

Understanding Food Safety Inspection Reports

By Tom Nerney

The diagram shows a 'Food Establishment Inspection Report' form with the following fields and callouts:

- 1**: Points to the 'Establishment' field (Tom's Restaurant).
- 2**: Points to the 'License/Permit #' field (FSV12345).
- 3**: Points to the 'No. of Risk Factor/Intervention Violations' field (3).
- 4**: Points to the 'Time In' and 'Time Out' fields (10:00 AM and 01:05 PM).
- 5**: Points to the 'Risk Category' field (Advanced Prep).
- 6**: Points to the 'Purpose' field (Routine).
- 7**: Points to the 'Est. Type' field (Seats - 50 or More).

Rhode Island Department of Health Office of Food Protection 3 Capitol Hill Room 203 Providence, RI 02908 Phone: (401) 222-2750 Fax:(401) 222-4775		No. of Risk Factor/Intervention Violations	3	Date	05/22/2007
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00 AM
		Score (optional)	0.00	Time Out	01:05 PM
Establishment	Address	City/State	Zipcode	Telephone	
Tom's Restaurant	123 Patriot Drive	PROVIDENCE, RI	02903	(401) 222-2222	
License/Permit #	Permit Holder	Purpose	Est. Type	Risk Category	
FSV12345	Tom	Routine	Seats - 50 or More	Advanced Prep	

Page 1: Header

1. This line of information contains the location of the facility and the phone number
2. **License/Permit #:** This is the license number assigned to the establishment by the Health Department.
3. **Risk Factor/Intervention Violations:** These are the total number of violations cited under the first 27 items on the inspection report. Risk Factor/Intervention Violations are practices that, if not controlled, have proven to cause the majority of foodborne illness outbreaks. The number of repeat risk factor violations represents those items that were found to be out of compliance on both the previous inspection and the current inspection.
4. **Time In/Time Out:** Represents the time the inspection began and ended.
5. **Risk Category:** Each establishment is placed in a category based on the inherent risks associated with the food processes performed or the population served. This information combined with other factors such as inspection violation history may be used to determine the frequency of inspection. The risk categories are as follows:
 - a. **Prepackaged Non Potentially Hazardous Food**
 - b. **Cook/Serve**
 - c. **Advanced Prep**
 - d. **Smoking/Curing/Reduced Oxygen Packaging**
 - e. **High Risk Population**
 - f. **Other**
6. **Purpose:** Describes why the inspection was conducted. The reasons include: routine; re-inspection; foodborne illness complaint; food complaint; environmental complaint; fire, accident, delivery; opening; informal hearing; re-inspection for opening; and ownership change. Inspections are frequently conducted as a result of complaints. One should not assume that because a complaint initiated an inspection that the complaint was valid.
7. **Establishment Type:** Describes the type of license the facility holds with the Department of Health. Common retail food service license types include: less than 50 seats, 50 or more seats, non-profit food service, caterer/commissary, and mobile food service. Markets are grouped based on the number of cash registers.

Page 1: Body*

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R			
Compliance Status	Item #	Compliance Status	Item #
Demonstration of Knowledge			
1 IN OUT	Certification by accredited program, compliance with Code, or correct responses		
Employee Health			
2 IN OUT	Management awareness, policy present		
3 IN OUT	Proper use of reporting, restriction & exclusion		
Good Hygiene Practices			
4 IN OUT	Proper eating, tasting, drinking, or tobacco use		
5 IN OUT	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
6 IN OUT	Hands clean & properly washed		
7 IN OUT	No bare hand contact with RTE foods or approved alternate method properly followed		
8 IN OUT	Adequate handwashing facilities supplied & accessible		
Approved Source			
9 IN OUT	Food obtained from approved source		
10 IN OUT	Food received at proper temperature		
11 IN OUT	Food in good condition, safe, & unadulterated		
12 IN OUT	Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
13 IN OUT	Food separated & protected		
14 IN OUT	Food-contact surfaces: cleaned & sanitized		
15 IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		
GOOD RETAIL PRACTICES			
Circle designated compliance status (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R			
Compliance Status	Item #	Compliance Status	Item #
Safe Food and Water			
28	Pasteurized eggs used where required		
29	Water & ice from approved source		
30	Variance obtained for specialized processing methods		
Food Temperature Control			
31	Proper cooling methods used; adequate equipment for temperature control		
32	Plant food properly cooked for hot holding		
33	Approved thawing methods used		
34	Thermometers provided & accurate		
Food Identification			
35	Food properly labeled: original container		
Prevention of Food Contamination			
36	Insects, rodents, & animals not present; no unauthorized persons		
37	Contamination prevented during food preparation, storage & display		
38	Personal cleanliness		
39	Wiping cloths: properly used & stored		
40	Washing fruits & vegetables		
Proper Use of Utensils			
41	In-use utensils: properly stored		
42	Utensils, equipment & linens: properly stored, dried, & handled		
43	Single-use & single-serve articles: properly stored & used		
44	Gloves used properly		
Utensils, Equipment and Vending			
45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	Warewashing facilities: installed, maintained, & used; test strips		
47	Non-food contact surfaces: clean		
Physical Facilities			
48	Hot & cold water available; adequate pressure		
49	Plumbing installed; proper backflow devices		
50	Sewage & waste water properly disposed		
51	Toile facilities properly constructed, supplied, & cleaned		
52	Garbage & refuse properly disposed; facilities maintained		
53	Physical facilities installed, maintained, & clean		
54	Adequate ventilation & lighting; designated areas used		
Acknowledged By (Signature) _____ Date: _____ Super: Initial/Date _____			
Inspector (Signature) (Date) _____ Follow-up: YFS NO (Initials) (Date) _____			

8. Foodborne Illness Risk Factors and Interventions: The primary focus of each inspection is on the first 27 items of the inspection report. They represent items that, if not controlled, have proven to cause the majority of foodborne illness outbreaks. These items are marked "IN" if the item is observed to be in compliance, "OUT" if the item is observed to be out of compliance, "NA" if the item does not apply to this facility, and "NO" (Not Observed) if the item is applicable, but the inspector was unable to determine whether or not the item was in or out of compliance.
9. COS: This box is checked if the violation is corrected onsite at the time of inspection.

10. R: This box is checked if the violation was cited on the previous inspection report, indicating that the problem is recurring.
11. Good Retail Practices: Items 28-54 on the inspection report are marked with an "X" only if they are observed to be out of compliance at the time of the inspection. These are items that could lead to out of control risk factors.

Page 2: Body

12. Temperature Observations: These are temperatures of foods taken during the course of the inspection. It includes the location and short description of the product. They are not intended to represent violations.
13. Observations & Corrective Actions: This portion of the inspection report contains the inspectors' description of violations.
14. Item Number: this references the item numbers on page number 1 that were marked out of compliance.
15. Violation of Code: This is the specific Food Code section that was violated.
16. Remarks: These are general comments or instructions given by the inspector and do not represent Food Code violations.
17. Correct by: Date that violations must be corrected.

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TEMPERATURE OBSERVATIONS			
Item location	Temp	Item location	Temp
Ambient / Walk-In Cooler	42.0 °F	Prime rib / Walk-In Cooler	65.0 °F
Soup / Walk-In Cooler	42.0 °F	Cheese / Walk-In Cooler	42.0 °F
Ambient / freezer	05.0 °F	Del Meat / Deli Display Cooler	40.0 °F
Beef / Deli Display Cooler	39.0 °F	sausage / Deli Display Cooler	41.0 °F
Soup / Hot-Hold Unit	160.0 °F	Rice / Hot-Hold Unit	164.0 °F
dishmachine / wash	120.0 °F	dishmachine / final/PPM	50.0 °F
meatroom gravy / Walk-In Cooler	70.0 °F	chili / Walk-In Cooler	41.0 °F
provisione / Deli Display Cooler	42.0 °F	Chowder / Hot-Hold Unit	157.0 °F
meat beef / cooking	100.0 °F		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Observations and Corrective Actions
4	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code. Violation of Code [2-401.11] An open employee's beverage container was observed in a food preparation area. Employees shall not drink from open beverage containers in order to prevent contamination of their hands, the container and exposed food. Corrected On-Site. New Violation. Correct By: 06/22/2007
6	Violation of Code [5-205.11] The hand sink in the kitchen was blocked by (buckets of utensils). A handwashing sink shall be accessible at all times for employee use. Corrected On-Site. New Violation. Correct By: 06/22/2007
18	Violation of Code [3-501.14] (Prime Rib and Mushroom Gravy) which was prepared in advance, was not cooled to 70 degrees in 2 hours and then to 41 degrees F within 4 hours. See temperatures. Disposed. Corrected On-Site. New Violation. Correct By: 06/22/2007
31	Violation of Code [3-501.11 & 10] Proper cooling methods were not used for potentially hazardous foods. Per interview of (chef Jason), (Mushroom Gravy) was placed hot in the refrigerator in containers greater than 4 inches deep. Large pieces of meat (prime Rib) weighing approximately (13) lbs. were placed in the refrigerator. New Violation. Correct By: 06/22/2007
41	Violation of Code [3-304.12] In-use tongs, knives stored in containers of sanitizer. Corrected On-Site. New Violation. Correct By: 06/22/2007
47	Violation of Code [4-501.11-12] The cutting boards in the kitchen on cook line and potato Dicer) are very scratched and scored. Cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. New Violation. Correct By: 07/22/2007
54	Violation of Code [5-501.110] Employees clothing/other personal belongings were observed in the (dry storage area and on clean linens). Violation. Correct By: 06/22/2007
Remarks	General Manager: Tom Sous Chef: Tom's Brother Facility has established Employee report agreement. Attached copy signed off by staff. Reviewed cooling with chef and manager with large batch soups (gravies/pieces of meat. Menu: Consumer advisory for steak and burgers. Salads/soups/rolls/sausages/peas made in batches. Note: Observed utensils being stored in sanitizer throughout kitchen. Managers need to check utensil daily. Store on clean dry surface Washtime and sanitize every 4 hrs.

* The body of page 1 will not be included when incomplete inspections are conducted. This may occur during a follow-up inspection, complaint investigations, etc. For detailed instructions on completing inspection reports visit: http://www.health.ri.gov/environment/food/retail/retail_documents.php

Rhode Island Hospitality and Tourism Association Perspective: On-line Inspection Reports *By Dale Venturini*

With the news of the Rhode Island Department of Health posting all restaurant health inspection reports on-line, the phone at the Rhode Island Hospitality and Tourism Association rang off the hook. Most foodservice operators were concerned that their restaurant would be evaluated by the untrained public as being dirty or in violation of the health codes.

While it is commendable for the Department of Health to want to better communicate with the public and to provide accurate information, it is dangerous to arm the public with only half the information they need to make a decision on where to dine. The reports, as posted, can be very confusing to the public. How can the public determine the health hazard of restroom sink water not being at the proper temperature? Further, the site only lists those that were in violation - it does not provide information on how the restaurant fixed such violations. The public only needs to learn that a restaurant has been cited for a violation to decide not to dine there.



The Rhode Island Hospitality and Tourism Association (RIHTA) is working with the Department of Health to make sure food safety is a top priority by offering members, and non-members, several food safety training programs designed for every employee. For owners, managers, and kitchen staff, RIHTA offers the nationally recognized ServSafe Full Certification program. The two day ServSafe® Food Safety Training Program fulfills the Rhode Island Department of Health's Sanitation Certification requirement for all food service licenses, which requires one manager be certified in each restaurant.

But, it's not just managers and chefs that need to be trained in food safety. All employees should have a basic understanding of food safety and proper food handling practices. Recently, RIHTA launched a new training program - the two hour ServSafe® Food Safety Training Class. The introductory class focuses on four topics: controlling time and temperature when handling food, ensuring proper personal hygiene, preventing cross-contamination, and proper cleaning and sanitizing. The cost of this basic training program is \$25 per person and is recommended for all employees.

Additionally, RIHTA is working with the Department of Health to implement the nationally recognized Dine Safer™, a state-of-the-art, food safety audit and certification program that raises the bar on food safety by recognizing establishments using industry best practices. RIHTA members will have access to food safety industry experts to help establish a comprehensive food safety program throughout the entire business. There is no other business that has more direct and intimate relationships with the public than restaurant and foodservice.

Millions upon millions of American visit their favorite restaurant each day looking for a good meal and good company. Americans trust the restaurant industry to keep them safe from foodborne illnesses. As soon as that trust is broken, it can be gone forever. Nothing will destroy that trust faster than if a customer gets sick after dining at your restaurant or if your restaurant is cited for food and health code violations.

Budget cutbacks and additional responsibilities have left America's health inspectors in a very precarious situation - limited resources to inspect every restaurant. But, the restaurant industry should not breathe a sigh of relief because of fewer inspections. In fact, fewer inspectors and fewer inspections should be cause for alarm. Giving your employees the tools they need to identify problems and implement solutions is the best weapon against foodborne illnesses and against poor inspection results from the Department of Health

To learn more
about the RI
Hospitality
and Tourism
Association:
<http://www.rihospitality.org/>

Food Defense: "Activities associated with protecting the food supply from intentional acts of contamination or tampering." (2007 Rhode Island Food Code)

By Kim Langello



The Person in Charge shall ensure that food establishment operations are conducted in accordance with a food defense plan.

– 2007 Rhode Island Food Code, Section 2-103.11 P

Food is an integral part of our Nation's infrastructure and comprises approximately 20% of our gross domestic product. An attack on our food supply could impart devastating consequences on both the public's health and our economy. Therefore, it is important for industry to ensure that their facility has control measures in place to prevent an attack from occurring. The RI Food Code now requires the food industry to have a food defense plan. Don't think that it can't happen to you. It happened to them...

1984 - Rajneesh cult infected Oregon salad bars with the Salmonella typhimurium bacterium, 751 people became ill. This was a practice attempt by the religious sect to throw an upcoming election.

1996 - Disgruntled lab employee in Dallas, TX invites her co-workers to the break room for muffins and doughnuts laced with Shigella dysenteriae. Twelve workers became ill with severe diarrhea, 4 were hospitalized.

2003 - Arsenic tainted coffee served to church members in New Sweden, Maine. 15 ill, one death. "I wanted to give them a bellyache, like they had given me." (Daniel Bondeson suicide note)

2003 - Disgruntled supermarket employee admits to contaminating ground beef with a potentially lethal dose of insecticide. Ninety-two people became ill as a result. Employee did it to "get his boss in trouble."

2003 - Shards of glass found between the burger and the cheese at a Florida McDonald's, 2 deputies injured, targeted by a store employee?

What can we do to protect our food supply?

- Educate consumers and industry
- Prevent an attack
- Detect an Attack
- Respond efficiently and effectively.



The FDA provides a food defense web-based training (ALERT: The Basics) at the following: <http://www.cfsan.fda.gov/~dms/alert.html>

For assistance in developing a food defense plan for your facility (CARVER + Shock software tool): <http://www.cfsan.fda.gov/~dms/vltcarv.html>



Summary: 2007 Rhode Island Food Safety Task Force 14th Annual Conference

By Martha Smith Patnod



More than 125 food safety professional participated in this year's RI Food Safety Task Force's Annual Conference which was held at two locations: Johnson and Wales University's Harborside Campus in Providence and the University of Rhode Island's Bay Campus in Narragansett. The objective of the conference was to provide participants with information and updates to the new 2007 Rhode Island Food Code.

The morning session commenced with Ernest Julian, Ph.D., Chief of the Office of Food Protection at the Rhode Department of Health, discussing current Rhode Island food safety issues and concerns. He also presented the rationale behind the updated Rhode Island code. He concluded his presentation with a brief overview of the National Sanitation Foundation (NSF) International's Dine Safer™ Program.

Tom Nerney and Kim Langelo, also with the Office of Food Protection, and Susan Wallace, formerly with the Office of Food Protection and now with Johnson and Wales University, discussed the major Food Code changes in the following areas: Responsibilities of a Certified Manager, Employee Health and Hygiene, Temperature Control, Employee Illness, and Reporting and Date Marking. Their presentations were followed by a panel discussion focusing on the application of the changes in the food service environment.

The afternoon session, a *Food Safety Manager Certification Short Course*, included a *Food Safety Review* presentation by Martha Smith Patnod of the University of Rhode Island, and a *HACCAP at Retail* presentation by Sam Wong of MD Consulting.

Conference participants expressed that the conference had met or exceeded their expectations. The majority indicated that they had acquired the necessary information and resources to incorporate into their training and outreach programs. The Food Safety Task Force will rely upon participant feedback when determining possible topics for newsletter articles and next year's conference agenda. To submit suggestions, contact Martha Patnod at: foodsafe@etal.uri.edu

To access the 2007 Rhode Island Food Code:

http://www.health.ri.gov/environment/food/retail/FoodCode_RI2007_October.pdf

The Rhode Island Department of Health has partnered with NSF International to create the Dine Safer™ Food Safety Best Practices Program. This program includes a state-of-the-art, food safety audit and certification initiative which promotes the use of Industry Best Practices. The program also promotes FDA's Food Code requirements to raise the bar for food safety. Additional information on NSF International's Dine Safer™ Program may be found at:

http://www.nsf.org/media/enevs/rhode_island.html

PowerPoint presentations and educational materials from the 14th Annual Food Safety Task Force Conference are available at:

http://www.health.ri.gov/environment/food/retail/retail_documents.php

Ask the Task Force

Q. Students frequently question me about this one area. In the book "Essentials of Food Safety and Sanitation" by McSwain, it states that, "A rule of thumb in the foodservice industry is that bacteria need about 4 hours to grow to high enough numbers to cause illness." However, the FDA Food Code recommends that hot foods not used for immediate service or hot display be cooled from 135 F to 70 F within two hours and 135 F to 41 F within six hours. That is six hours in the danger zone. What is the correct answer? (Richard C., Food Safety Consultant, Educator)

A. Both the 4-hour rule of thumb for bacterial growth and the 6 hours for safe cooling are accurate, well grounded in scientific fact. Ideal bacterial incubation conditions exist in the upper portion of the temperature danger zone (135F-70F). Most pathogens will continue to grow as temperatures decrease, but at a much slower rate. Remember, bacteria grow exponentially. When food is left out at temperatures in the upper portion of the temperature danger zone (TDZ), bacteria may quickly grow to unsafe numbers (in 4 hours). Food that is cooled properly will move quickly out of this upper portion of the TDZ (within 2 hours), and any remaining bacteria will grow at significantly reduced rates until reaching the safe temperature of 41F or less within a total of 6 hours. Therefore, foods that are held without any temperature controls may support the growth of bacteria to unsafe temperatures in 4 hours. It will take much longer for bacteria to reach unsafe levels in food that is undergoing a cooling process. The relationship between time and temperature is always critical. Four hours at very warm temperatures may be more dangerous than 6 hours at relatively cool temperatures.

Q. I would like to prepare and serve eggnog at my upcoming holiday party. However, because the recipe calls for raw eggs, I'm worried about my guests becoming ill from Salmonella. I did see one recipe where it stated under raw egg warning: "To reduce the risk of Salmonella, we recommend you use only fresh, properly-refrigerated, clean, grade A or AA eggs with intact shells." Is this true? I thought that Salmonella could also be found in the egg yolk? (Pam B., Riverside, RI)

A. You are correct. According to the United States Department of Agriculture (USDA), bacteria can be found inside an uncracked, whole egg. The source of this bacterial contamination (typically Salmonella enteritidis) may be from the hen's ovary or oviduct before the shell forms around the yolk and white. It is also possible for eggs to become infected by Salmonella Enteritidis if fecal contamination enters through the egg's pores. Based on this information, even if you followed the warning in your recipe, you still can't prevent Salmonella contamination inside the egg. Therefore, use only pasteurized shell eggs or a pasteurized liquid egg product when preparing eggnog. Note that there are eggnog recipes available on the Internet, which require a cooking step. The USDA states that slowly heating the mixture to 160°F will maintain the taste and texture, while also killing bacteria.

Q. I understand that the temperature danger zone (TDZ) has changed in the updated RI food code. What is the rationale for the change? (Madison P., Bristol, RI)

A. Yes, in the 1994 RI Food Code, the TDZ (temperature at which bacteria multiply rapidly) was 41°F to 140°F. This has been changed to 41°F to 135°F in the 2007 RI Food Code. All microorganisms have a set temperature range in which they grow, with an upper and lower limit, and most favorable temperature. Based on scientific studies and recommendations by the National Advisory Committee on Microbial Criteria for Foods (NACMCF), and the Conference for Food Protection Meeting, the FDA believes that holding foods at 135°F or greater and 41°F or below is sufficient to prevent the growth of most pathogens.

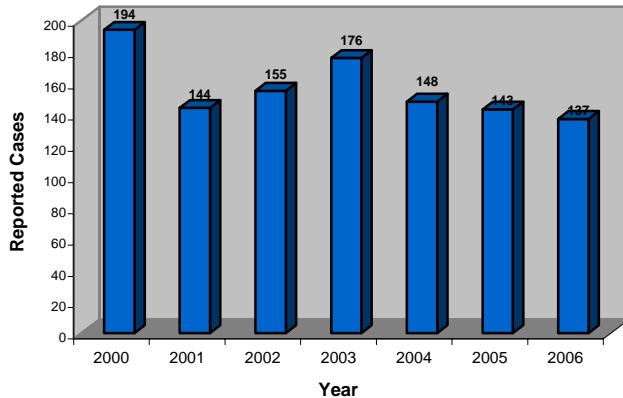


The Food Safety Task Force wants to be your resource for answers to food safety questions. Please email questions to foodsafe@etal.uri.edu

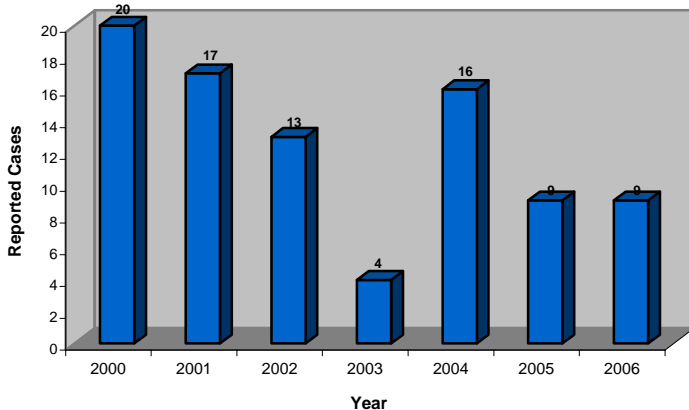
Foodborne Illness in Rhode Island 2000-2006

By Kim Langelo

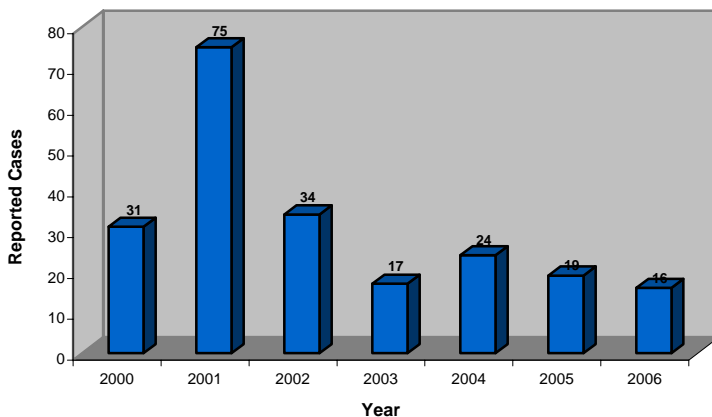
RI Campylobacteriosis 2000 - 2006



RI Shiga Toxin Positive E. coli (including 0157:H7) 2000 - 2006



RI Hepatitis A 2000-2006



Rhode Island Rules and Regulations pertaining to the Reporting of Communicable, Environmental and Occupational Diseases (R23-10DIS) provides a list of disease agents that licensed laboratories are required to report to the Rhode Island Department of Health and the Rhode Island Division of Laboratories. Included in this article are six pathogens associated with foodborne illness that are commonly reported to the RI Department of Health and the RI State Health Laboratories.

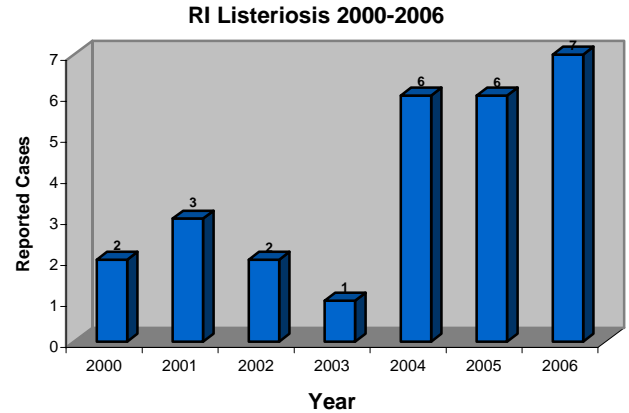
Campylobacter: Bacterium that causes diarrhea (may be bloody), cramping, abdominal pain, fever, and sometimes nausea and vomiting within 2 to 5 days after exposure to the organism. The illness typically lasts one week. Commonly associated with handling raw poultry or eating raw or undercooked poultry meat.

Shiga Toxin Positive E. coli (including 0157:H7): Toxin-producing bacteria causing diarrhea 2-10 days after exposure that may range from mild and non-bloody, to stools that are mostly all blood. Fever is lacking in most individuals. Illness typically resolves in 5 to 10 days. However, infection can cause death or kidney failure, especially in children under 5 years of age and the elderly. Infection associated with eating undercooked ground beef, sprouts, lettuce, spinach, salami, unpasteurized milk and juice, and swimming in or drinking sewage-contaminated water.

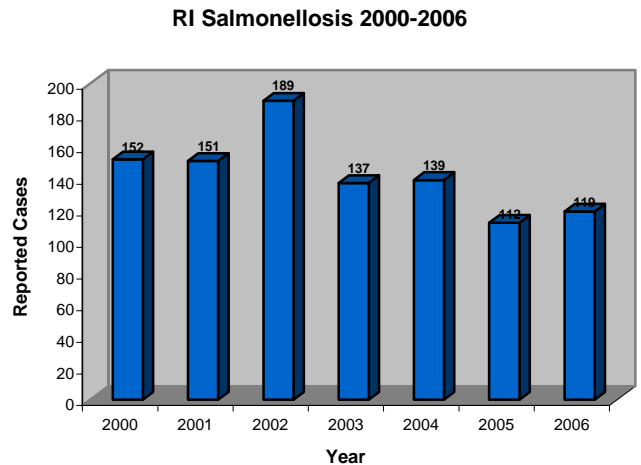
Hepatitis A:

Virus causing the signs and symptoms of jaundice, fatigue, abdominal pain, loss of appetite, nausea, fever, and diarrhea 28 to 30 days (on average) after exposure. The virus is typically spread from person to person by putting something in one's mouth that has been contaminated with the stool of a person with hepatitis A. Outbreaks have been linked to contaminated water, food contaminated by an ill food worker, and eating raw or undercooked shellfish.

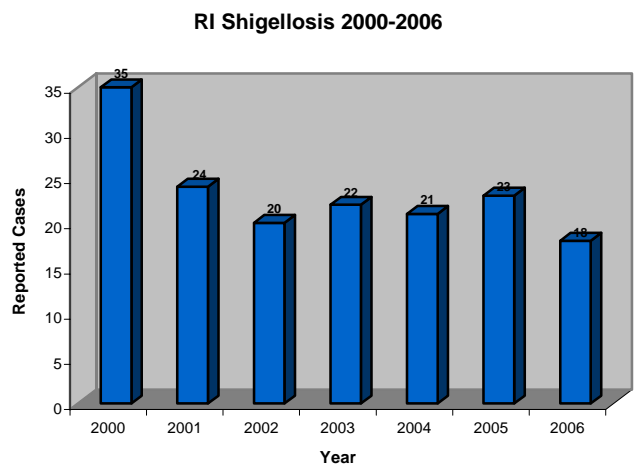
Listeria: Can cause an infection from eating food contaminated with the bacterium *Listeria monocytogenes*. The bacterium can cause miscarriage or stillbirth in pregnant women. Most individuals may have a mild, flu-like illness. However, the elderly, newborns, and those with weakened immune systems may experience septicemia or meningoencephalitis. Symptoms can occur 3 to 70 days after exposure, although the usual time is three weeks. Foods commonly associated with *Listeria* infection include raw or contaminated milk, soft cheeses, vegetables, and ready to eat meats such as pâté and deli meats.



Salmonella: A bacterium causing diarrhea, stomach pain, fever, and sometimes vomiting approximately 1 to 3 days after exposure. Symptoms usually resolve in 5 to 7 days, although a small number of people will go on to develop Reiter’s Syndrome (pain in their joints, irritation of the eyes, painful urination). Foods commonly associated with *Salmonella* infection include undercooked poultry and undercooked or raw egg products. Reptiles also carry *Salmonella*, so if you have children, reptiles are not recommended as pets.



Shigella: Shigellosis is an infectious disease caused by a group of bacteria called *Shigella* that cause diarrhea (often bloody), fever, and stomach cramps. Symptoms usually begin a day or two after exposure to the bacterium and resolve 5 to 7 days later. Infection can occur from person to person spread by putting something in one’s mouth that has been contaminated with the stool of an infected individual. Illness can also arise from eating contaminated food, that has either been infected by an ill food worker, or if food has been harvested from a field with raw sewage in it. Another source of *Shigella* infection originates from drinking or swimming in contaminated water.



For information on how to report a suspect foodborne illness:

<http://www.health.ri.gov/environment/food/FoodReport.php>

Task Force Member Spotlight

Each Newsletter issue will recognize a member of the Rhode Island Food Safety Task Force. In this issue we are pleased to introduce Pauline Asprinio.



Pauline Asprinio

Since September 2003, Pauline Asprinio, LDN has served as the Nutrition Director at Meals on Wheels of Rhode Island. Pauline is the Director of the Congregate Nutrition Dining Program, which includes 18 dining sites throughout Providence and Little Compton. She is a licensed Dietitian/Nutritionist in the State of Rhode Island.

Pauline has an extensive background in senior care as well as food service management and catering, with approximately 23 years in the field. She received a Bachelor of Science Degree in Nutrition & Dietetics from the University of Rhode Island and is also certified in food safety and sanitation. Pauline is both a member and the secretary of the Forum on Aging, an organization dealing with senior issues. She represents Meals on Wheels as a member of the R.I. Food Safety Task Force, stating that "I have enjoyed being a member of the Task Force as it keeps me up to date on food safety issues and trainings, as it is made up primarily of other professionals in the same field."

Pauline reinforces that all of the Meals on Wheels programs are imperative for the elderly and their lifestyle. The Congregate Nutrition Program provides a hot, nutritious meal, five days per week in a pleasant dining room along with socialization, an important factor in an elderly person's life. Transportation is available to certain dining sites.

Volunteering at our dining sites will get you an invitation to attend the Annual Volunteer Recognition & Award Banquet, held at a restaurant or banquet facility with entertainment, dancing, and fun! We also hold events such as our Annual Senior Picnic at Colt State Park for all diners to enjoy great barbecued food, entertainment, games, and raffle drawings; quarterly themed lunches with special meals, and activities and fun trainings that include guest speakers.

To make an online donation to RI Meals on Wheels:
<https://donate.rimeals.org/>

To become a volunteer at RI Meals on Wheels:
<http://www.rimeals.org/volunteer.php>

Meals on Wheels recently partnered with Chelo's Restaurant on 505 Silver Spring St. in Providence to create a restaurant program where a senior can go to dine. The person, who must be 60 years of age or older, can register for the program at the Meals on Wheels Main Office where they can purchase a voucher for \$5.00 per meal. The voucher is then brought to the Chelo's location listed above Monday-Friday between 11:00 a.m. and 4:00 p.m. Please call Pauline at 351-6700 for more information on this new and exciting program.

If you are interested in joining the Task Force, please send an email to Martha Patnod at:
foodsafe@etal.uri.edu

Professional Development Opportunities January – March 2008



Food Safety Training Videos Available from FDA

The following free training videos are now available for download from the Food & Drug Administration's (FDA) Center for Food Safety and Applied Nutrition Website: <http://www.cfsan.fda.gov/~comm/vltfst.html>

1. Food Defense, CARVER+ Shock
2. Produce Safety: A Global Concern
3. Requirements for Labeling on Food and Dietary Supplements, Nutrition Labeling and Allergen Labeling
4. FDA's Role in the US Food Safety System
5. Application of Risk Analysis to Food Safety

Bad Bug Book Available on-line at FDA (<http://www.cfsan.fda.gov/~mow/intro.html>), this book provides basic facts regarding foodborne pathogenic microorganisms and natural toxins. It combines information from the Food & Drug Administration, the Centers for Disease Control & Prevention, the United States Department of Agriculture (USDA) Food Safety Inspection Service, and the National Institutes of Health. Current articles from Morbidity and Mortality Weekly Reports have been added to selected chapters to update the handbook with information on later outbreaks or incidents of foodborne disease.

Food Safety for High Risk Populations, On-line Course Developed by food safety education researchers from The Ohio State University, Washington State University, and Colorado State University, it is designed to educate professionals who work with high-risk populations. The course, presented in six (one hour) modules includes:

- Food Safety Overview
- Immunology and Foodborne Illness
- Food Safety Issues During Pregnancy
- Food Safety and HIV/AIDS
- Food Safety and Cancer/Organ Transplant Patients
- Food Safety During the Lifecycle

The modules consist of voice-accompanied slides with additional information for printing. Those who complete the post-module quizzes and score 70% or higher on each will receive a certificate of completion for up to 6 CEU credits (refer to website for more information on CEU credits). A high speed Internet connection, such as DSL or cable, is recommended for course participation. The cost is \$60. For additional information please visit: <http://www.hec.osu.edu/highriskfoodsafety/>

Food Safety & Security Summit, March 17-19, 2008, Washington, DC The Food Safety & Security Summit features two and a half days of intensive educational seminars conducted by industry experts, workshops, social and networking events, and a large exhibit hall featuring the industry's leading problem-solving vendors. The Summit will also include presentations by expert speakers and trainers, as well as create a forum for food processors, retailers, food service, academia and government personnel to exchange ideas, find solutions and engage in networking opportunities. For more information visit the Summit's website at: <http://foodsafetysummit.com/fssevent.php>

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