

Florida Department of Agriculture and Consumer Services

Division of Food Safety
ESF-17



Food Safety and Food Defense Emergencies

What is a Food Safety Emergency?

Types of Incidents

- Natural disasters
- Food recalls
- Foodborne outbreaks
- Intentional food contamination
- Another food agency or FDACS Division exceeds their capability to respond





Why Do We Respond?

The Division of Food Safety is **responsible for assuring the public of a safe, wholesome and properly represented food supply** through permitting and inspection of food establishments, inspection of food products...

Primary Regulators of Food in Florida:

- **Department of Agriculture & Consumer Services (FDACS)**
 - Division of Food Safety
- **Department of Business & Professional Regulation**
 - Division of Hotels and Restaurants
- **Department of Health**
 - Division of Environmental Health
- **Food and Drug Administration (FDA)**
- **United States Department of Agriculture (USDA)**

FDACS Regulates...

We permit and inspect a variety of food entities which include:

- Retail Stores (grocery stores, bakeries, convenience stores)
- Manufacturers/Processors (wholesalers of any type of food like seafood processors, canned goods etc.)

Meats are an exception; regulated by USDA

- Some mobile vendors (prepackaged foods)

Bureaus in Division of Food Safety

Food Inspection

Dairy

Laboratories

Mission:

*Ensure the safety and wholesomeness
of food being sold to the public*



What Do We Look For?

Risk Factors

- Proper food temperatures
 - Cooking
 - Cold/Hot Holding
- Contaminated equipment
- Personal hygiene of food workers
- Food from unsafe sources



Emergency Situations



Power outages

- Loss of ability to maintain foods at proper temperatures

Damaged physical structure

- Foods compromised by debris, water, etc.
- Animal intrusion (rodent infestation)

Food Disposal

- Accessibility
- Attracts vermin



What Actions Can We Take?

Stop Sale Order

- Hold for Testing
- Voluntary Destruction



Stop Use Order

- Not allowed to use specific equipment
- Not allowed to use an area or even an entire food entity until released by FDACS staff.

What Actions Can We Take?



Facilitate or witness proper disposition of unwholesome food

- Coordinate through the EOC -- location and availability of waste disposal landfills for food



What Actions Can We Take?

When a vast majority of food products have been compromised, and food is deemed adulterated, for example, due to rodent infestation or by any other type of damage; we can issue a blanket Stop Sale Order of the entire food entity

Protocol for Emergencies

Food Safety – Plan Ahead

- Routine Yearly Exercises
 - Update Response Teams and GIS
 - Check Emergency Kits
 - Exercise Call Tree and use of IRIS Alert System



Post Landfall



- Conduct safety checks with staff
- Conference call for situation report/plan of action
- Receive information from State EOC of affected areas
- Deploy strike teams as necessary
- Teams out to assess condition of food entities and food products for sale

Emergency Response Assessment Checklist

Event: _____
 Facility is (check one): Open Closed
 Date: _____ Visit Phone
 Time in: _____ Time out: _____

Facility name:
FE Number: Address:
Contact name/title:
Phone #:
E-mail address:
Facility Type? Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Food Storage/Warehouse <input type="checkbox"/> Food Processing <input type="checkbox"/> Other _____
Date facility re-opened:
Assessed by (print and initial):
Facility Representative (print and initial):
Assessment reviewed by (print and initial):

Building Condition			
Does the facility have physical damage?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
If yes, describe:			
Electricity/Gas			
Electricity source currently being used?			
Municipal <input type="checkbox"/>	Generator <input type="checkbox"/>	None <input type="checkbox"/>	Other <input type="checkbox"/>
Did facility lose electricity during event?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
If yes, when was power lost (day and time)?			
If yes, when was power restored (day and time)?			
Is natural gas/propane on?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>

Follow-Up Recommended

(for strike team leaders)

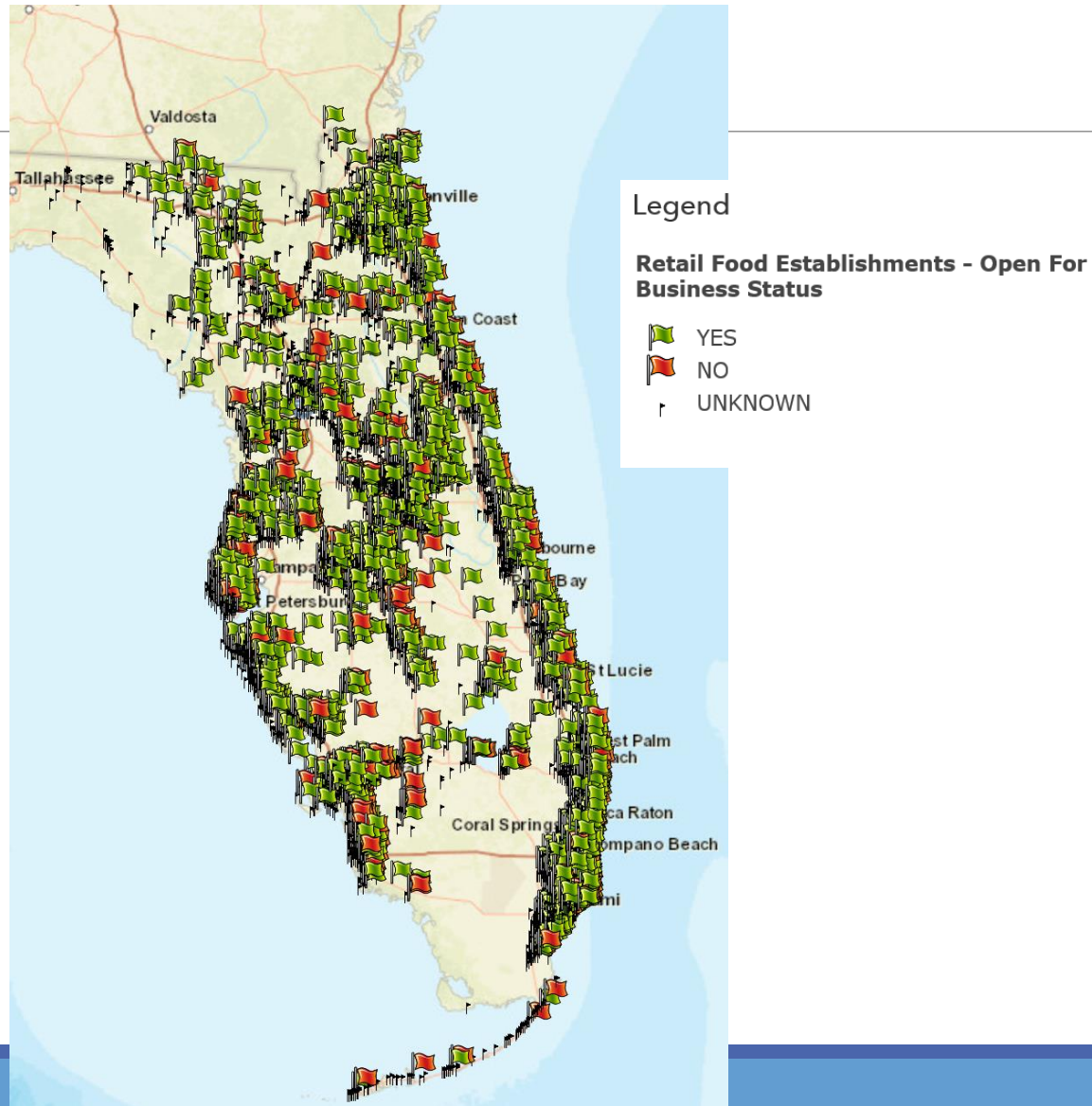
Water			
Pre-Event water source:			
Municipal <input type="checkbox"/>	Well <input type="checkbox"/>	Both <input type="checkbox"/>	Unknown <input type="checkbox"/>
If well, is there flooding?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
Is a mandatory boil water notice in effect?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
If yes, is establishment following guidelines for boil water notice?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
What type of water is currently being used?			
Bottled <input type="checkbox"/>	Boiled tap <input type="checkbox"/>	Un-boiled tap <input type="checkbox"/>	Tank/Bulk <input type="checkbox"/>
Pre-Event Source <input type="checkbox"/> None <input type="checkbox"/> Unknown <input type="checkbox"/>			
Waste Disposal			
Sewage system:			
Municipal <input type="checkbox"/>	Septic Tank <input type="checkbox"/>	Unknown <input type="checkbox"/>	
Sewage system operable?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
Garbage collection occurring?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
Food Preparation/Processing/Storage Area(s)			
Is facility preparing or serving prepared food?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>
Is there any damage or contamination of dry storage/dry retail area(s)?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>
Is there any damage or contamination food preparation/processing area(s)?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>
Cold storage, refrigeration, or freezer equipment operable?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>
Ability to properly wash hands or acceptable alternative to hand washing available?	Y <input type="checkbox"/>	N <input type="checkbox"/>	N/A <input type="checkbox"/>
Condition of Food Products			
Are there any damaged foods?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
If yes, are damaged, adulterated or time/temperature abused foods segregated?	Y <input type="checkbox"/>	N <input type="checkbox"/>	Unk <input type="checkbox"/>
What does facility plan to do with segregated product?			
Recondition Voluntarily Destroy Undecided			
Other – explain: _____			
Did facility voluntarily dispose of any damaged, adulterated and or temperature abused food products prior to this visit/call?			
If yes, how, and when?			
Estimated total amount of food products destroyed in (dollar value)?			

Assessments

Assessment should take no longer than 20 minutes per team with form

Easy way of tracking follow-ups

GIS at the State EOC





Total Assessments

1,276

Phone + Visits

Last update: a few seconds ago

Visits

845

Last update: a few seconds ago

Phone Assessments

431

Last update: a few seconds ago

Follow Ups Needed

214



Esri, HERE, Garmin, NGA, USGS, NPS

Assessed Facilities



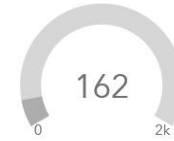
Last update: a few seconds ago

Cancelled Assessments



Last update: a few seconds ago

Self-Reported



Last update: a few seconds ago

Out of Business



Last update: a few seconds ago

Total Estimated Value of Food Products Destroyed

\$6,261,999.29

Facilities Open For Business

888

Facilities Closed For Business

495

Open for Business - Unknown

7

Dairy Facility Assessments: Survey 123

My Survey

▼ **Facility Information**

Permit Number *

Client *

Contact *

Location *

Business Phone *

▼ **Assessment**

Status

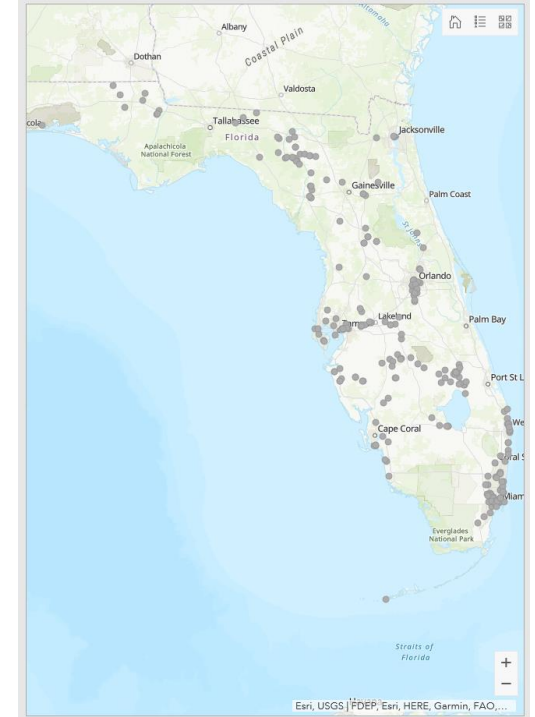
OK-Down OK-Running

Could Not Reach/Visit Needs Assistance

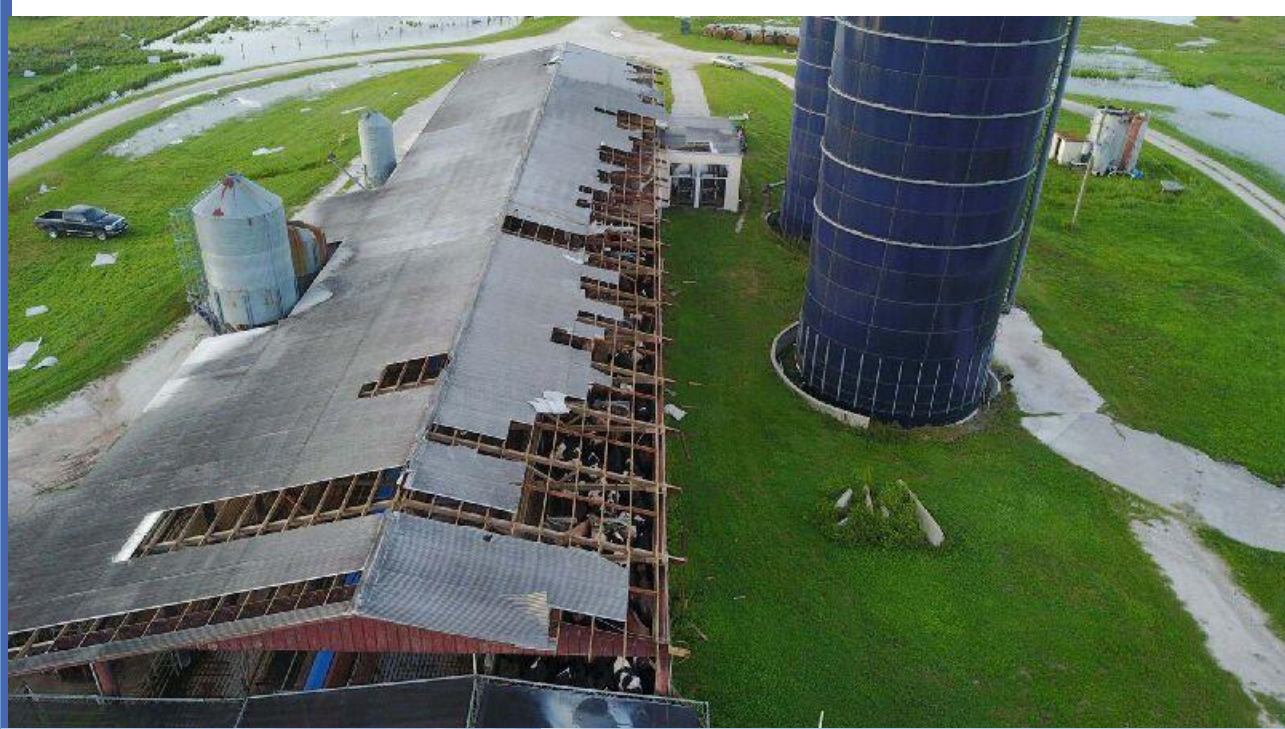
Not Assessed

Comments

✓



Dairy Facility
Assessments:
Survey 123



Goal: Safety and Recovery



Assist in any food emergency situation



Re-open closed food entities as soon as safely possible



Allow your county to have safe food sources



Allow for economic recovery from an emergency as soon as safely possible

Hurricane Hermine Activation

97 multi-agency personnel split into an Incident Management Team with 11 Strike Teams

Over 2,000 of FDACS food establishments assessed via visit and phone in **32** counties in **only 4 days!**



Hurricane Matthew Activation

93 multi-agency personnel
split into an Incident
Management Team with 10
Strike Teams

Over 2,000 of FDACS food
establishments assessed via
visit and phone in **17** counties
in **only 5 days!**



Hurricane Irma Activation

FDACS- 5,562 assessments. 116 FDACS personnel deployed.

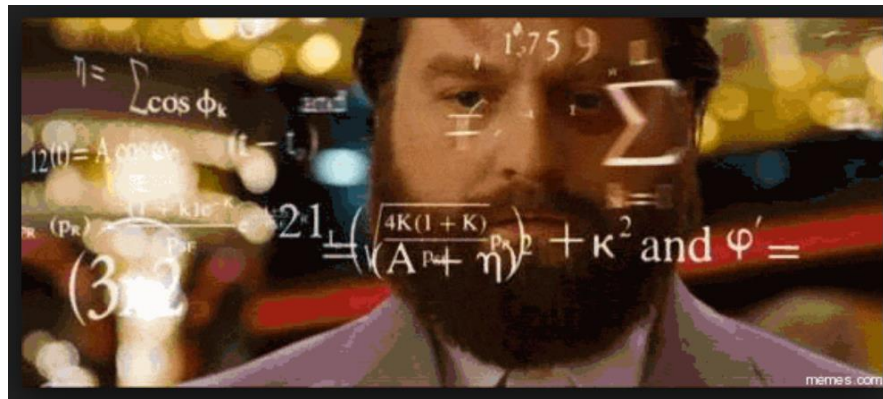
DOH- 1,911 assessments with 20 staff in St. Johns, Monroe, Collier, Okeechobee, and Highlands counties deployed.

DBPR- 14,965 assessments.

USDA- 567 assessments conducted by 10 investigators.

FDA- 2,185 assessments. 110 personnel activated.

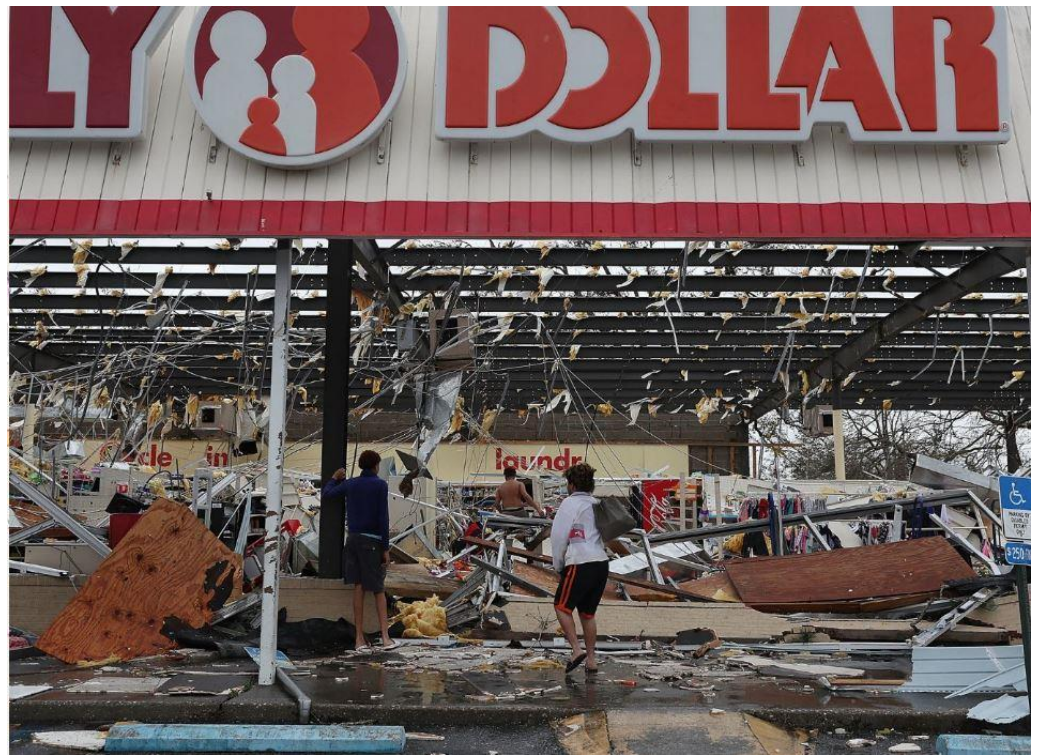
Total reported assessments: **25,190**



Hurricane Michael Activation

85 FDACS personnel
split into an Incident
Management Team
with 10 Strike Teams

1,438 FDACS food
establishments
assessed via visit and
phone in 12 counties in
29 days.





Hurricane Michael continued...

We are still working with our local business owners; getting their facilities back up and running. Even though the aftermath is long gone from the media, the recovery process is far from being over.



How Do You Contact Us?



Contact FDACS/Food Safety

You may know it is a food related issue, but not which agency to contact

FDACS will contact the correct agency and may coordinate a multiagency response

Our Contact Information is:

- foodinsp@FreshFromFlorida.com
- (850) 245-5520 (Tallahassee HQ)

Emergency Response Coordinator

Summer Williams

Summer.Williams@FreshFromFlorida.com

Office: 850-245-5535

Cell: 850-251-5115





Nicole "Nikka" Fried
Commissioner

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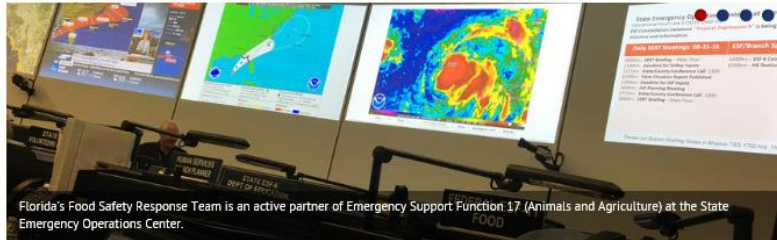
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Florida's Food Safety Response Team is an active partner of Emergency Support Function 17 (Animals and Agriculture) at the State Emergency Operations Center.

Food Emergencies and Disaster Preparation

Florida's Food Safety Response Team works with federal and state regulatory food partners for response coordination following events such as hurricanes, recalls and outbreaks.

Our partner team consists of technical experts in food manufacturing, food inspection, environmental health and epidemiology.

We are an active partner in Emergency Support Function 17 (Animals and Agriculture) at Florida's State Emergency Operations Center.

Types of Food Responses

- Natural Disasters – hurricanes, floods, tornadoes, etc.
- [Food recalls](#)
- [Foodborne outbreaks](#)
- Intentional food contamination
- Agency exceeds its capability to respond

Online Training Modules

- [Food Sample Collection Training](#)
- [Sample Collection Training](#)
- [Packing, Shipping and Notification Training](#)
- [Recall Audit Check Just-In-Time Training Module](#) (Best viewed in Internet Explorer 11 and above)

Contact Us

Summer Williams, Food Safety Response Team
Coordinator
(850) 245-5535
Summer.Williams@FreshFromFlorida.com

Food Safety Response Team Partner Agencies

- [Florida Department of Business and Professional Regulation – Divisions of Hotels and Restaurants](#)
- [Florida Department of Health](#)
- [U.S. Food and Drug Administration – Florida District Office](#)

Links for Emergency Information

- [Boil Water Notice Guidelines](#) [371.46 KB]
- [Council to Improve Foodborne Outbreak Response](#)
- [Current Issued Boil Water Notices](#)

Food Emergencies Website