

FOOD SAFETY PARTNERSHIP MEETING

January 2019



Agenda

- Introductions
 - EH Leadership Team
- FBI 2018 Year in Review (Lauren DiPrete)
- Allergy Awareness Campaign (Christine Sylvis)
- CBD (Tara Edwards)
- EH Updates (Larry Rogers, Christine Sylvis)
- Q&A



Food Operations Leadership Team

- Director – Chris Saxton
- Manager – Larry Rogers
- Supervisors
 - Aaron DelCotto, North LV Office
 - Carol Culbert, Spring Valley Office
 - Robert Urzi, Strip Office
 - Tamara Giannini, Henderson Office
 - Tanja Baldwin, Downtown Office
 - Candice Sims, FDAP
- Training Office
 - Christine Sylvis, Supervisor of Training & Compliance
 - Jacque Raiche-Curl, Supervisor of Training & Standardization
 - Alexis Barajas, Training Officer
 - Larry Navarrete, Training Officer



FBI 2018 Year in Review

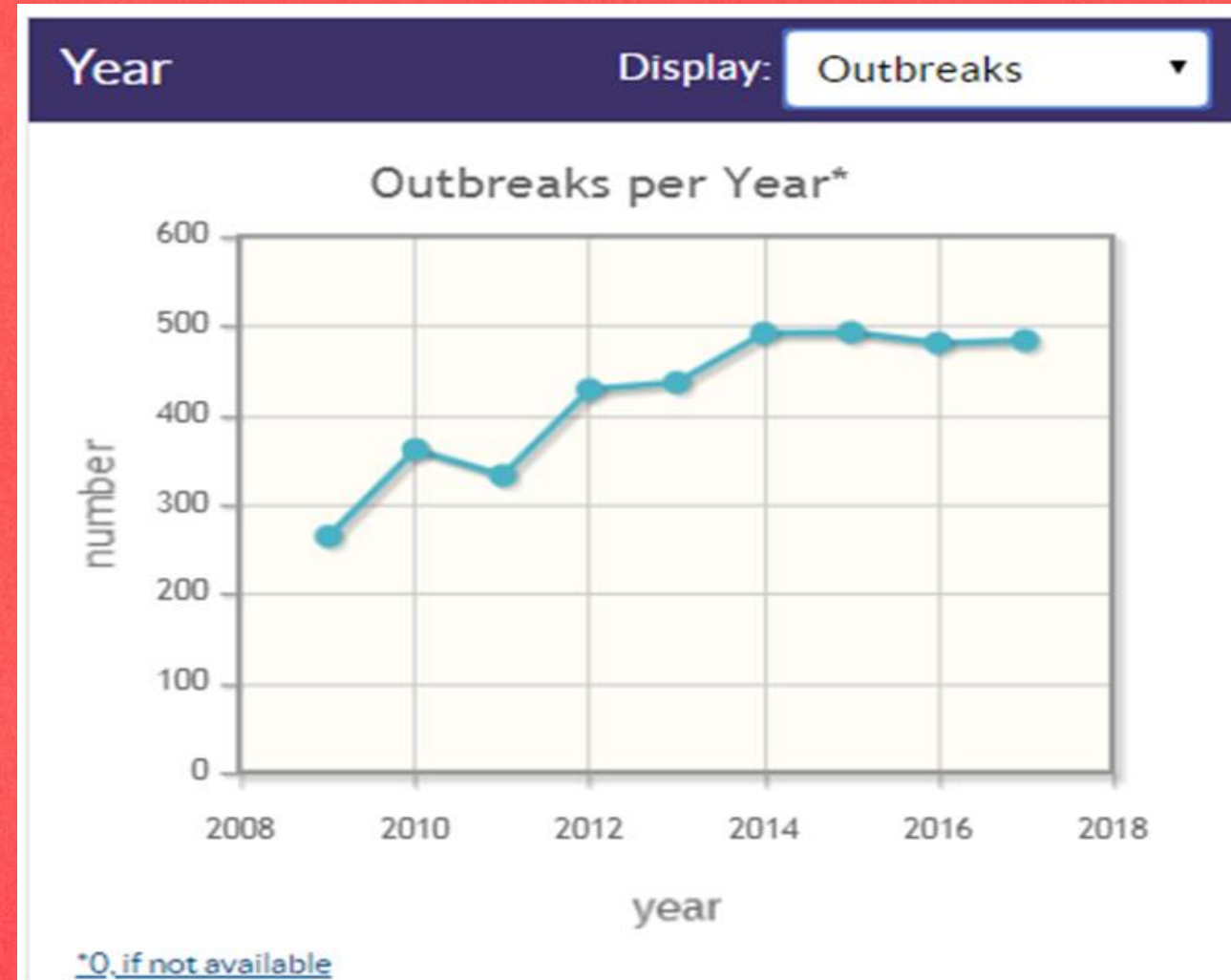
Presented by: Lauren DiPrete



Outbreaks Associated with Restaurants Over Time

- Foodborne illness outbreaks traced back to restaurants have nearly doubled since 2009
- This graph includes data from fast food, buffet, and sit down style restaurants

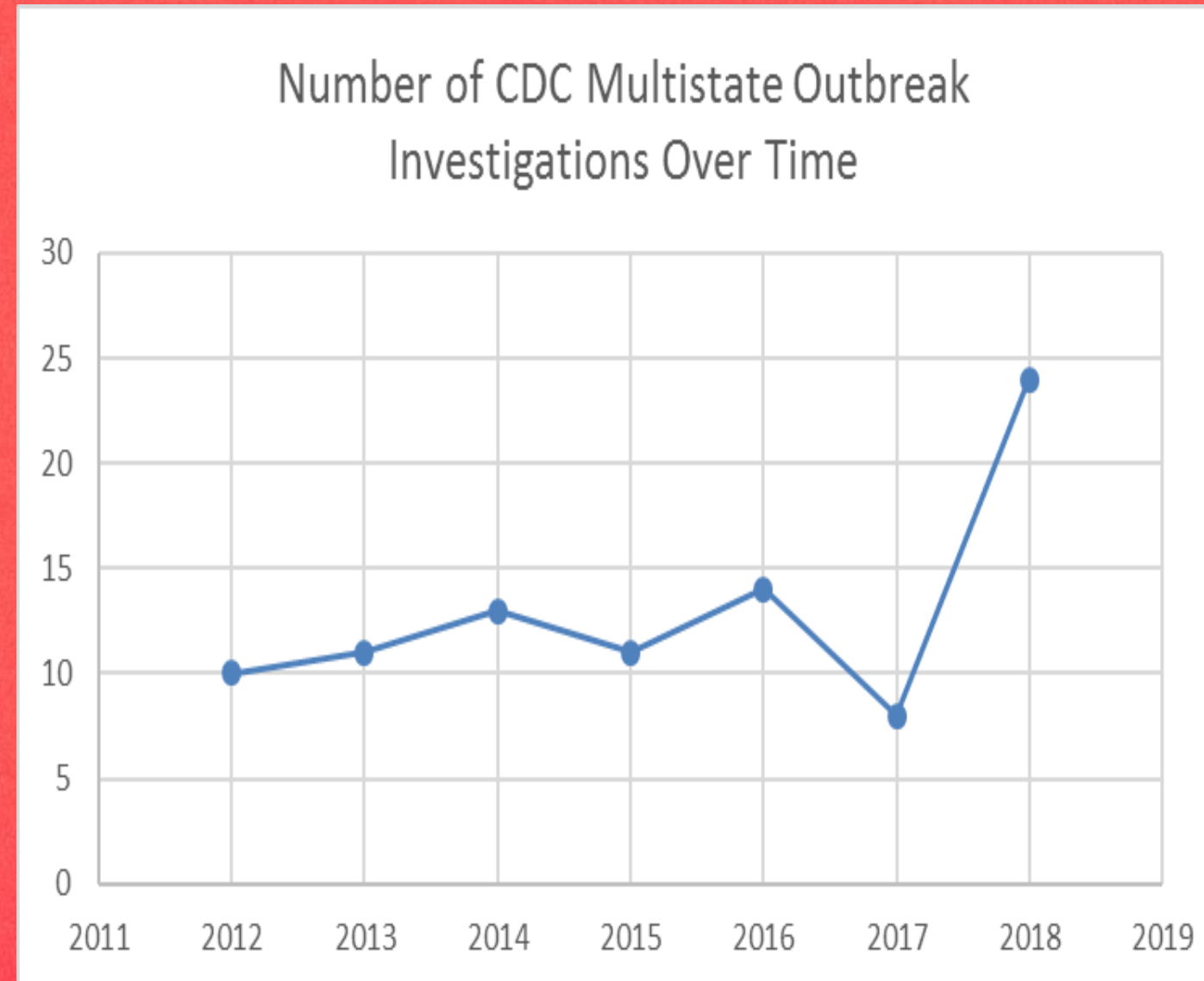
➤ Source: <https://wwwn.cdc.gov/norsdashboard/>



Multistate Outbreaks Over Time

- The number of multistate outbreaks investigations led by the CDC have been more than doubled since 2012.

- Source:
<https://www.cdc.gov/foodsafety/outbreaks/multistate-outbreaks/outbreaks-list.html>

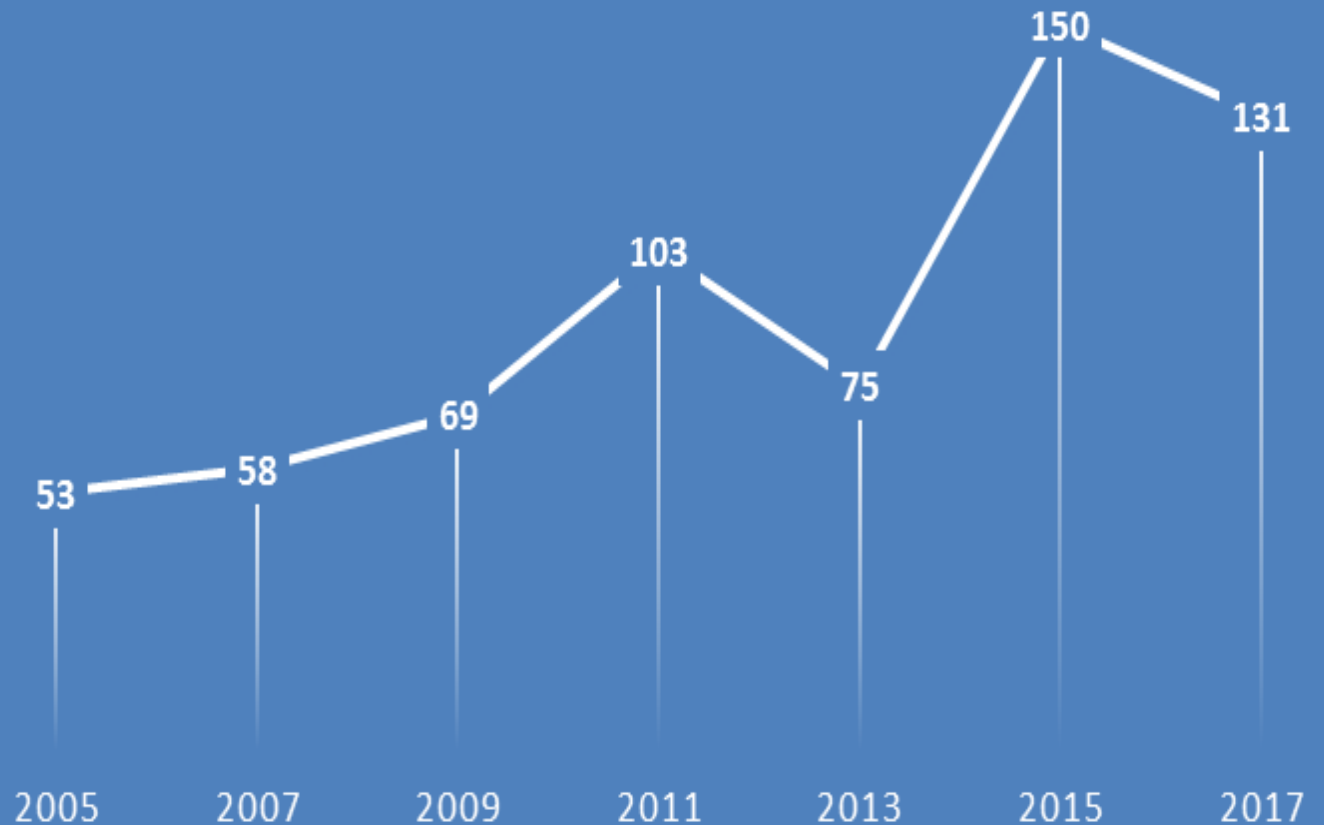


USDA Recalls

➤ USDA recalls of food items have nearly tripled since 2005

➤ Source:
<https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-summaries/recall-summaries-2018>

NUMBER OF USDA RECALLS OVER TIME



More FBI or Better Detection?

- Whole Genome Sequencing (lab test) on the rise
 - Advanced DNA sequencing of germs
 - Allows us to link related illnesses better than ever before
- CDC has been increasing funding to local jurisdictions
 - Allows local health departments to strengthen FBI program
- More, smaller outbreaks rather than fewer, larger outbreaks
 - Recognizing outbreaks better (WGS)
 - Responding to them sooner, keeping them small
 - Good public health



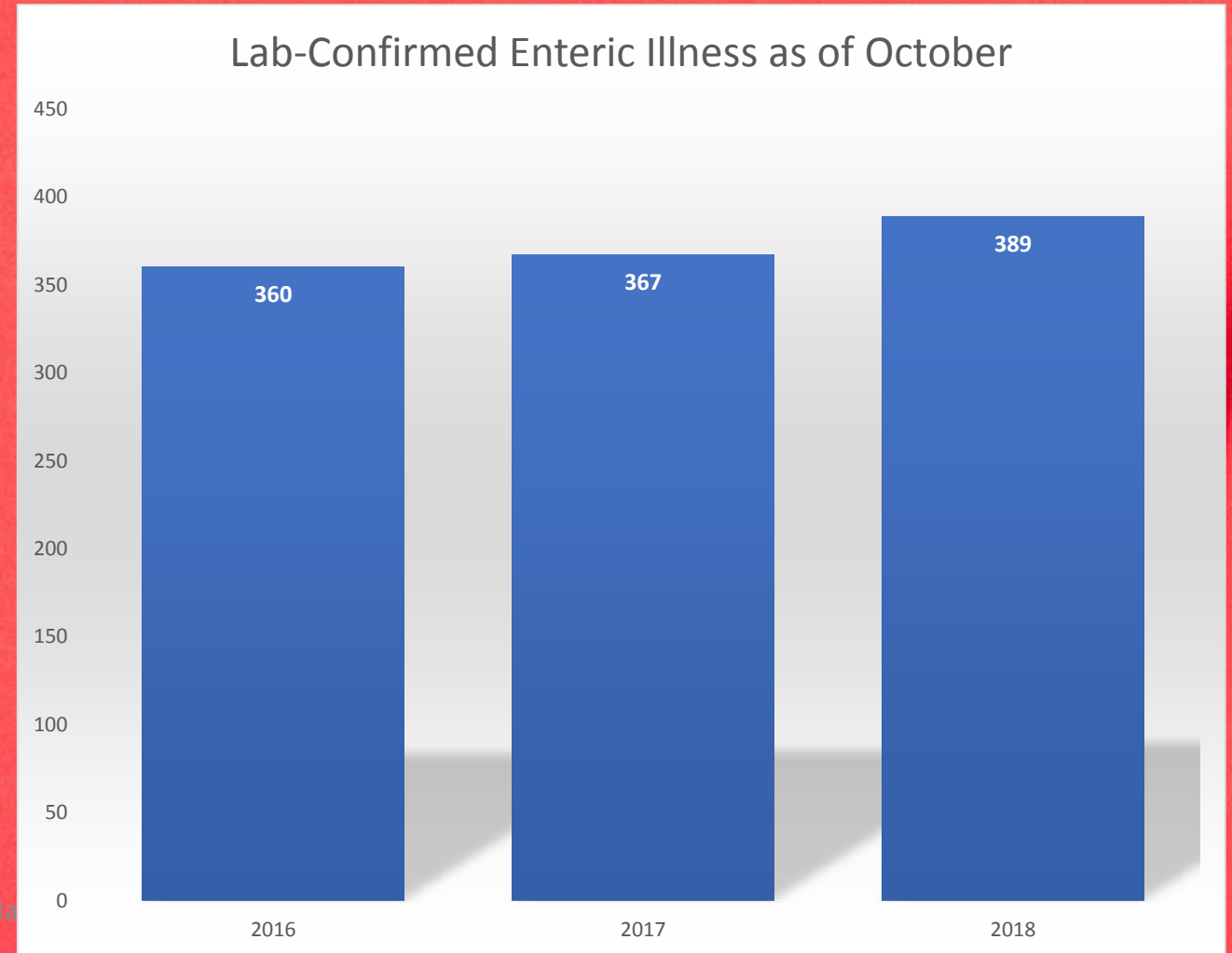
SNHD FBI Investigations

- 121 reports referred to EH
- 92 investigations conducted
 - 7/month
 - 2/week
 - Anticipate more next year as Epi increases interviewing
- 14 large enough to report to CDC NEARS



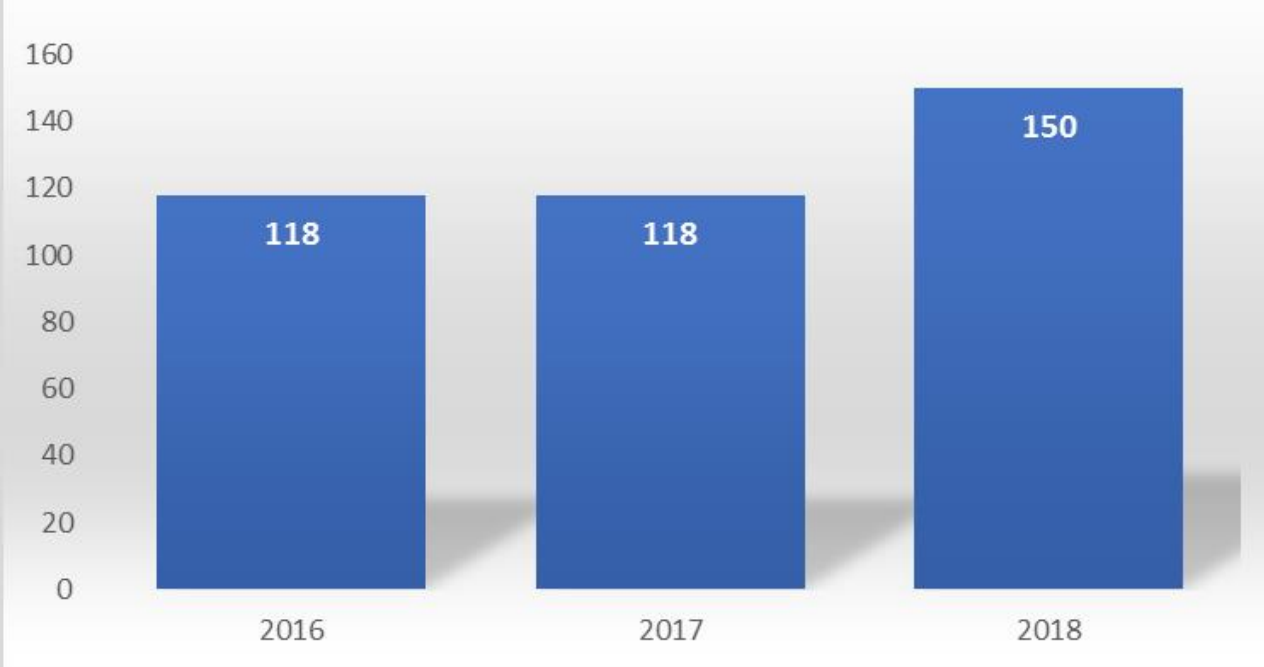
Local FBI Numbers Over Time

- Graph shows all cases of enteric diseases in Southern NV
 - Includes all transmission routes
- Remaining pretty steady
- Source:
<https://www.southernnevadahealthdistrict.org/download/epi/disease-stats/Quarter-3-2018-revised.pdf>



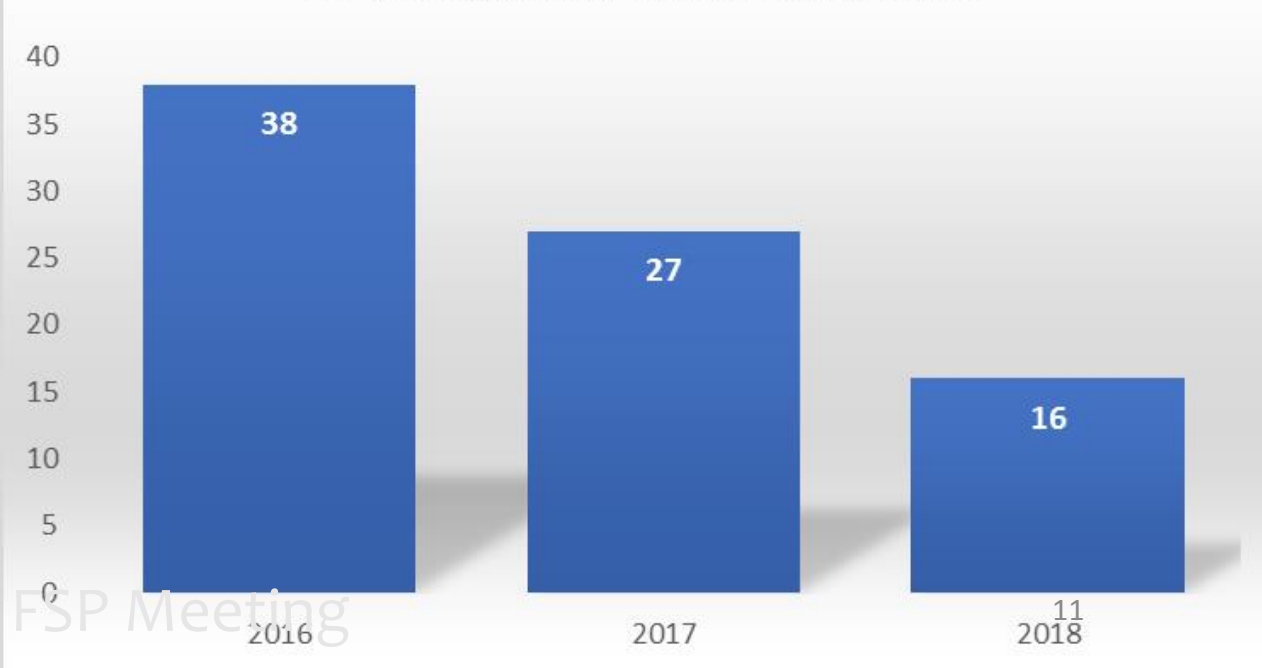
Individual Diseases Over Time

Salmonellosis Cases as of October



➤ Overall numbers mainly steady, however individual disease numbers shifting

E. coli Cases as of October



- Salmonellosis increasing
- E. coli decreasing

Questions?



2019 Allergy Awareness Campaign

Presented by: Christine Sylvis



ALLERGEN AWARENESS INTERVENTION STRATEGY

Allergy Intervention Strategy Committee:
Mikki Knowles (Lead), Jodi Brounstein, Rachel
Flores, Meredith Garman, Nancy Hall, and
Christine Sylvis

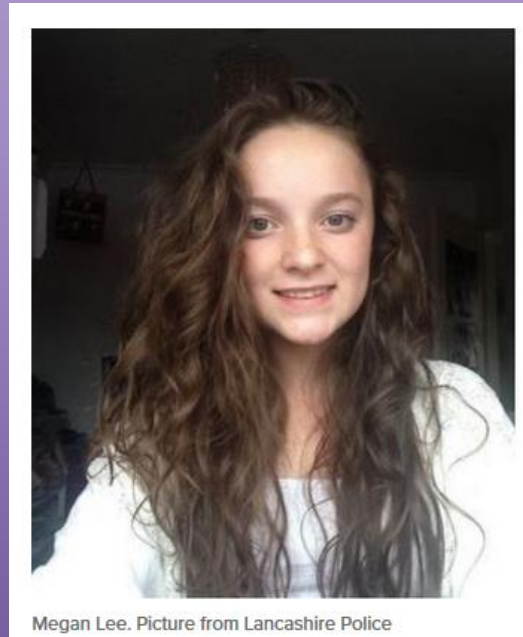
Funded by FDA Cooperative Agreement Grant





WHAT ARE THE RISKS?

- It is estimated per year that anaphylaxis responses to food result in:
 - 30,000 emergency room visits
 - 2,000 hospitalizations
 - 150 deaths



Megan Lee. Picture from Lancashire Police

**Duo Guilty of Manslaughter
After Nut Allergy Death**

**ALLERGY
AWARE**
Know the risk!

2016 RISK FACTOR STUDY RESULTS

Number of Information Statements	Combined				TOTAL C
	IN	IN %	OUT	OUT %	
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	39	29.1	95	70.9	
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	86	64.2	48	35.8	134



WHY **TEAL** AND **PURPLE**?



SNHD REQUIREMENT

- SNHD Regulatory requirement (current)

2-102.11 (PIC) Knowledge

(9) Describing FOOD identified as ALLERGENs and the symptoms that an ALLERGEN could cause in a sensitive individual who has an allergic reaction.

- 2017 Food Code additional requirement:

2-103.11 Person in Charge.

The PERSON IN CHARGE shall ensure that:

(N) EMPLOYEES are properly trained in FOOD safety, including FOOD allergy awareness, as it relates to their assigned duties;



THE EIGHT MAJOR ALLERGENS



MILK



EGGS



FISH



SHELLFISH



SOY



PEANUTS










TREE NUTS



WHEAT

SIGNS AND SYMPTOMS OF AN ALLERGIC REACTION

-  Shortness of breath, wheezing
-  Paleness, faint/weak pulse, dizziness
-  Tight throat and trouble breathing
-  Swelling of tongue and lips

-  Widespread hives and redness
-  Repetitive vomiting, severe diarrhea
-  Anxiety, confusion, an ominous feeling

THE INTERVENTION

FOOD OPS ROLE

- Assess PIC knowledge on **allergens & symptoms of a reaction**
- Ask about current Allergen Plans in place, if any
- Provide SNHD Allergen Awareness Resources

ALLERGEN AWARENESS

RESOURCES AVAILABLE ON FERL

- Standard Operating Procedure (SOP) Templates
- Training Video
- Visual Aids, Marking Tools, and Signage
- Menu Guidance Templates

ALLERGEN AWARENESS TRAINING PLAN

STANDARD OPERATING PROCEDURES

STANDARD OPERATING PROCEDURE (SOP)

PREPARATION OF ALLERGEN FREE MEAL: Back of House

PURPOSE: To prevent allergen contamination when preparing allergen free meals. The goal is to reduce and/or eliminate allergic reactions through prevention, education, awareness, communication, and emergency response.

SCOPE: This procedure applies to all kitchen staff, including sous chefs, food handlers, dishwashers, and bartenders who handle beverages and food contact surfaces.

DEFINITIONS:

1. **ALLERGEN** means:
 - a. Milk, egg, wheat, soybeans, peanuts, fish (such as bass, flounder, or cod), crustacean shellfish (such as crab, lobster, or shrimp), and tree nuts (such as almonds, pecans, or walnuts).
 - b. A food ingredient that contains protein derived from a food listed above.
2. **CROSS-CONTAMINATION** means the passing of bacteria, microorganisms, or other harmful substances indirectly from one surface to another through improper or unsanitary equipment, procedures, or products.
3. **CROSS-CONTACT** occurs when one food comes into contact with another food and their proteins mix. As a result, each food then contains small amounts of the other food, often invisible to us. Such contact may be either direct (e.g., placing cheese on a hamburger) or indirect via hands or utensils.

STANDARD OPERATING PROCEDURE (SOP)

SERVICE OF ALLERGEN FREE MEAL: Front of House

PURPOSE: Provide restaurant staff with the information needed to make informed decisions when serving allergen free meals to reduce the risk for an allergic reaction.

The goal is to reduce and/or eliminate allergic reactions through prevention, education, awareness, communication, and emergency response.

SCOPE: This procedure applies to all front of house staff, including bussers, bartenders, cocktail servers, and hosts who handle food contact surfaces.

DEFINITIONS:

1. **ALLERGEN** means:
 - a. Milk, egg, wheat, soybeans, peanuts, fish (such as bass, flounder, or cod), crustacean shellfish (such as crab, lobster, or shrimp), and tree nuts (such as almonds, pecans, or walnuts).
 - b. A food ingredient that contains protein derived from a food listed above.
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STANDARD OPERATING PROCEDURE (SOP)

TRAINING PLAN FOR SERVING ALLERGEN FREE MEALS AND EMERGENCY RESPONSE: Manager/Person in Charge

PURPOSE: To prevent allergen contamination when preparing allergen free meals. The goal is to reduce and/or eliminate allergic reactions through prevention, education, awareness, communication, and emergency response.

SCOPE: This procedure applies to Managers and other Persons in Charge (PIC) who are responsible for the training of all staff and compliance within the food establishment to achieve the goal of allergen free meals served safely to customers with food allergies, intolerances, or sensitivities; or, if an exposure occurs, for directing emergency response activities.

DEFINITIONS:

1. **ALLERGEN** means:
 - a. Milk, egg, wheat, soybeans, peanuts, fish (such as bass, flounder, or cod), crustacean shellfish (such as crab, lobster, or shrimp), and tree nuts (such as almonds, pecans, or walnuts).
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MANAGING THE RISKS

TRAINING VIDEO

SPECIAL THANKS TO:



- Cory Burgess
- Justin Hinsen
- Anthony Santiago
- Jason Bañales
- Brittany Lewis
- Willandra Whiting
- Jacob Billings
- Kristina Moreno,
- Erin Cavin
- Chef Keith Norman
- Nancy Chu
- AND
- South Point Employees

ESTE CONSIENTE DE LAS ALERGIAS CONOZCA SU MENÚ

8 ALÉRGENOS



CUANDO UN CLIENTE LE INFORMA SOBRE ALERGIAS A LOS ALIMENTOS

- ✓ Consulte la preocupación de la alergia a los alimentos a la persona encargada.
- ✓ Recuerde revisar los procedimientos de preparación de alimentos para CUALQUIER posible contacto cruzado, como puede ser freír el alimento en cuestión en el mismo aceite que un alimento que contiene un alérgeno.
- ✓ Si un alimento se devuelve a la cocina debido a un alérgeno, NO intente eliminar el alérgeno y regresarlo al cliente. Pequeñas cantidades de alérgenos pueden desencadenar una reacción alérgica.

SÍNTOMAS

SI EL CLIENTE TIENE UNA REACCIÓN,
LLAME AL 911 INMEDIATAMENTE



ERUPCIÓN,
URTICARIA,
PICAZÓN,
HORMIGUEO



HINCHAZÓN



SIBILANCIAS,
DIFICULTAD PARA
RESPIRAR



PÉRDIDA DE
CONOCIMIENTO,
MAREO, DESMAYO



ANAFILAXIA
Confusión, dificultad para hablar,
piel pálida, presión arterial baja,
estrechamiento de la garganta,
dificultad para tragar



BIBLIOTECA DE RECURSOS PARA
ESTABLECIMIENTOS DE ALIMENTOS
www.SNHD.info/ferl



**ALLERGY
AWARE**
Know the risk!



JUST MARK IT!

**ALLERGY
AWARE**
Mark it!

**BE ALLERGY AWARE —
MARK IT AND SAVE A LIFE**

Use this highlighter to mark customer requests for allergen-related special instructions on order tickets.



For more information
visit www.SNHD.info/ferl

The "Allergy Aware" campaign is a grant project funded by a FDA Cooperative Agreement.



MARK IT! CARD
BUSINESS CARD SIZE

JUST ASK

MENU ICONS



Food Allergen Warning!

Our food may contain Milk, Eggs, Fish (bass, flounder, cod), Crustacean Shellfish (crab, lobster, shrimp), Tree Nuts (almonds, walnuts, pecans), Peanuts, Wheat, and/or Soy.

¡Advertencia de alérgenos alimentarios!

Nuestra comida puede contener leche, huevos, pescado (lubina, platija, bacalao), mariscos crustáceos (cangrejo, langosta, camarón), nueces de árbol (almendras, nueces, pacanas), cacahuets, Trigo y/o Soja.



ALLERGEN MENU GUIDE

[illegible]

QUESTIONS?





Cannabidiol (CBD)

Presented by Tara Edwards



What Is CBD?



- Sold as oils, tinctures, vape, etc.
- Also new drug to treat epilepsy
- Compound found in both hemp and marijuana plants
- Not psychoactive
 - Tetrahydrocannabinol (THC) is psychoactive

Marijuana vs. Hemp



Marijuana	Hemp
Cannabis	Cannabis Sativa L
Contains CBD	Contains CBD
Greater than 0.3% THC	Less than or equal to 0.3% THC
Per state law: Legal only through licensed dispensaries	Per state law: Production legal if registered with NV Dept of Ag
Not federally legal	Federal legalization addressed in 2018 Farm Bill

2018 Farm Bill (Agriculture Improvement Act of 2018)

- Legalized the production of hemp and hemp derived products
 - This includes CBD derived from hemp
- Allows for interstate commerce of hemp and hemp derived products
- Preserved FDA's authority to regulate products containing cannabis (including hemp)



What Does the FDA Say



CBD is a “drug for which substantial clinical investigations have been instituted”- *FDA.gov*



“It’s unlawful under the FD&C Act to introduce food containing added CBD or THC into interstate commerce, or to market CBD or THC products as, or in, dietary supplements, regardless of whether the substances are hemp-derived” –*FDA Commissioner Scott Gottlieb, Press Conference Dec. 20, 2018*

What Does the FDA Say



- 3 hemp derived products recently determined as GRAS
 - All have only “trace” amounts of CBD or THC
 - Hemp Seed
 - Hemp Seed Oil
 - Hemp Seed Protein
 - Any similar hemp seed products (i.e. different manufacturer) would also be considered GRAS
 - CBD and or THC not to exceed what is naturally occurring

Conclusion

- CBD Not Permitted in Food
- Hemp seeds, hemp seed oil, and hemp seed protein are allowed in food.



Questions ?

EH Updates

Presented by: Christine Sylvis

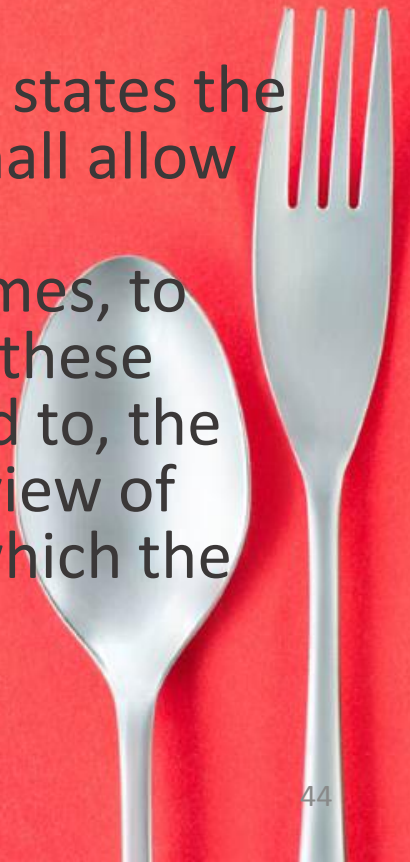


Swing Shift

- Note: SNHD may conduct inspections outside of normal business hours... swing shift or not

8-102.12 Access Allowed at Reasonable Times

After the HEALTH AUTHORITY presents official credentials and states the intention to conduct an inspection, the PERSON IN CHARGE shall allow the HEALTH AUTHORITY access to the facility during the FOOD ESTABLISHMENT's hours of operation and other reasonable times, to determine if the FOOD ESTABLISHMENT is in compliance with these Regulations. The inspection process includes, but is not limited to, the taking of photographs pertinent to the inspection, and the review of information and records as specified in these Regulations to which the HEALTH AUTHORITY is entitled according to NRS 446.890.



Swing Shift

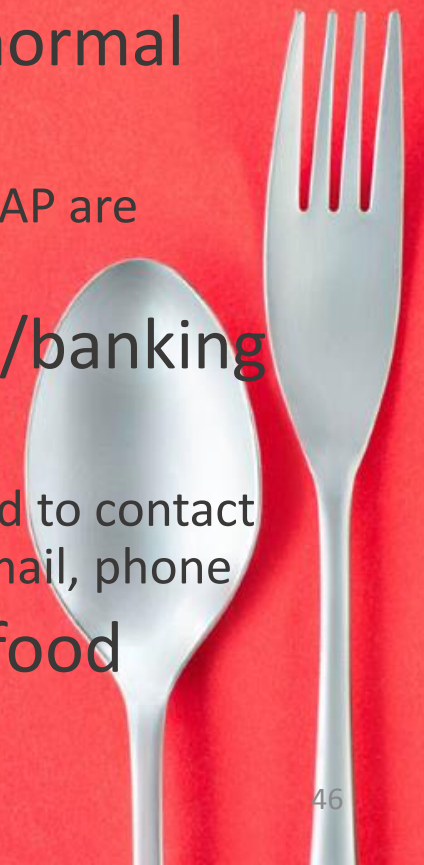
- Started working their “regular” shift in January
 - Monday, Thursday, Friday 1:00 pm – 9:30 pm
 - Saturday, Sunday 10:00 am – 6:30 pm



How to Spot a Fake Inspector (Last page of inspection report)

- Look for identification badge
 - Ask for business card
- SNHD WILL
 - Provide an inspection report within 24 hours
 - Issue a grade card on routine inspections and reinspections

- SNHD will NOT
 - Call to schedule a routine inspection under normal circumstances
 - Reinspections and FDAP are scheduled
 - Ask for credit card/banking information
 - Personal info is limited to contact info such as name, email, phone
 - Ask for money or food



TFE Permits

- All Temporary Food Establishments must submit applications for permits as required in the SNHD Regulations Governing Food Establishments Chapter 15.
 - Exemptions for specific establishments no longer issued



PHAB Site Visit (Public Health Accreditation Board)

➤ Accreditation?

- The measurement of health department performance against a set of nationally recognized, practice-focused and evidenced-based standards.
- The continual development, revision, and distribution of public health standards.

➤ www.phaboard.org



PHAB Site Visit

- Goals of accreditation
 - To improve and protect the health of the public by advancing the quality and performance of Tribal, state, local, and territorial public health departments.
 - To advance quality and performance within public health departments.
 - Define the expectations for all public health departments that seek to become accredited.
 - Improve service, value, and accountability to stakeholders.



PHAB Site Visit 1/9-1/10/2019

- 3 site visitors met with Executive Team and Domain Teams
- Verify the accuracy of documentation submitted by the health department
- Seek answers to questions regarding conformity with the standards and measures
- Provide opportunity for discussion and further explanation



Retail Program Standards #5 Audit January 22-23, 2019

➤ **Standard 5: Foodborne Illness And Food Defense Preparedness And Response**

- 1. Investigative Procedures*
- 2. Reporting Procedures*
- 3. Laboratory Support Documentation*
- 4. Trace-back Procedures*
- 5. Recalls*
- 6. Media Management*
- 7. Data Review and Analysis*

Auditor:
Washoe County, NV

Funded by:
FDA Cooperative
Agreement Grant



Flour Recall 1/23/2019

- General Mills Inc. recalled all 5-pound bags of its Gold Medal brand unbleached flour with the “better if used by” date of April 20, 2020 after finding Salmonella in a sample
 - 2016, General Mills issued a massive 45-ton flour recall because of an E. coli outbreak
 - 63 people confirmed ill
 - Caused many downstream recalls
- "This recall does not involve any other flour products, and we are continuing to educate consumers that flour is not a 'ready to eat' ingredient. Anything you make with flour must be cooked or baked before eating." -Jim Murphy, President of General Mills Meals and Baking Division.



FDA Recommendations

- Do not eat any raw cookie dough, cake mix, batter, or any other raw dough or batter product that is supposed to be cooked or baked.
- Follow package directions for cooking products containing flour at proper temperatures and for specified times.
- Wash hands, work surfaces, and utensils thoroughly after contact with flour and raw dough products.
- Keep raw foods separate from other foods while preparing them to prevent any contamination that may be present from spreading. Be aware that flour may spread easily due to its powdery nature.
- Follow label directions to chill products containing raw dough promptly after purchase until baked.



Things to Think About

- Be aware that flour may spread easily due to its powdery nature
- Raw dough given to kids at the table
- “Clay” crafts made with flour
- “Make your own” pizza
- “Dusting” counters
- Clean all surfaces after contact with raw flour/dough



Questions & Answers



Ready for a Caffeine Break?

- Too much caffeine may pose a danger to your health
 - insomnia, jitters, anxiousness, fast heart rate, nausea, headache, dysphoria
- Per FDA Guidance, “~400 mg a day not generally associated with dangerous, negative effects for healthy adults”
 - Varies from person to person
 - Depends on weight, medications taken, and individual sensitivity

for more information visit:

<https://www.fda.gov/ForConsumers/ucm350570.htm>



8 oz:
40-250 mg



12 oz:
30-40 mg



8 oz: 80-100 mg



8 oz: 30-50 mg

Thank You for Your Time and Participation

- Next meeting 4/29/19
 - Agenda topics?

