shed; establish pest control system
- Transportation & Traceback
  - Inspection before loading; maintain proper transport temps; be able to trace back and forward; documentation and record keeping critical

HACCP

- A seven step process to minimize food safety risks
- It is NOT a zero-risk system
- Should be a concept that is already adopted by packers and processors

Seven Principles of HACCP

1. Conduct hazard analysis
2. Determine CCPs
3. Establish critical limits
4. Establish monitoring procedures
5. Establish corrective actions
6. Establish verification procedures
7. Record-keeping and documentation
**Food Safety vs. Food Security**

- **Food Safety**
  - Prevention of unintentional contamination from hazards within the system
- **Food Security**
  - Prevention of purposeful contamination from hazards or pernicious agents outside the system

**September 11, 2001: Wake-up Call for Regulators**

- Food industry identified as one area of vulnerability to terrorism
- Power grids, muni water, IT systems, transportation, financial systems are others
- FBI: Food and Beverage Industry, not Federal Bureau of Investigation

**Food Security Threats**

- Natural occurrences – happen at the whim of mother nature
- Tampering – deranged individual, or criminal extorting or murdering
- Terrorism – political agenda (attention to a cause/exact political concessions) drives perpetrator to incite fear or cause economic damage

**Terrorism**

- Terrorism is “stateless”
- So terrorists do not fear retaliation in kind

**Bioterrorism**

- The use of biological, chemical, radiological, and physical agents to create terror
- Targets are humans or animals via air, food, water, etc.
- Usually physical harm is intended

**Route of contamination**

- The propagation or movement of contaminants to cause harm
**Agroterrorism**

- The use of biological or chemical agents to affect animal or plant health
- Agents can be spread by air, water, feed, or by humans
- The general aim is economic disruption, but human/animal harm is possible

**Operational Risk Management**

- A six-step sequence to increase food safety and security by anticipating hazards and reducing the potential for loss
- FDA is discussing ORM in the context of food biosecurity

**Key Questions**

- Can purposeful on-farm contamination incident be prevented?
- What can be done throughout packing/distribution?
- Can we adequately trace product from farm to table? Backwards?

**Six Steps of ORM**

- Identify the hazards
- Assess the risk
- Analyze risk control measures
- Make control decisions
- Implement risk controls
- Supervise and review

**Bioterrorism Act of 2002**

- PL 107-188
- June 12, 2002
- “To improve the ability of the United States to prevent, prepare for, and respond to bioterrorism and other public health emergencies.”
Bioterrorism Act 2002

- Major upcoming requirement is facility registration
- All domestic and foreign facilities
- Failure to register is a prohibited act
- Must register by mid-December 2003

Exemptions

- Farms
- Restaurants
- Fishing vessels
- Non-profit food est.

- NOT exempt: packinghouses and processing plants

Prior Notice

- Must notify FDA of incoming shipments of food into US
- Broker, agent or company responsible
- Issue with perishable product
- FDA can detain shipments if not properly notified

Take Away Messages

- GAPs should be implemented by your fruit suppliers
- HACCP in your packinghouses
- Packinghouses must register with FDA by December 12, 2003
- If you import, you must deal with “Prior Notice” (also FDA requirement)

Sources of Information

- Cooperative Extension:
  - http://fshn.ifas.ufl.edu
- National Infrastructure Protection Center:
  - www.nipc.gov
- Food Industry ISAC:
  - www.fmi.org/isac
- FDA’s Main Site:
  - www.cfsan.fda.gov