



WSDA
Food Safety & Consumer Services


Kirk Robinson, Assistant Director
foodsafety@agr.wa.gov

Presented to WAFP 2011



WSDA
Food Safety & Consumer Services

Food Safety Program Lucy Severs, Program Manager foodsafety@agr.wa.gov	Microbiology Laboratory Barbara Baker, Program Manager barbabin@agr.wa.gov
Compliance & Outreach Claudia Coles, Program Manager ccoles@agr.wa.gov	Organic Program Brenda Books, Program Manager organic@agr.wa.gov
Rapid Response Program Steve Fuller, Program Manager sfuller@agr.wa.gov	Dairy Nutrient Management Nora Mena, Program Manager dmenaf@agr.wa.gov




Food Safety Program
WSDA

Lucy Severs, Program Manager

The Food Safety Program's Mission is to:

- Protect and reduce the risk to public health by assuring the safety of the state's food supply.
- Facilitate the movement of Washington Agricultural products in domestic and international markets.



Food Safety Program

WSDA

The Food Safety Program Encompasses the following:

Food Program

- Food Processors
- Warehouse/Distributors
- Custom
- Pastured Poultry

Dairy Program

- Grade A Producers
- Plants
- Raw Retail
- IMS
- non-IMS
- Manufactured Dairy

Egg Program

- Handlers

Manufactured Food Regulatory Program Standards Program (MFRPS)

Rapid Response Team



Food Program

Food Safety Program

The Food Program Functions ↓

Inspections – Licensing/Routine/non-Routine

➔ **Firms routinely inspected to Risk Level –**

• Food Processors (FP)	-	1,888
• Warehouse/Distributors (WH/D)	-	684
• Custom Meat (CM)	-	143
• Pastured Poultry (PP)	-	56
• Egg Handlers (EH)	-	350

Sampling – Surveillance for Pathogens

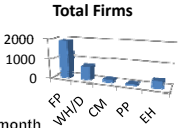
➔ **100 ready to eat (RTE) food products per month**

Water Activity – PH & Filth Samples

Partnership Work

- ➔ FDA Food Contract
- ➔ USDA Country of Origin Labeling (COOL) Audits

Total Firms



Dairy Program

Food Safety Program

The Dairy Program Functions ↓

Inspections

• Dairy Farms	-	520
• Raw Retail	-	34
• Manufactured Dairy (Cheese, Ice Cream)-	-	30
• IMS Program	-	
RTU's	-	21
Plants	-	15
Single Service	-	15
• Technicians	-	833
• Dairy Tankers	-	400

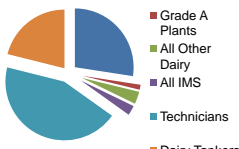
Sampling

- Dairy Quality
- Raw Retail Pathogen
- Environmental in Cheese Plants

Tanker Inspection Program NEW INFO

Triennial FDA Evaluation – Fall 2011

Processing Cheese



Egg Program
Food Safety Program

The Egg Program Work ↓

- [Egg Handlers /Dealer Inspections](#)
 - GMP Inspections
- [Egg Grading Inspections](#)
 - Standard
 - Quality
- [Retail Surveillance Inspections](#)
 - Holding Temps
 - Storage Conditions
 - Labeling




Egg Seals

MFRP's Program
Food Safety Program

Manufactured Food Regulatory Program Standards ↓

- [Ten Program Standards](#)
- [Implementation](#)
 - Training, Inspection, Audits, Emergency Response, Compliance & Enforcement, Laboratory Support



Manufactured Food Regulatory Program Standards
September 2008

The collection of information has been approved by the Office of Management and Budget (OMB) under the Approval Authority Act of 1995 and is being reported under annual review status.
To request a copy of the standards go to:
<http://www.ams.usda.net/ams/Default.htm>

Rapid Response Team
Food Safety Program

Rapid Response Work ↓

- [ICS – Joint with FDA](#)
- [Templates](#)
- [Play Book](#)



Food Safety's Boots Team

Items of Interest

Food Safety Program

Items of Interest and Upcoming Meetings ↓

Cottage Kitchen Bill


- Low hazard food products allowed to be made in home kitchens and sold directly to consumers.

Upcoming Stakeholder Meeting

Food Safety Modernization Act (FSMA)

- Signed into law January 4, 2011
- Enables FDA to focus more on prevention than reaction

- 1) Prevention
- 2) Inspection & Compliance
- 3) Response
- 4) Import
- 5) Enhanced Partnership



Jams at a Farmer's Market
