

Monthly e-Newsletter

July 2016, Issue 15



SafeSourcing e-Newsletter

Have comments, questions, or suggestions about the new SafeSourcing e-Newsletter? Let us know what you think by emailing us at the following address.

We look forward to hearing from

Trivia!

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Aug.

Industry News

The FDA is Under Scrutiny

Is the FDA too Slow in Recalling Contaminated Food Products?

"Federal health officials failed to force a recall of peanut butter and almond products for three months after advanced DNA testing confirmed salmonel-la contamination, government investigators report Thursday." This delay can place consumers in jeopardy of death or serious illness. The FDA needs to pay attention to the problem and follow procedures to get manufacturers to recall tainted foods immediately.

Deputy Commissioner Stephen Ostroff indicated that a group of food safety officials has been set up to review cases weekly that don't seem to be moving in a timely manner. "Food safety has long been a weakness for the FDA, an agency thinly stretched to oversee about 80 percent of the nation's food supply, including seafood, dairy, fruits and vegetables."

Traditionally, the FDA has relied on voluntary recalls to remove tainted food from the market, reporting that seems to be the fastest route. In 2011, a law was passed that gave the FDA power to order recalls in cases where the potential for serious harm was evident.

Richardo Alonso-Zaldivar, AP, 6/9/16

Whole foods Under Fire by the FDA

The Food and Drug Administration issued a letter to Whole Foods earlier this month on "serious violations" found in its Massachusetts food preparation facility. Condensation leaking from ceiling joints, doorways, pipes, and fans where various products were being prepared

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Answer to our Trivia!

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Whole Foods Under Fire...Cont.'d

was cited. The FDA also indicated Whole Foods employees failed to sanitize food prep stations, change gloves regularly or wash hands, nor did employees take caution to prevent cleaning supply fluid from touching food products. Although Whole Foods responded to the FDA's March inspection findings, the FDA found the response unacceptable. Whole Foods has 15 days to respond to the FDA's letter of June 8.

The FDA stated, "Your response includes retraining of employees as a corrective action for most of the observed violations but you failed to mention adequate supervision over your specialized food processing operations and how retraining will ensure sustained compliance." The FDA told Whole Foods they failed to provide adequate documentation of their review to ensure corrective action has been implemented. Whole Foods is feeling the pinch in the ready-to-eat trend with competitors such as Blue Apron, Trader Joe's, and Wegmans. Since 2008 Whole Foods in-store dining and prepared foods had grown nearly 30 percent - accounting for a \$2.4 billion in foodservice visits and \$10 billion in consumer sales in 2015.

Sarah Whitten, CNBC, 6/15/15

QUESTIONS AND ANSWERS

Q: How can I subscribe or unsubscribe to these newsletters?

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Q: I have run events in the past, is there any chance I could be saving more?

A: Yes. No matter when your past event ran, the team at SafeSourcing can find ways for your company to save.

Q: I want to know more about what SafeSourcing does. Who can I talk to about this?

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FDA Policy and Procedures in Question

The FDA's recall policy and procedures has been questioned by an independent investigation. case, involving nut butter contaminated with salmonella, took 165 days. In this case, it was one of thirty cases investigated by the Department of Health and Human Services' Office of the Inspector General. The report "concluded that the FDA is not protecting American consumers from tainted and unsafe foods as quickly as possible." Although food producers are responsible for issuing voluntary recalls of contaminated food, the FDA is also responsible to identify food safety threats and advise producers that a recall is in order. Representative Rosa DeLauro (D) of Connecticut, who oversees food and drug safety for an FDA-focused house subcommittee, referred to the absence of procedure and recall timelines as "mind boggling." DeLauro referred to a case of salmonella-tainted cucumbers that health officials linked to 900 cases of illness, 191 hospitalizations, and six deaths. The salmonella outbreak started in July; the cucumber recall did not happen until September.

FDA "officials pointed to the danger of losing credibility with food producers if they become known for jumping to conclusions before the extent of potential food safety dangers can be accessed through thorough scientific evaluation. And, they said, overly hasty action "risks recalling the wrong product."

Simone McCarthy, The Christian Science Monitor, 6/10/16

Trivia: From May 2016 Issue

Do you have a question that you'd like to see featured in the SafeSourcing monthly e-Newsletter? If so, send us an email and your question could be seen by thousands of readers each month!

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