National Restaurant Association

National Restaurant Association Educational Foundation

Produce Safety & the Foodservice Industry

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A **Farm-to-Table** Conference

Collaboration with allied partners

- Common goal: to improve food safety and consumer confidence
- The produce industry was quick to respond to crisis
- Supportive of federal oversight of produce food safety
- Good first step to see state programs: WGA and Tomato Initiative

Foodservice actions

- Foodservice industry and expectations of our customers
- National Restaurant Association actions:
  - QA Group formation of Produce Food Safety Working Group
  - Mission: develop recommendations for produce vendor food safety specifications
  - Board of Directors historic motion

Foodservice actions

- National Restaurant Association actions:
  - FSLC and NRA collaboration: eliminate recreating the wheel
  - Review of United metrics
  - Need approach that is not limited to leafy greens or California
  - More similarities than differences

Similarities

- GROWING FIELD
- WORKER HEALTH AND HYGIENE
- FIELD SANITATION AND FACILITIES
- PESTICIDE USE
- PRODUCT TRANSPORT

Differences

- **ANIMAL CONTROL:**
  - No animals (livestock, dogs, horses, domestic/wild animals, etc.) are permitted.
  - Animal grazing: barrier of ¼ mile is required.
  - Concentrated animal feed lots: at least 1 mile
    - Distance may increase or decrease only if the completed risk assessment takes into account variables that influence potential for contamination.
    - Topography of land, water run-off, ground sloped or graded away from growing field, physical barriers (such as fences, ditches, mounds, berms or bare soil buffers).

Differences

- **PRODUCT IDENTIFICATION/TRACEABILITY:**
  - All harvested product is able to be traced back to a specific field/lot/greenhouse.
  - Harvested product that is transported to packing/cooling shed is identified with field/lot information and harvest date/crew.
  - RAC and Processed products contain information pertaining lot information/product identity
  - Management verifies product traceability through documented semi-annual mock recalls.

Differences

- Fertilizer Use:
  - Acceptance Criteria of Composted Soil Amendments:
    - Generic e. coli: <10 MPN/grams
    - Salmonella: Negative
    - E. coli O157:H7: Negative
    - Shigella: Negative

Differences

- **IRRIGATION WATER:**
  - All water sources must be clearly identified and traceable. An SOP shall be developed and implemented that outlines the process of sampling all irrigation water.
  - A risk assessment is conducted to review surrounding land use that may impact water quality.
  - Measures such as fencing, gates and other physical barriers are taken to prevent animal access to water used for irrigation.
  - Septic leach field: barrier of at least 100 feet is required.

Differences

- **IRRIGATION WATER:**
  - **Well Water**
    Microbiological Standards for well irrigation water are as follows*:
  - **E. coli: <1.1 MPN/100 ml is Acceptable**
  - **E. coli: >1.1 MPN/100 ml is Unacceptable water quality that requires immediate documented corrective and preventative actions. The water shall not to be used for irrigation.**
  - **Microbiological testing of well water used for irrigation shall be at a minimum conducted on a monthly basis and at the onset of crop production.**

Differences

- **IRRIGATION WATER**
  - **Surface Water Sources:**
    - **Irrigation should have effective measures in place to reduce microbial contamination.**
    - **Establish a baseline performance standard and to understand water quality all surface water sources used for irrigation.**

Differences

- **IRRIGATION WATER**
  - **Surface Water Sources:**
  - **Standards for irrigation water from surface water sources are as follows*:**
    - **E. coli: <1.1 MPN/100 ml: Acceptable**
    - **E. coli: >1.1 MPN/100 ml but <126 MPN/100 ml: Conditional and requires immediate documented corrective and preventative actions.**
    - **E. coli: >126 MPN/100 ml: Unacceptable and should not to be used for irrigation.**

Differences

- **IRRIGATION WATER**
  - **Surface Water Sources:**
    - **If E. coli is identified during any of the 5 consecutive days of testing additional examination of water system and testing of water for 5 consecutive days for generic E.coli must be conducted.**
    - **In addition, the water must be tested for: *E. coli* 0157:H7, *Shigella* and *Salmonella***

Differences

- **MICROBIOLOGICAL TESTING**
  - **Finished product testing: concentration on higher risk items**
  - **Testing to include pathogens of concern**
  - **Testing program designed to be meaningful and effective**

NEXT STEPS

- **Programs need to include testing and auditing, but built on the foundation of strong and effective food safety program that is monitored daily.**
- **Harmonization**
- **Shared common goal!**