

Food Safety- a Top Concern for Foodservice... How Will the Food Safety Modernization Act Affect You?

Approximately **48 million people (1 in 6 Americans)** become sick, **128,000 are hospitalized**, and **3,000 die** each year from foodborne diseases reports the U.S. Centers for Disease Control and Prevention (CDC). Salmonella is among one of the leading illnesses that contributes to these alarming numbers. However, foodborne illnesses are largely preventable and with an industry focus on food safety, these numbers can decrease.

To help combat this problem, President Obama recently signed the **Food Safety Modernization Act (FSMA)**, which will give the Food and Drug Administration greater oversight over the food industry. In addition, the Act will also provide greater incentives for the industry to implement better food safety programs. The FSMA is the first major reform of food oversight at the FDA since 1938.



Here is a brief look into the Food Safety Modernization Act:

- **Gives FDA more oversight**, including requiring facilities to register every two years, **develop new food safety plans**, and provide test results
- Requires **FDA to identify areas of risk** to direct implementation of preventive measures
- Requires **FDA to inspect facilities** under its jurisdiction every **5-7 years** vs. every 8-10 years
- **Mandatory recall provision will reduce the amount of time** that the FDA spends in negotiating voluntary recalls with companies involved
- FDA will **develop a website** that can serve as a consumer-friendly resource to help identify food that is subject to recall and its recall status
- Will require **grocery stores to provide recall notices** to consumers when they are shopping
- Food processors will be required to **evaluate hazards** in their operation, **monitor effective measures to prevent contamination**, and implement a **corrective action plan**
- **FDA will have a congressional mandate** for risk-based inspection of food processing facilities
- **Requires importers to verify the safety of food from suppliers** and will allow the FDA to block foods from countries or facilities that refuse inspection
- **Enables strengthening collaboration** among food safety agencies

This revolutionary Act should help alleviate foodborne illness concerns among consumers and encourage foodservice facilities to place a greater focus on food safety. With more than 250 foodborne diseases that can affect consumers, food safety precautions are vital.

According to the CDC, the most common foodborne diseases are:

- Campylobacter
- Salmonella
- E. coli
- Calicivirus or Norwalk-like virus

Food and beverage contamination that leads to these foodborne illnesses can occur in the irrigation process, food processing, and storing process. In the foodservice industry, professionals must follow washing and preparation guidelines and have the proper equipment to maintain safe food temperatures.

According to the **CDC**, "One bacterium that reproduces by dividing itself every half hour can produce **17 million progeny in 12 hours.**"

To help prevent foodborne illnesses, food must be stored at the proper temperatures, outside of the **Danger Zone**, temperatures falling between **41°F and 140°F**. At these temperatures, bacteria can quickly multiply. Proper cooling and heating equipment is necessary in foodservice establishments to prevent food contamination.

Lakeside provides innovative solutions to safely storing and serving your food. The **Dual Temperature Transport Cart** makes maintaining safe food temperatures of both hot and cold food easy. This versatile



unit can hold temperatures for up to **30 minutes without a power source**, relieving serving concerns of foodservice operators. Even better, the cart can become a portable holding cabinet by plugging it into any 20 amp outlet. Lakeside will continue to develop products that help combat your food safety concerns.

With the **Food Safety Modernization Act** now in effect, food safety processes will continue to be improved. Foodservice professionals must continue to develop effective measures that help prevent food contamination and assure consumers that their food was prepared in a safe environment. Food safety must remain at the forefront of your foodservice practices.

How does your establishment encourage food safety? What preventative measures is your kitchen staff taking?