



ODA Update: Retail Food Inspection in Ohio

By Paul Panico, Division of Food Safety
Ohio Department of Agriculture

The following information summarizes the new law affecting food service operations and retail food establishments that serve or sell food or over-the-counter drugs and dietary supplements. This is being provided to assure that a clear and consistent statewide message is being delivered.

Substitute House Bill 223 was signed by Governor Bob Taft on August 4, 1999. The main purpose of this legislation was to eliminate overlap and duplication of licensing of retail food operations between the Ohio Department of Agriculture, the Ohio Department of Health and local health departments. The bill had wide support, including that of the Association of Ohio Health Commissioners, Ohio Department of Agriculture, Ohio Department of Health, Ohio Environmental Health Association, Ohio Grocer's Association and Ohio Restaurant Association.

Goal: Establish one license, one inspecting agency and one set of uniform sanitation regulations for food service operations and retail food establishments.

This new law :

- Creates a new statute (Chapter 3717 of the Revised Code) that governs food service operations and retail food establishments.
- Creates an Ohio retail food establishment licensing program according to statewide standards administered under the Ohio Department of Agriculture.
- Changes the Ohio Food Service Operation licensing program administered by the Ohio Department of Health. Chapter 3717 has replaced the old Food Service Operation Law (Chapter 3732).
- Requires the appointment of a Retail Food Safety Advisory Council to be co-chaired by the directors of agriculture and health or their designees. This council has been meeting on a monthly basis since December 1999.
- Requires all licensable retail food establishments to be licensed and inspected through local boards of health (effective February 1, 2001). Local

health departments have been actively assessing and categorizing the operations in their health districts.

- Requires the adoption of an Ohio Uniform Food Safety Code based upon the current U.S. Food and Drug Administration Model Food Code. The Director of Agriculture and the Public Health Council will adopt this code as the statewide standard for food safety in food service operations and retail food establishments. The Retail Food Safety Advisory Council has been actively deliberating the contents of this code. The code will be presented and heard at joint meetings of the Public Health Council and the Director of Agriculture in October, November (2000) and January (2001).
- Allows the activities of a food service operation and retail food establishment to occur in the same facility under one license by issuing the license based upon the facility's primary business.

Based upon the provisions of the new law (i.e., Chapter 3717 of the Revised Code) your business may now need to be licensed as either a food service operation or a retail food establishment. The local health district will make this determination. **If it is determined that you are subject to licensure, you will receive a license application from your local health district so that you can be appropriately licensed on or before March 1, 2001.**

If you have any further questions on this matter, please contact your local health district. For your convenience, below are several web sites with additional information:

<http://www.state.oh.us/agr/FoodSafetyDiv.HTML> - contains the bill as passed by the Senate, the Final Act, and minutes of the Retail Food Safety Advisory Council.

<http://ohjoacts.avv.com/123/hb223/home.htm> - contains the bill and the final act.

<http://www.odh.state.oh.us/Directorv/LHD/LHD LIST.HTM> - contains the directory of local health districts

Key Points of the Retail Food Code

By P. Thomas Brisker, DVM, Chief
Division of Meat Inspection
Ohio Department of Agriculture

The Retail Food Code has been the focus of discussion for many retail food establishment operators, including those individuals who currently have a Meat Inspection license. We have all heard the horror stories, the worse case scenarios as to the anticipated impact on current business operations. Please be assured the areas and products produced now under Meat Inspection will remain under Meat Inspection. At this point, we admit that there are still many questions that cannot be answered, however, there are some general observations that can and should be made.

Two very important concepts we need to convey:

- "If you are operating as a Licensed Establishment under the authority of the Ohio Revised Code Chapter 918 and are regulated by the Ohio Department of Agriculture's Division of Meat Inspection, you will remain in that status."
- "If you have retail sales that involve items other than meat and poultry (milk, cheese, bread, etc.) you should also expect to be licensed and regulated by the Ohio Department of Agriculture's Food Safety Division or your local Health Department."

Obviously, there are many other details to be worked out for each specific business, but these two very basic observations will remain valid in any event. Hopefully we can help to reduce some of the your anxiety by sharing these basic concepts with you.



FROM THIS **WIENER** WONDERLAND, HOPE YOU
NEVER **SAUSAGE** HAPPY HOLIDAYS!

Sausage Drop in Elmore, Ohio!

(Excerpted from Toledo Blade article, January 1, 2001)

Elmore prepared to open the yearlong celebration of its 150th anniversary by dropping a giant fiberglass sausage outside the Elmore Community Center. The sausage, 10 feet long and 11/2 feet across, was to shine with 1,800 tiny white lights as a system of pulleys and harnesses lowered it more than 30 feet to the ground at midnight. The village's New Year's party included dancing, children's games, and free hot dogs and sausages from Tank's Meats, Mayor Lowell Krumnow said. Mr. Krumnow said Tank's, one of the oldest and best-known businesses in town, wants to use the giant sausage for promotional purposes, and that the village will consider having another sausage drop a year from now. **Sausage Links:**

<http://www.toledoblade.com/apps/pbcs.dll/artikkel?>

SearchID=73048854758750&Avis=TO&Dato=20010101&Kategori=NEWS17&Lopenr=10101015&Ref=AR

<http://www.elmore.oh.us/>

Microbial Sampling of Ready-to-Eat (RTE) Products: FSIS Directive 10,240.2 Implemented December 1, 2000

Currently, FSIS and/or ODA verify the adequacy of your HACCP system by several methods, including testing of saleable products for biological hazards. This would include, for example, pathogen testing for Salmonella and *Listeria monocytogenes* in ready-to-eat (RTE) products, *E.coli* O157:H7 and staphylococcal toxin in dry or semi-dry (fermented) sausages, etc. If the sample(s) test(s) positive for one or more of these pathogens, FSIS/ODA expect establishments to take corrective actions, recall affected products if necessary, and reassess their HACCP systems.

If you should decide to do your own pathogen testing, as an on-going verification activity in your HACCP plan, FSIS/ODA would not do the routine collection and testing of products that they have been doing (but some occasional sampling would continue to occur), provided that you do the following:

- Test at least one RTE product, per HACCP plan for pathogens and toxins (*L. monocytogenes*, Salmonella, *E. coli* O157:H7, Staph enterotoxin) once a month, or
- Test at least one RTE product, per HACCP plan for pathogens and toxins once every three months, as long as you also conduct indicator organism (e.g., generic Listeria or Listeria species) tests on food contact and non-contact surfaces. Likewise, with this option, you would be required to do targeted product testing for *L. monocytogenes*, whenever a positive result for a Listeria species (*Listeria* spp.) on a food-contact surface occurs.

Establishments would need to develop their own sampling plan (including sampling frequency, randomness of sampling, recording of results, and corrective actions), which will then be part of their HACCP plans.

In the event that a positive result for a pathogen or toxin is found in your operation, FSIS/ODA will do follow-up testing for pathogens/toxins, to verify that your corrective and preventive actions are effective.

UPCOMING OSU PROGRAMS

Controlling Listeria: Sanitation, Processing and Sampling

Register Now! <http://www.ag.ohio-state.edu/~meatsci/Listeriacourse01.doc>

January 29, 2001

Agricultural Administration Auditorium
The Ohio State University

Course is based upon the material developed by the American Meat Institute and a number of industry Listeria experts. This course will focus on three major areas: sanitation, processing and sampling. Some excellent information on proper sanitation methods to eliminate Listeria growth niches will be presented. The processing area will discuss product formulation and post-packaging options to help eliminate Listeria. Last, but not least, sampling methods for controlling your process, which are very important to controlling and eliminating Listeria, will be presented.

Schedule:

9:30 to 10 a.m. Registration – Lobby, Ag. Administration Building

10:00 a.m. to noon – Sanitation

Noon to 1:00 p.m. – Lunch on site (included in registration fee)

1:00 p.m. to 4:00 p.m. – Processing and Sampling

Thermal Processing of Ready-To-Eat Meat Products

February 26-28, 2001

Agricultural Administration Auditorium
The Ohio State University

Course provides participants with the latest information available related to thermal processing of ready-to-eat (RTE) meat products. It is designed for anyone in the meat industry who is responsible for producing safe, ready-to-eat products. This course is offered to Ohio companies at \$400 per person (\$600 per person for out-of-state companies). Short course topics and speakers include:

Why Are We Here? Dr. Randy Huffman, American Meat Institute, Washington, DC

Thermal Processing Characteristics of Meat – Dr. Lynn Knipe, The Ohio State University

Introduction to Heat Transfer - Dr. Ken Hsu, McCormick Spice Company, Baltimore, MD

Microbiology of Cooked Meats – Dr. Aubrey Mendonca, Iowa State University, Ames, IA

Lethality Treatment Determination – Dr. Larry Borchert, Univ. of Wisconsin (retired from Oscar Mayer), Madison, WI

ARS Pathogen Modeling Programs, Dr. Don Schaffner, Rutgers University, New Brunswick, NJ

Modeling Programs for Cooked Product Stabilization - Dr. Don Schaffner, Rutgers University

Temperature Measurement and Tracking – Erwin Waters, Erwin Waters Consultants, Boca Raton, FL

Regulation of Heating and Cooling – Dr. Bob Hasiak, FSIS Technical Service Center, Omaha, NE

Equipment and Process Validation for Batch and Continuous Ovens – Tom Betley, Alkar, Inc., Lodi, WI

Fundamentals of Continuous Thermal Processing, Dr. Don Burge, Stein Inc., Sandusky, OH

Mechanics of Chilling RTE Meat Products – Tom Betley, Alkar, Inc., Lodi, WI

Validating Lethality Processes for Dry and Semi-Dry Meat Products – Dr. Shai Barbut, University of Guelph

Food Safety Beyond Guidelines and Regulations - Erwin Waters, Erwin Waters Consultants, Boca Raton, FL

Safe Handling of RTE Meat Products Post-Cook – Prof. Robert Rust, Rust Associates, Inc., Ames, IA

Importance of Documentation – Bobby Palisano, FSIS Technical Center, Omaha, NE

Surface Reheating of Cooked Meat Products – Ed Ater, Stork-Protecon, Canton, OH

Using Records for Quality and Cost Containment – Erwin Waters, Erwin Waters Consultants, Boca Raton, FL

There will also be a Supplier Expo, which will allow participants to check out the latest temperature and lethality determination equipment on the market.

Note: It is understood that the cost of this program may be prohibitive (due to the travel costs of so many experts) for many smaller companies. However, a lower cost version (of course, without all of the experts) will be made available, perhaps as early as March, 2001. Stay tuned.

Pork 509

April 4-5, 2001

117 Animal Sciences Building

PORK 509 is a two-day short course that addresses the factors involved with producing consistent, high quality, wholesome pork at the farm, packing plant, and retail levels, and to discuss pork muscle quality attributes that affect processing quality, consumer acceptability, and ultimately, consumer demand for pork products. The program will address carcass merit buying programs of today and discuss how future programs may change based on implementation of new technologies that incorporate muscle quality assessment into the pricing system.

Objectives of PORK 509:

- To improve the competitive position of Ohio pork producers and factors influencing the price received for market hogs.
- To explain carcass merit buying systems and factors influencing the price received for market hogs.
- To provide an overview of pork muscle quality attributes affecting processing capability and consumer acceptability of pork, and discuss the management, environmental, nutritional and genetic factors that contribute to muscle quality deficiencies.
- To provide an open forum where representatives of varied pork industry segments can discuss current and future issues that contribute to the quality, consistency and wholesomeness of pork.
- To teach through hands-on training the differences in price and value at the farm and retail levels.

After completing PORK 509, participants will have a better understanding of the numerous links in the pork chain between the producer and the consumer, and how the interaction of these links leads to profitability and competitiveness in the swine industry. They will have the background and educational resources needed to make informed decisions, and the tools to help develop and transfer knowledge to other swine industry personnel.

The program is being held May 4 – 5, 2001 at the Animal Sciences Building on the Ohio State University Campus. A maximum of 30 spaces will be available on a first-come, first-served basis. Registration fee for PORK 509 is \$60.00 per participant. The registration fee covers meals, materials and parking arrangements. For additional information contact Pat Rigby, Steve Moeller or Henry Zerby through the Ohio Pork Industry Center (800/398-7675).

Agenda:

April 4, 2001 (9:00 am to 8:30 pm)

Welcome

Live Animal Evaluation

Ultrasound Evaluation and Demonstration

Grid Pricing

Pork Slaughter Procedures

Meat Inspection

Pork Carcass Fabrication

April 5, 2001 (7:30 am to 4:30 pm)

Factors Influencing Pork Muscle Quality

Procedures for Measuring Pork Muscle Quality

Procedures for Determining Lean Growth

Microbiology/Food Safety

Targeting Consumers

SCORE: Counselors to America's Small Businesses

SCORE (Service Corps of Retired Executives) is a volunteer organization that uses the skills and experiences of retired executives to assist individuals with beginning and operating small businesses. SCORE offers two major programs; low cost educational seminars; and no-charge, one-on-one counseling sessions. The organization is partially funded by the U.S. Small Business Administration. Upcoming programs in Columbus:

Financial Planning for Your Business: How to plan and control your business finances

January 25, 2001, 6:30 pm-10 pm

Business Taxes Seminar

February 23, 2001 Evening

To learn more about Columbus Chapter 27 programs, click on: <http://www.scorecolumbus.org/>
There are also SCORE programs in Cincinnati, Cleveland, Mansfield, Northeast Ohio and Southern Ohio. To learn more about the programs in other parts of Ohio, click on the **National Score** option within the Columbus website above.

More Meat Processing Training and Employee Opportunities

Looking for some good new employees? Or a place to send an employee for meat processing and/or slaughter training? The following schools in Ohio provide meat processing, and in 2 cases slaughter training, for high school students and adults (provided space is available). Contact the one closest to you to find out what is available.

Slaughter and Processing:

Laurel Oaks Career Development Campus
Greg Wilson, Instructor
300 Oak Drive
Wilmington, Ohio 45177-9386
(937) 382-1411 or 800-752-5480
kwilson1@in-touch.net

Pioneer Career Technical Center
Bill Kucic, Instructor
27 Ryan Road
Shelby, OH 44875-0309
(419) 344-7744, ext. 269
Fax: (419) 347-4977

Meat Processing:

Buckeye JVS
Scott Ripley, Instructor
545 University Drive NE
New Philadelphia, Ohio 44663
800-227-1665
Fax: (330) 339-5159

R. J. Drage Career Center
Dennis Finley, Instructor
Massilon, Ohio
800-DRAGECC
(330) 832-9856
k1ffa@bright.net

Wayne County Career Center
Andrew Arko, Instructor
Smithville, Ohio
(330) 669-2134, ext. 359
arko@bright.net

MEAT INDUSTRY CALENDAR

January 29, 2001

Controlling Listeria: Sanitation, Processing and Sampling

Agricultural Administration Auditorium, OSU
Columbus, OH
Registration deadline: January 24
Contact: Lynn Knipe (614) 292-4877 or
knipe.1@osu.edu
Web: <http://www.ag.ohio-state.edu/~meatsci/calendar.html>

February 13-15, 2001

Coating and Frying Applications

Stein-DSI Food Processing Technology Center
Sandusky, OH
Contact: Diane Fries (419) 625-4067 or
diane_fries@FMC.com

February 26-28, 2001

Thermal Processing of Ready-to-Eat Meat Products

Agricultural Administration Auditorium, OSU
Columbus, OH
Registration deadline: February 7, 2001
Contact: Lynn Knipe (614) 292-4877 or
knipe.1@osu.edu
Web: http://www.ag.ohio-state.edu/~meatsci/NEW_Thermal_Procsg_REVD.pdf
For more information about registration scholarships for Ohio companies, contact OSU Continuing Education at (614) 292-8571 or conf@gate.ce.ohio-state.edu

March 13-15, 2001

Oven Cooking Applications

Stein-DSI Food Processing Technology Center
Sandusky, OH
Contact: Diane Fries (419) 625-4067 or
diane_fries@FMC.com

March 19-22

Advanced Cooking Applications

Stein-DSI Food Processing Technology Center
Sandusky, OH
Contact: Diane Fries (419) 625-4067 or
diane_fries@FMC.com

April 4-5, 2001

OSU Pork 509

117 Animal Science Building, OSU
Columbus, OH
Contact Pat Rigby, Steve Moeller or Henry Zerby (800) 398-7675 or moeller.29@osu.edu, zerby.8@osu.edu
Web: <http://www.ag.ohio-state.edu/~pork>

Fecal Matters

By Dr. Phil Kozimer
ODA Department
of Meat Inspection

While you all are familiar with fecal contamination from the animals being slaughtered, and you were introduced to the potential hazards of fecal contamination from workers' hands (*On the Cutting Edge*, September 2000), there is another source of fecal contamination: pests and rodents. In a time when

prevention of biological hazards of foods has become so critical, contamination (fecal and otherwise) due to pests and rodents that you don't see can be a big problem.

Fortunately, rodents and pests leave a visual verification of their presence. Besides the obvious droppings, mouse and rat urine fluoresces under ultraviolet (UV) light. You could easily verify that your SSOPs are effective by checking your operation with a UV light. If you see any signs of rodents and/or pests in your operation, you should be concerned. It is important that you routinely evaluate the effectiveness of your pest and rodent control program by touring your facility. Reliance on others to keep your facility pest and rodent free can lead to unpleasant surprises. You can assume that if rodents were inside *any* part of your operation, they have likely been in *all* parts of your operation.

The grounds around the establishment must be maintained to prevent conditions that could lead to unsanitary conditions (i.e., pest or rodent harborage). Establishments must have in place a pest management program to prevent such harborage/breeding areas on the grounds and within the establishment. Pest control substances must be used according to label specifications and stored in a manner that will not lead to product contamination/adulteration. Should a pest problem occur it is the responsibility of the establishment to implement proper corrective actions as outlined in Part 416.15.



★ \$ Wanted \$ ★
★ Scrappl e and Sweetbreads ★
★
★ **Jon Christensen of *The Columbus Dispatch* has lately been writing about the virtues of serving and eating scrapple and sweetbreads. He is interested in a list of places around Ohio where he and his readers could purchase these products. Please let me (knipe.1@osu.edu) know if you sell either scrapple or sweetbreads, or both, and how people can order these products from you. He has readers who have moved in from other parts of the country and have had problems finding good scrapple, so be prepared to answer questions on how you make it, etc.** ★
★



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