

April 2009



## WHO KEEPS OUR FOOD SAFE?

The FDA currently provides guidelines for food safety regulations for the foodservice industry. The newest guidelines are the 2005 FDA Food Code. The guidelines are not required by law, but are recommended to states for adoption. The FDA Food Code addresses food safety topics for food handling and preparation, personnel, equipment and utensils, cleaning and sanitizing, utilities and services, construction and maintenance, foodservice units, and compliance procedures. Individual states make their own food safety regulations and are responsible for enforcing them through state or local regulatory authorities. Health inspectors from city, county and state The health departments carry out the food

inspections.

The recent salmonella outbreak in peanut butter shows that a breakdown in food safety at just one plant can have far reaching effects on food products. The contamination occurred at a processing plant owned by Peanut Corporation of America (PCA) located in Blakely, Georgia. In January of 2009, the Food and Drug Administration (FDA) inspected the plant and found problems with the firm's manufacturing process, cleaning programs, and manufacturing equipment. Salmonella was found in the plant during the inspection and PCA records showed 12 past incidences of salmonella found in their products that were then sold in the marketplace.



## Sanitation Solutions

### **LOCAL VCE OFFICES**

#### **ALBEMARLE**

434-872-4580

#### **ARLINGTON**

703-228-6400

#### **FAIRFAX**

703-324-5369

#### **FAUQUIER**

SERVING CULPEPER,  
ORANGE, MADISON &  
RAPPHANNOCK  
540-341-7950

#### **LOUDOUN**

703-777-0373

#### **PRINCE WILLIAM**

703-792-6287

#### **STAFFORD**

SERVING CAROLINE,  
KING GEORGE &  
SPOTSYLVANIA  
540-658-8000

### **SERVSAFE COURSE SCHEDULE 2009**

#### **CONTACT THE LOCAL EXTENSION OFFICE TO REGISTER.**



- **Albemarle County** Extension Office
  - ⇒ April 20 & 27, 9:00 AM - 5:00 PM, Class & Exam
  - ⇒ June 15 & 22, 9:00 AM - 5:00 PM, Class & Exam
- **Fauquier County** Extension Office
  - ⇒ June 9 & 16, 8:30 AM—4:30 PM, Class & Exam
- **Culpepper County** Extension Office (call Fauquier Office)
  - ⇒ August 6 & 13, 8:30 AM—4:30 PM, Class & Exam
- **Loudoun County** Extension Office *These are 8 hour classes*
  - ⇒ April 15, 8:00 AM - 5:00 PM, Class & Exam
  - ⇒ June 10, 8:00 AM - 5:00 PM, Class & Exam
- **Prince William County** Extension Office
  - ⇒ May 1 & 8, 8:30 AM—5 PM, Classes & Exam
- **Spotsylvania County** Extension Office (call Stafford Office)
  - ⇒ April 15 & 16 Classes, 9:00 AM—4:00 PM; April 17 Exam, 9:00 AM
- **Stafford County** Extension Office
  - ⇒ May 11 & 12 Classes, 9:00 AM—4:00 PM; May 13 Exam, 9:00 AM
- **Caroline County Library—Ladysmith Branch** (call Stafford Office)
  - ⇒ June 23 & 24 Classes, 10:30 AM—4:30 PM; June 26 Exam, 10:30 AM

#### **Please note:**

VCE ServSafe Class price increases July 1 to \$150

**NEED ADDRESS AND DRIVING DIRECTIONS? <http://www.ext.vt.edu/offices>**

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact the Prince William County Extension office, at 703-792-6287 during business hours of 8:00 a.m. and 4:30 p.m. to discuss accommodations 5 days prior to the event.\*TDD number is (800) 828-1120.

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The Blakely plant in Georgia had two inspections in 2008 by the Georgia Department of Agriculture which did not find any major violations, but failed to check for salmonella. Georgia Agricultural officials report that they have a shortage of labor and funding. They currently have 60 inspectors responsible for 15,000 sites. In order to ensure the safety of our food, the federal, state and local governments need to work together with food manufacturers to guarantee food safety in all operations.



*Salmonella Typhimurium*

## DID YOU KNOW...

A Country of Origin Label (COOL) must be on certain food items shipped to the United States from other countries. This was implemented following the passage of the Farm Security and Rural Investment Act of 2002, also called the 2002 Farm Bill, and the 2002 Supplemental Appropriations Act. Beginning March 16, 2009, the updated list of items that must have a country of origin label include beef, pork, lamb, chicken, goat, wild and farm-raised fish and shellfish, perishable agricultural commodities, peanuts, pecans, macadamia nuts and ginseng. COOL allows consumers to know and understand where their food originated.

*Nancy R. Stegon*

NANCY STEGON, MPH, RD FCS EXTENSION AGENT  
PRINCE WILLIAM COUNTY

## QUESTIONS & ANSWERS

**Q: How does Salmonella contaminate peanut butter?**

**A:** A likely explanation for Salmonella contamination of peanut butter is from feces. In this most recent outbreak, a leak in the roof was thought to be the cause. It is possible that bird feces infected the water, which leaked through the roof and into the peanut butter.

The roasting process should kill salmonella, however, if the peanut butter is contaminated after the roasting process the finished product will be contaminated. In addition, storing raw peanuts next to roasted peanuts can cause cross-contamination.



**Q: How do I find out which foods have been recalled due to the Salmonella outbreak?**

**A:** On the Food and Drug Administration (FDA) website (<http://www.fda.gov/oc/opacom/hottopics/Salmonellatyph.html>) consumers can find information regarding all food products that have been recalled. FDA has also created a searchable database of recalled products that they update daily. As of February 18, 2009, 2396 products containing potentially contaminated peanut butter have been recalled. These products include, but are not limited to, cookies, crackers, cereal, candy, ice cream and even pet food.

**HAVE A QUESTION? Send your question to**  
**sanitationsolutions411@yahoo.com**

Sanitation Solutions is published quarterly by Virginia Cooperative Extension.  
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