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)**
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
  o Update Response Teams and GIS
  o Check Emergency Kits
  o Exercise Call Tree and use of IRIS Alert System
Preplanning

Protocol for Hurricanes (prior to landfall)

- Conference calls scheduled
- Identify staff, teams and vehicles
- Confirm every team has Emergency kit ready to go
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
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
Visits
845
Phone Assessments
431
Follow Ups Needed
214

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
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
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
- Retail Audit Check List In Time Training Module (Best viewed in Internet Explorer 11 and above)

Contact Us

Summer Williams, Food Safety Response Team Coordinator
(850) 245-0005
Summer.Williams@Becch6Em-florida.com

Food Safety Response Team Partner Agencies

- Florida Department of Business and Professional Regulation — Division 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

Return to Food and Safety