

## Food Protection committee meeting notes from May 13, 2011

The Conference for Food Protection committee came to Indy to check out the available hotels, etc. They were impressed. Goodie bags were provided to them. The fundraising so far for this event has exceeded the money raised by the last two host cities. This conference will take place April 14-18, 2012, for more information contact Scott Gilliam.

FoodShield training was held at the last meeting. The discussion boards are up and running.

Sharon/Sheila worked on a shared Farmer's Market vendor and were able to share their information on FoodShield.

The first farmer's Market was held in Bloomington last weekend and new issues continue to arise. Vendors with farm fresh eggs are asked to get a retail food license and an Egg License from Purdue.

Mark Shaw from Purdue Egg Board gave a talk. The Egg Board consists of 9 people from industry, packers, retailers, consumer interest, and researchers from Purdue. The Board regulates itself. They address issues with people who CAN make changes. 5 people regulate, 3 are field inspectors. There are 5,000 registered retailers, of which 500 are small flock producers, marketing to Farmers Markets primarily. Flocks of birds under 3,000 are exempt from regulation by the Egg Board but are under Local Regulatory Authority as eggs are potentially hazardous items. The temperature requirement under the Egg Protection Act is 45 degrees or below, within 36 hours of being laid.

Suggestion for Farmer's Market display- have one carton displayed that will be thrown out after the Market, keep the rest of the eggs chilled, sell chilled only, or use fake eggs in display. Time as a control with written procedures does not work under the Egg Protection Act.

The Egg license primarily applies to packaging - REQUIRED:

- Grade and size and safe handling instructions set up on the carton in a hairline size border box.
- Packing date and expiration date (typically 30 days)
- Name and address of producer minimum, egg license number is OK too
- There are no restrictions on re-using packaging except previous info must be covered up. (Suggest from liability perspective- use new cartons)

FARM EXCEPTION= You can sell eggs at the location where the eggs are produced, no license required.

Backyard flocks have more salmonella, due to more predators, more rodents, raccoons having greater access to the flock. Greater risk

Antibiotics in larger operations are not routinely given, only if there is an illness

Most Market Masters require Egg Board retailer license.

Eggs are aged by the depth of the air cell at the top of the egg on the inside. This air cell gets bigger as eggs age.

All eggs are laid at Grade AA, as they age the grade comes down, they lose moisture and CO<sub>2</sub>. You can tell older eggs in the pan, they spread out.

A Grade A egg can last 6-8 weeks. If an egg has internal bacteria, it will show at 2 weeks when candled and will be rotten.

The Grade stated on the carton is the minimum grade.

Small “peewee” eggs are laid by pullets who haven’t regulated their laying system yet (young birds) This is where double yolk eggs come from also.

Steak and Shake is now using pasteurized eggs. They are ready-to-eat, but still considered potentially hazardous foods. There is a company called Davidson that produces pasteurized eggs. Pasteurization gives a 5 log reduction but not all bacteria are eliminated. There is no regulation oversight or federal standards on pasteurized eggs.

A hen is designed to produce eggs for 90% of her life, mostly large. During the off peak selling time producers will put large eggs in medium cartons to sell them, based on the time of year your better buy could be the medium eggs.

Scott Gilliam added;

If a retailer has an Egg Board License, that is considered an “approved source”. An average flock of 2,000 birds will produce 250 eggs per day.

If a restaurant drives out to a farm and buys eggs we have no idea, it becomes an “unapproved source”.

If you are selling at a roadside stand your operation becomes a Home Based Vendor.

Backyard poultry processing;

Under 1,000 birds you can process with no meat process guidelines

Under 10,000 you need a facility license, but no post mortem inspection

Compromise; raising under 1000 birds, processing, give to consumer then none can end up in retail or Farmer’s markets- it then becomes an unapproved source.

Cannot pre-slaughter and freeze, you have to pick your chicken and have it slaughtered then n there. If over 1000 birds, BOAH gets involved. You can hand out a card to restaurants, but can't take meat to them

When you can't comply with the rules as written, apply for a variance.

ROP requires Haccp plan and two barriers. These barriers can be refrigeration, curing, freezing. If you see a seal-a meal machine, they are ROP'ing food.

Market Master's can choose not to allow HBV's.. or can put them in a special area. They do have to have a sign indicating they are an HBV

Academia update- Plastic laminated menu's can hold active salmonella up to three days. This does not occur on paper menus. They tested menu's with an ATP meter. Showed even plastic menus that had been cleaned after use still harbored bacteria and were contaminated.

They are currently testing a spray for hotel sheets.

One grad student is working on whether foodborne illness reports have impact on publically traded companies. They found that Jack in the Box stock always dropped after an e.coli incident, due to the media's referral back to the e.coli problems Jack in the Box had in the past.

There is consideration to resurrect the Food Safety day program. A powerpoint presentation is available. This may be posted on Food Shield for everyone's use. Emphasis should be placed on the fact that this is not a certification program and is not comprehensive. Sharon Farrell has some video's that could be added to the presentation.