

# PPS 'TOUR' – 2014

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**Cornell University**  
Dairy Foods Extension

# Subjects

- Pathogens
- Preventative Measures
- Places to Sample
- Cross Contamination Issues
- When to Sanitize????
- General Food Safety Issues
  - Wood Aging Boards
  - FSMA News

# Microbial foodborne diseases (2011)

- 47.8 million cases of gastrointestinal illnesses ; 9.4 million due to known and 38.4 million due to unknown pathogens)
- 127,000 serious illnesses resulting in hospitalizations; 56,000 due to known and 71,000 due to unknown pathogens
- 3,037 deaths (range: 1,492–4,983) ; 1,351 due to known and 1,686 due to unknown pathogens

**Table 2. Top five pathogens causing domestically acquired foodborne illnesses**

Pathogen	Estimated annual number of illnesses	90% Credible Interval	%
Norovirus	5,461,731	3,227,078–8,309,480	58
<i>Salmonella</i> , nontyphoidal	1,027,561	644,786–1,679,667	11
<i>Clostridium perfringens</i>	965,958	192,316–2,483,309	10
<i>Campylobacter</i> spp.	845,024	337,031–1,611,083	9
<i>Staphylococcus aureus</i>	241,148	72,341–529,417	3
Subtotal			91

**Table 3. Top five pathogens causing domestically acquired foodborne illnesses resulting in hospitalization**

Pathogen	Estimated annual number of hospitalizations	90% Credible Interval	%
<i>Salmonella</i> , nontyphoidal	19,336	8,545–37,490	35
Norovirus	14,663	8,097–23,323	26
<i>Campylobacter</i> spp.	8,463	4,300–15,227	15
<i>Toxoplasma gondii</i>	4,428	3,060–7,146	8
<i>E. coli</i> (STEC) O157	2,138	549–4,614	4
Subtotal			88

**Table 4. Top five pathogens causing domestically acquired foodborne illnesses resulting in death**

Pathogen	Estimated annual number of deaths	90% Credible Interval	%
<i>Salmonella</i> , nontyphoidal	378	0–1,011	28
<i>Toxoplasma gondii</i>	327	200–482	24
<i>Listeria monocytogenes</i>	255	0–733	19
Norovirus	149	84–237	11
<i>Campylobacter</i> spp.	76	0–332	6
Subtotal			88

# The pathogens

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- Dairy associated outbreaks:
  - *B. cereus*: 35 outbreaks
  - *Brucella*: 4 outbreaks
  - *Campylobacter*: 78 outbreaks
  - *C. perfringens*: 93 outbreaks
  - *E. coli* O157: 23 outbreaks
  - *L. monocytogenes*: 7 outbreaks
  - *Salmonella*: 210 outbreaks
  - *Staph. aureus*: 118 outbreaks
  - Norovirus: 545 outbreaks

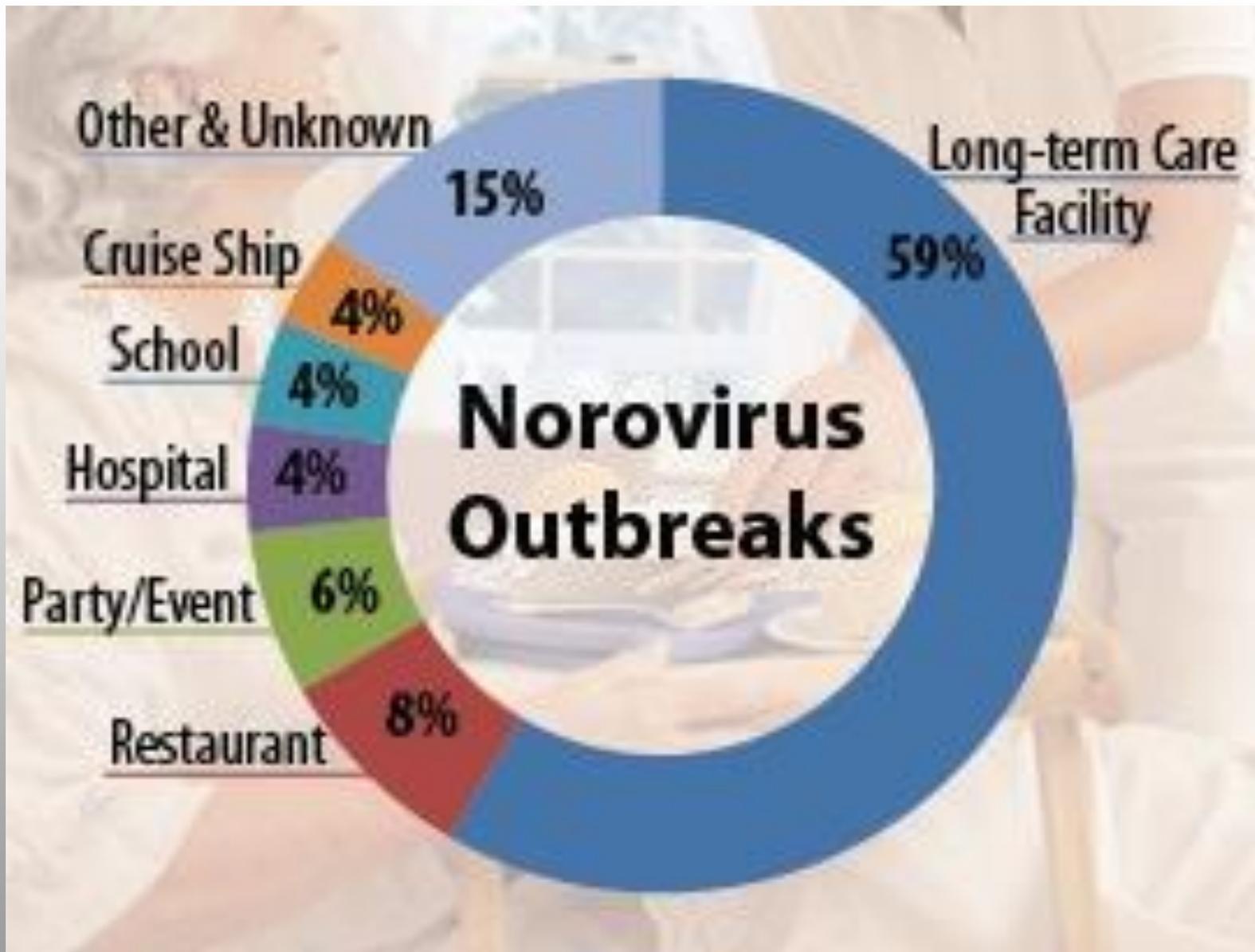
# Norwalk like viruses

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- Total: 23 million cases and 310 deaths
- Foodborne: 9.2 million cases and 120 deaths
- Up to 1 to 10 billion norovirus particles per g feces and 1 million infectious particles per ml of vomit
- Very low infectious dose (1/100,000 of 1/10,000 ml of vomit may contain enough virus to cause disease)

# Norovirus

- Most outbreaks of norovirus illness happen **when infected people spread the virus to others**. But, norovirus can also spread by consuming contaminated food or water and touching things that have the virus on them.
- Healthcare facilities, including nursing homes and hospitals, are the most commonly reported places for norovirus outbreaks in the United States and other industrialized countries. Over half of all norovirus outbreaks reported in the United States occur in long-term care facilities.
- Outbreaks of norovirus illness have also occurred in restaurants, schools, banquet halls, summer camps, cruise ships, and even at family dinners. These are all places where people often eat food handled or prepared by others.



# Norovirus

- **Norovirus is the leading cause of illness from contaminated food in the United States. About 50% of all outbreaks of food-related illness are caused by norovirus.**
- Foods that are commonly involved in outbreaks of norovirus illness are—
  - •leafy greens (such as lettuce),
  - •fresh fruits, and
  - •shellfish (such as oysters).
- **But, any food that is served raw or handled after being cooked can get contaminated.**

# GII.4 Sydney

- In January 2013, the US Centers for Disease Control and Prevention (CDC) reported that a new norovirus strain, **GII.4 Sydney**, which was first detected in Australia, had spread to the United States. During the last 4 months of 2012, **GII.4 Sydney** accounted for **53%** of **266** norovirus outbreaks in the United States, with **roughly half of them having resulted from direct person-to-person transmission and another 20% having been foodborne**. In general, **GII.4** strains are associated with higher rates of hospitalization and death.

- Noroviruses are relatively resistant to inactivation by chlorine.
- Body fluid sources include vomitus and feces from infected individuals. **Maximal viral shedding occurs during the first 48 hours of illness; however, viruses can be detected in stool up to 3 weeks after illness resolves.**

# Norwalk-like viruses: a case study

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- In January 1999, an outbreak of viral gastroenteritis affected more than 300 people **who attended a metropolitan concert hall over a 5-day period.**
- The first case was a concert attendee who vomited in the auditorium and adjacent male toilet
  - Gastrointestinal illness occurred among members of 8/15 school parties who attended the following day.
  - Children who sat on the same level of the auditorium as the first case were much more likely to be ill than those seated elsewhere
  - Transmission most likely occurred through direct contact with contaminated fomites (*“any inanimate object or substance capable of absorbing, retaining, and transporting contagious or infectious organisms from one individual to another”*).

# *Salmonella*

- Increasingly recognized as a pathogen that can survive extremely well and for extremely long time in
  - Dry food environments (cereal plants, powdered products)
  - Low water activity foods (peanut butter, cereal, flour, spices)
- Can cause disease even if no growth occurs in food
- Heat resistance is increased tremendously if *Salmonella* is present in a dry matrix
  - Temperatures that yield a >5 log reduction of *Salmonella* in milk may be virtually ineffective in reducing *Salmonella* **present in low water activity food or ingredients**

# *Salmonella*

- The incubation period depends on the host and the inoculum is generally 6-72 hours. In most cases, stools are loose and bloodless.
- In rare cases, *Salmonella* infections cause large-volume choleralike diarrhea or may be associated with tenesmus. The diarrhea is typically self-limiting and resolves within 3-7 days.
- Fever, abdominal cramping, chills, headache, and myalgia are common. Fever usually resolves within 48 hours.

# *Salmonella*

- The following were the 7 most commonly isolated *Salmonella* strains causing human disease reported to the US Centers for Disease Control and Prevention in 2007:
  - *S enteritidis* (16.9%)
  - *S typhimurium* (16%)
  - *S enteritidis heidelberg* (3.9%)
  - *S enteritidis newport* (10.4%)
  - *S enterica* serotype Javiana (5.5%)
  - *S enterica* serotype I 4,5,12:i: (5.7%)
  - *S enteritidis montevideo* (3.4%)

# O157 EHEC

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- Shiga toxin–producing *E coli* (STEC) is among the most common causes of foodborne diseases.
- GI illnesses, including nonbloody and bloody diarrhea.
- Patients with these diseases, especially children, may be affected by neurologic and renal complications, including Hemolytic Uremic Syndrome (HUS).

# Non O157 EHEC

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- Disease and transmission similar to O157:H7
- Approx. 112,700 human cases and 270 hospitalizations annually in US (2011 data)
- **Big Six” – O26, O45, O103, O111, O121, O145**
- **Declared an adulterant by USDA**
- Tests for non O157 STEC/EHEC are now available
- Previous outbreaks have occurred in US, including one E. coli O157:NM outbreak linked to raw milk (2008)

# ***E. coli* O103 outbreak linked to raw milk cheese**

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- Three people became sick with *E. coli* O103 after consuming cheese made with unpasteurized cow's milk.
- Raw milk cheese from implicated facility tested positive for Shiga-toxin *E. coli* (STEC)
  - Cheese had been aged 60 + days

http://foodpoisoningbulletin.com/2014/beef-recalled-for-big-six-stec-e-coli/

MARCH 20, 2014

# Food Poisoning Bulletin

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## Beef Recalled for Big Six STEC E. coli

February 4, 2014 by [Linda Larsen](#) • [Leave a Comment](#)

PFP Enterprises is recalling about 15,865 pounds of beef products because it may be contaminated with E. coli 0103, 0111, 0121, 0145, 026, and 045 according to the USDA. Those are the six non-O157 shiga toxin-producing E. coli bacteria (STEC) that the USDA classified as adulterants last year. No reports of illness have been reported to date.

The recalled products include 10.5 pound boxes of Beef Outside Skirt Steak with a pack date of "12/13/13"; 20 pound boxes of Studio Movie Grill Beef Tenderloin Sliced, with a pack date of "12/05/13"; 15 pound boxes of Preseasoned Beef for Fajita, with a use by date of "1/13/14"; 40 pound boxes of Southwest Style Beef Skirts, with a pack date of "12/5/13"; and 20 pound boxes of Patterson Food Processors Beef Skirt Seasoned, with a pack date of "12/9/13".

Also recalled are 10 pound boxes of Preseasoned Beef for Fajitas, with a pack date of "12/9/2013"; 40 pound boxes of Preseasoned Beef for Fajitas w/Binder, with a pack date of "12/9/2013"; 12 pound boxes of Seasoned Beef for Fajitas, with a pack date of "12/9/2013"; and 40 pound boxes of Medium Style Beef for Fajitas, with a pack date of "12/9/2013".



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Contact PritzkerOlsen attorneys about your food poisoning

# *Staphylococcus aureus*

- Staph food poisoning is caused by infection with the *Staphylococcus aureus* (*S. aureus*) bacterium. The bacteria multiply in foods and produce toxins especially if food is kept at room temperature. The toxins may be present in dangerous amounts in foods that have no signs of spoilage, such as a bad smell.
- **What causes staph food poisoning?**
- Most people get staph poisoning by eating contaminated food. The most common reason for contamination is that the food has not been kept hot enough [140 F (60 C) or above] or cold enough [40 F (4 C) or below].
- Foods that are associated with staph food poisoning include:
  - Meats.
  - Poultry and egg products.
  - Salads such as egg, tuna, chicken, potato, and macaroni.
  - Bakery products such as cream-filled pastries, cream pies, and chocolate eclairs.
  - Sandwich fillings.
  - Milk and dairy products

# *Staph* Food Poisoning

- **What are the symptoms?**
- Symptoms of staph food poisoning include nausea, vomiting, retching, stomach cramping, and diarrhea. In more severe cases, dehydration, headache, muscle cramping, and changes in [blood pressure](#) and pulse rate may occur.
- Symptoms typically come on quickly (w/in 3-4 hours). How severe they are depends on your [susceptibility](#) to the toxin, how much contaminated food you ate, how much of the toxin you ingested, and your general health. The condition is typically over in 2 days. But it is not unusual for complete recovery to take 3 days and sometimes longer in severe cases

# *Campylobacter*

- Generally causes mild gastrointestinal human illness
  - Campylobacteriosis is one of the most common bacterial foodborne illnesses
- Linked to Guillain–Barré syndrome (acute neuromuscular paralysis)
- Linked to chicken and poultry, but also dairy and dairy products
- About 850,000 foodborne cases and 75 deaths/year in the US

# What is Guillain-Barre Syndrome?

- a disorder affecting the peripheral nervous system. Ascending paralysis, weakness beginning in the feet and hands and migrating towards the trunk, is the most typical symptom, and some subtypes cause change in sensation or pain, as well as dysfunction of the autonomic nervous system. It can cause life-threatening complications, in particular if the respiratory muscles are affected or if the autonomic nervous system is involved. **The disease is usually triggered by an infection.**

- All forms of Guillain–Barré syndrome are autoimmune diseases, due to an immune response to foreign antigens (such as infectious agents) that mistargets host nerve tissues through a mechanism known as molecular mimicry. The most well-described antecedent infection is the bacterium *Campylobacter jejuni*.
- Yuki N (June 2008). "[Campylobacter genes responsible for the development and determinant of clinical features of Guillain-Barré syndrome]". *Nippon Rinsho. Japanese Journal of Clinical Medicine (in Japanese)* 66 (6): 1205–10. PMID 18540372.
- Kuwabara S. et al. (2004-08-10). "Does Campylobacter jejuni infection elicit "demyelinating" Guillain-Barré syndrome?". *Neurology (Lippincott Williams & Wilkins)* 63 (3): 529–33. doi:10.1212/01.WNL.0000133205.05169.04. PMID 15304587.

# *Listeria monocytogenes*

- Causes septicemia, abortion and encephalitis in humans and in animals
- Incubation period 7 - 60 days
- Human listeriosis occurs in both epidemic and sporadic cases
- Affects predominantly elderly and immuno-compromised people, pregnant women and newborns.
- Approx. 1,500 human cases/year in the U.S., resulting in approx. 250 deaths/year
- Responsible for majority of microbial food recalls

# Food Safety Modernization Act

- **F.2.5 Who is affected by these fees?**

Only those parties in the food and feed industry whose non-compliance results in the following activities:

- Facility reinspections – follow-up inspections conducted by FDA subsequent to a previous facility inspection that identified noncompliance materially related to a food safety requirement of the Federal Food, Drug, and Cosmetic Act (the Act). The reinspection must be conducted specifically to determine that compliance has been achieved.
- Recalls – food recall activities performed by FDA that are associated with a recall order with which a responsible party has not complied.
- Importer reinspections -- follow-up inspections of a food offered for import conducted by FDA subsequent to a previous inspection that identified noncompliance materially related to a food safety requirement of the Act. The reinspection must be conducted specifically to determine that compliance has been achieved. As discussed in F.2.2., these fees will not be assessed until the agency has resolved issues associated with these fees and the public has been notified by the agency.

# Who is Covered?

- Facilities that manufacture, process, pack or hold human food
- In general, facilities required to register with FDA under sec. 415 of the FD&C Act
- Applies to domestic and imported food
- Some exemptions and modified requirements are being proposed

# Required Records

- Written food safety plan
- Records that document monitoring of the preventive controls
- Records that document corrective actions
- Records that document verification
- Records that document training for the qualified individual

# Overview of Key FSMA Provisions

*Provisions that were effective immediately:*

- New FDA authority for mandatory recalls
- Expanded FDA authority to request records re: “food of concern”
- New whistle-blower employee protection provisions
- New mandatory facility inspection schedule for FDA
- New FDA authority to collect fees for facility re-inspections and recall activities by the FDA if mandatory recall request is not complied with



# New Mandatory Recall Authority

- Covers adulterated or misbranded food that could cause serious adverse health consequences or death
- FDA will give the facility the opportunity to recall voluntarily
- If facility does not cooperate, FDA can issue an order requiring the responsible party to cease distribution
- If requested, FDA will hold an informal hearing on the “cease distribution” order
  - If FDA determines that it did not have adequate grounds, order must be vacated or modified
  - If FDA determines recall is necessary, recall order is issued



# New Mandatory Recall Authority (con't)

- FDA can bring criminal prosecutions, request injunctive relief (court order requiring certain action), and seek civil penalties for failure to comply with an order
- Civil penalties for failure to comply with a recall order can be up to \$50,000 for individuals and \$250,000 for businesses
- FDA can collect “fees” to cover the recall-related costs it incurs when a responsible party does not comply with a recall order
- Under consideration: compensation of agricultural producers for recall-related costs when mandatory recalls of agricultural commodities are later determined to be erroneous



# Helados La Tapatia, Inc. Recalls Products Because of Possible Health Risk

- **FOR IMMEDIATE RELEASE** - March 19, 2014 - Helados La Tapatia, Inc., of Fresno, California, is voluntarily recalling all ice cream products, popsicles, fruit bars/cups and bolis **due to a possible health risk from *Listeria monocytogenes***. Helados La Tapatia, Inc., is coordinating closely with regulatory officials.
- *Listeria monocytogenes* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, Listeria infection can cause miscarriages and stillbirths among pregnant women.
- The products were distributed in Arizona, California, Nevada, Washington, Guam and Canada in retail stores. The products are sold under the brand names of Helados La Tapatia and Icesations.
- **No illnesses have been reported to date. The recall was the result of a routine inspection program by the U.S. FDA which revealed the presence of the bacteria on certain food processing equipment.**
- A separate UPC Inventory of the products and their UPC codes is provided.

# Facility Inspection Schedules for FDA

- FDA must conduct initial inspections of **“high risk”** facilities within 5 years and follow-up inspections every 3 years thereafter
- FDA must conduct initial inspections of facilities that are not “high risk” within 7 years and follow-up inspections every 5 years thereafter
- FDA will consider a variety of factors in the determination of whether a facility is “high risk”
- FDA may rely on other Federal, State, or local agencies to conduct the inspections
- FDA examining whether it should exempt on-farm activities by small and very small businesses



# FDA proposes model for high-risk foods under the Food Safety Modernization Act

WASHINGTON — FDA in the Feb. 4 Federal Register published a proposed risk-ranking model designed to help the agency identify high-risk foods that would be subject to additional recordkeeping for traceability under the Food Safety Modernization Act (FSMA).

According to “FDA’s Draft Approach for Designating High-Risk Foods,” FDA is considering classifying foods for the risk ranking based on the 28 categories of food included in the Reportable Food Registry. This means all dairy products would fall into under one category for dairy, and “representative foods” would be selected and used in the model, according to the International Dairy Foods Association (IDFA), which says it will respond with industry comments by the April 7 deadline.

IDFA says it believes the proposed model could unintentionally group dairy products with negligible risk into the same category as potentially high-risk foods.

The high-risk designation would be based on a comprehensive evaluation of a set of criteria, including outbreak frequency, illness occurrence, severity of illness, the likelihood of microbial or chemical contamination, potential for the food to support pathogen growth, food consumption patterns, the probability of contamination and steps taken during manufacturing to reduce contamination.

“IDFA is opposed to FDA using the broad categories mentioned in the model,” says Clay Detlefsen, IDFA vice president of regulatory affairs. “We want to see further refinements to FDA’s approach to avoid any negative impact on foods without associated high risks.”

FDA has not yet determined what the additional recordkeeping requirements would be for designated high-risk foods, Detlefsen adds.

For more information, contact Sherri Dennis with FDA’s Center for Food Safety and Applied Nutrition at 240-402-1914. **CMN**

# New Facility Re-Registration Requirement, New Authority to Suspend Registrations

- Under the FSMA, facilities must re-register every 2 years and registrants must consent to FDA inspections
- When new provisions take effect, FDA will have authority to suspend a facility's registration if it determines that food handled at that facility could cause serious adverse health consequences or death
- If requested, FDA will hold an informal hearing on the suspension order
  - If FDA determines that it did not have adequate grounds, order must be vacated or modified
  - If FDA determines suspension is necessary, registrant must prepare a corrective action plan



# New Facility Re-Registration Requirement, New Authority to Suspend Registrations (con't)

- Facilities under suspension orders cannot distribute food
- FDA can bring criminal prosecutions and request injunctive relief (court order requiring certain action) for failure to comply with a suspension order
- New provisions took effect JUL 2011



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## FDA Suspends Registration for Sunland, Inc.'s Peanut Butter Facility



### FDA, In Unprecedented Move, Suspends Sunland Inc.'s Facility Registration

The U.S. Food and Drug Administration (FDA) has ordered Sunland Inc., the nation's largest producer of organic peanut butter and other peanut products, to close its door in the aftermath of a scathing report on the

company's safety standards and cleanliness at the Portales, New Mexico facility.

The inspection for the Sunland facility followed detection of 41 illnesses in 20 states from the consumption of Sunland's tainted peanut butter, mostly from Trader's Joes groceries. Sunland also made over 240 other products that had to be recalled between September and November. The FDA tests of the facility found that the facility as highly contaminated with salmonella, and also uncovered Sunland's history of shipping products to consumers in spite of positive salmonella test results.

In a statement released today, the FDA stated: "In the interest of protecting public health, the U.S. Food and Drug Administration suspended the food facility registration of Sunland Inc., a producer of nuts, and nut and seed spreads." The notice also explained that "if a facility's registration is suspended, that facility is prohibited from introducing food into interstate or intrastate commerce." The FDA said its decision was based on Sunland's history of violations and the fact that the peanut butter it produced "has been linked to an outbreak of Salmonella Bredeney that has sickened 41 people in 20 states."



Sunland Peanut plant closing will affect NM, Texas farmers

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Valencia peanut growers in Texas and New Mexico may be scrambling for a new buyer after officials at Sunland peanut butter plant in Portales, New Mexico, announced they have filed for Chapter 7 bankruptcy over troubling financial and liquidity challenges.

If approved by a U.S. bankruptcy court, the plant, located in Portales in eastern New Mexico, must permanently close and liquidate all assets according to terms of Chapter 7 rules of the U.S. Bankruptcy code.

Company officials cite ongoing financial difficulties as the primary reason for the filing. The company was required by the Federal Drug administration (FDA) last year to shutter the plant after peanut butter processed at the plant were linked to a nationwide salmonella outbreak involving 41 cases in 20 states.



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NEWS | March 12, 2014



# FDA Shuts Roos Foods Plant Linked to Multistate Listeria Outbreak



Source: CBS News

Cheese manufacturer Roos Foods, Inc. has been shut down by the U.S. Food and Drug Administration (FDA) after an investigation linked a multistate *Listeria* outbreak to the processor of Hispanic-style cheeses.

Roos Foods of Kenton, DE, makes cheeses under brand names including Santa Rosa de Lima, Amigo, Mexicana, Suyapa, La Chapina, and La Purísima Crema Nica.

In February, health officials announced the company was recalling some varieties of cheeses after they were linked to eight illnesses in newborns and pregnant women, including seven in Maryland and one death in California. All illnesses were diagnosed between Aug. 1 and Nov. 27, 2013, and all patients were of Hispanic descent.

The recall was expanded multiple times. A full list of cheeses can be found on the [FDA's website](#).

Health officials investigated the facility from Feb. 18 to March 4, and found *Listeria monocytogenes* bacteria in samples of cheese matched those isolated in patients sickened from the outbreak through whole-genome sequencing. On March 11, the FDA decided to suspend the food facility [registration](#) of Roos Foods in response

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### UPDATED: Jensens face federal criminal charges in cantaloupe case

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Coral Beach

For additional details on this case, please see *"Growers likely to stand alone in cantaloupe deaths case"*

(UPDATED COVERAGE 6 p.m.) Federal charges against cantaloupe growers Eric and Ryan Jensen mark the first time produce and food safety experts recall criminal charges against a grower in relation to a foodborne illness outbreak.

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The Jensen brothers surrendered to federal authorities Sept. 26 in Denver, according to a statement from U.S. Attorney John Walsh. A Dec. 2 trial date is set for the case. The brothers each posted bonds of \$100,000 and were released, said Jeffrey Dorschner, spokesman for the U.S.



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## Farmers Sentenced In Listeria Outbreak

Posted on 28 January 2014.

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The owners of Jensen Farms, responsible for a listeria outbreak traced to cantaloupe, were sentenced today to serve five years' probation, with the first six months in [home](#) detention.

Eric and Ryan Jensen were also each sentenced to 100 hours of community service, and each ordered to pay restitution totaling \$150,000 to the victims of their crime.

"Today's [sentence](#) serves as a powerful reminder of farmers' legal and moral responsibility for ensuring their product is safe," said John Walsh, U.S. attorney for the District of Colorado. "Because of the Jensen Farms case and this prosecution, changes have been made regarding how fruit is processed and transported across the country. The prosecution recommended probation in this case because of the defendants' unique cooperation, including their willingness [to meet](#) with Congress and their willingness to meet with and be confronted by the victims of their misconduct."

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## Peanut Corporation Criminal Trial Delayed Until Summer 2014

BY JAMES ANDREWS | DECEMBER 12, 2013

The trials for former Peanut Corporation of America CEO Stewart Parnell and three others have been pushed back from February 2014 to sometime in July or August, according to court documents released Wednesday.

This is the second time the trial has been delayed, after first being pushed from October 2013 to February 2014, already more than five years after Salmonella-tainted peanut products began sickening Americans in December 2008, causing more than 700 illnesses, nine deaths, and the most extensive food recall in U.S. history.

Stewart Parnell, his brother Michael Parnell, and former PCA plant managers Samuel Lightsey and Mary Wilkerson, face a 76-count felony indictment for conspiracy, wire fraud and introducing misbranded and adulterated food into commerce with the intent to defraud.

The latest delay is reportedly because lawyers for Lightsey have another case going to trial in February, according to Jeff Almer, son of Shirley Almer, who died in the outbreak. Almer received a phone call from federal



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# New Requirements for Hazard Analyses and Preventive Controls

- Focus of the new requirements is on prevention
- All registered facilities are required to:
  - Conduct a *hazard analysis*
  - Develop and implement *preventive controls* to address identified hazards
  - Establish procedures for *corrective action* in the event preventive controls are not implemented or are ineffective
  - Conduct *follow-up hazard analyses* every 3 years or earlier if changes may result in new hazards or increased the risk of identified hazards
- Facilities must prepare a written plan documenting its hazard analysis, preventive controls, and corrective action procedures



# Lower Standard for FDA Administrative Detention of Food

- FDA now has authority to detain food if it had “**credible evidence**” that the food presents a threat of serious adverse health consequences or death
- When new provisions take effect, FDA will have the authority to detain food if it has “**reason to believe**” that the food presents a threat of serious adverse health consequences or death
- This new provision took effect 180 days after enactment of FSMA (early July 2011)



# Spartan Stores Voluntarily Recalled Deli Products Due to Possible Health Risks

FOR IMMEDIATE RELEASE - September 12, 2012 - Spartan Stores is initiating a precautionary recall of certain deli products due to concerns of possible *Listeria monocytogenes* contact. This recall is precautionary and is being initiated to ensure the highest degree of confidence to our customers. *Listeria monocytogenes* is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

**No products have been identified as coming into contact with the *Listeria monocytogenes* organism.**

The deli products were distributed to Family Fare, D&W Fresh Markets, Glen's, VG's and a limited number of independent supermarkets in Michigan. Spartan Stores has received no reports of illness associated with the consumption of these products. Anyone concerned about an illness should contact their healthcare provider immediately. All of the products involved in the recall should be discarded or returned for a full refund.

**This recall is the result of a routine surface swabbing conducted by the FDA which resulted in positive samples of *Listeria monocytogenes*.**

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# FSIS Issues Public Health Alert After WA Firm Declines to Expand Recall of Processed Egg Products

BY NEWS DESK | MARCH 27, 2014

The U.S. Department of Agriculture's [Food Safety](#) and Inspection Service (FSIS) issued a [public health alert](#) on Wednesday because Nutriom LLC of Lacey, WA declined to expand its Feb. 15, 2014, recall to include an additional 118,541 pounds of processed egg products for which there is reason to conclude that they are unfit for human consumption.

The [request](#) for expansion was based on evidence collected during an ongoing investigation conducted by FSIS at the establishment. The company has refused to recall the additional processed egg products. As a consequence, FSIS intends to take appropriate action to remove the products from commerce.

FSIS issued the [original recall](#) because the company allegedly recorded false laboratory results. The company allegedly produced negative laboratory results for Salmonella when the results were actually positive, or reported that sampling had occurred when, in fact, no microbial testing was performed.

FSIS requested the company to include additional products, but it declined. Because the product was not produced in accordance with FSIS requirements, it is unfit for human consumption.



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**MOST READ ON FOOD SAFETY NEWS**

- Minnesota's Parkers Farm Recalls All Products With Code Date

# Environmental Testing: How to address *L. monocytogenes*

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- Control strategies need to focus on preventing post kill step re-contamination of products (at plants as well as at retail)
  - Sanitary equipment design
  - Appropriately designed and implemented SSOPs (sanitation standard operating procedures)
  - Environmental testing
- Limited risk in foods that do not support growth
  - at  $1 \times 10^{10}$  cfu/serving, the dose-response model predicts a median death rate of 1 in 667 servings for pregnancy associated/neonatal listeriosis

# Environmental sampling plans – the need for written procedures and plans for corrections

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- Written plans for corrections that need to be performed after positive samples are essential
  - Plans need to be plant specific
  - Each positive sample should be followed up with additional investigations
- All corrections need to be documented in writing

# FDA Draft Risk Assessment on Listeriosis from Soft-Ripened Cheese

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- Released on February 11, 2013 (189 pages!)
  - Covers Brie and Camembert
  - Focus on farmstead cheeses
- Joint effort by FDA and Health Canada
- **Key finding:** the risk of listeriosis from soft-ripened cheeses made with raw milk was estimated to be 112 times higher than that from soft-ripened cheese made with pasteurized milk.

# Wooden Boards for Aging.....

## Excerpt from FDA Policy Letter

*The use of wooden shelves, rough or otherwise, for cheese ripening does not conform to cGMP requirements, which require that “all plant equipment and utensils shall be so designed and of such material and workmanship as to be adequately cleanable, and shall be properly maintained.” 21 CFR 110.40(a). Wooden shelves or boards cannot be adequately cleaned and sanitized.*

# ARTISAN CHEESE WEDGE

## Dairy Newsletter

### Mission:

*To advance the quality and safety of cheese through better communication, education, and networking.*



In recent years NYS has experienced dramatic growth in the number of artisan dairy processors. Specialty goat, sheep, cow, and water buffalo milk has only started to fill the landscape as the demand for local artisan products has grown steadily. In order to keep NYS processors informed on current regulatory issues, and to disseminate relevant cheesemaking expertise, the Milk Quality Improvement Program would like to offer a brief, bi-monthly newsletter in 2012. The contents of this newsletter will, in part, rely on existing and developing

cheesemakers across the state, so please review this publication and contact us with any questions or topics you would like to see addressed. Your feedback will help shape the content we provide to artisan cheesemakers in NYS.

### ISSUE 1: FEB 2012

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#### Our Vision

Transform NY State from a leader in high quality milk into a pioneer in artisan cheese, providing a better livelihood for farmers, and a wealth of interesting cheeses for a new generation of cheese consumers.

# Coliform Study

- Raw milk AND pasteurized milk cheeses
- Are coliforms a good indicator of anything???
- If you'd be willing to participate, in confidentiality, please see me after the meeting today, or email me at [rdr10@cornell.edu](mailto:rdr10@cornell.edu)

- <https://www.facebook.com/BigRedFoodScience>
- [www.twitter.com/BigRedFoodSci](http://www.twitter.com/BigRedFoodSci)
- [www.milkfacts.info](http://www.milkfacts.info)
- <http://foodscience.cals.cornell.edu/extension/>



April 28, 2014



Cornell University Department of Food Science

April 28, 2014