

P1-95 Needs Assessment Survey of Processors of Human Food in Tennessee for Meeting the Requirements of the Food Safety Modernization Act



Requirements of the Food Safety Modernization Act

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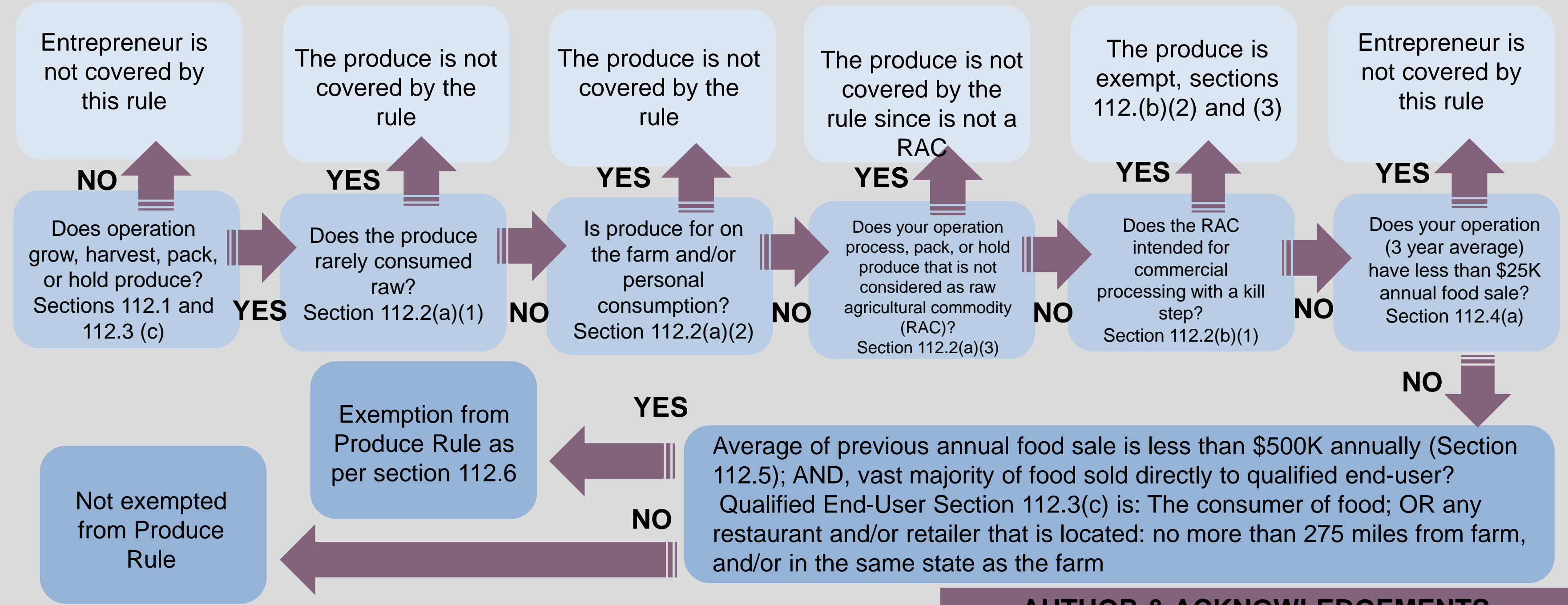
ABSTRACT

Food Safety Modernization Act (FSMA) is the most extensive legislation related to the microbial safety of food manufacturing and agricultural production in the country since the 1930s. The legislation aims to ensure safety of imported as well as domestically-grown foods by shifting the focus from the response to contamination to preventive measures. The purpose of the current study was to assess the needs of the producers of human food in middle Tennessee for meeting the requirements of the legislation. A survey (n=17) with 5-point hedonic scales and the demographic section was administered to processors of human foods in middle Tennessee to assess their existing knowledge and training needs for meeting the regulatory requirements of Human Food Rule of the Food Safety Modernization Act (FSMA). The content was analyzed using OpenEpi software at type one error level of 5%. Number of employees in the processing plants were ranging from 1 to 8 (average 2 employees) and the processors were in business for an average of 8 years (ranging from 1 to 30 years). 58% of respondents indicated they do not know if they are exempt from Preventive Control for Human Food rule. 36% of processors indicated they possess "poor knowledge" of "Allergen concerns of food products," while 28% of processors indicated they possess "good knowledge" of "Hazards during transportation of food products." 33% of processors indicated they possess "average knowledge" of "Agencies that regulate food processing facilities and food products." Assimilating the needs of the manufacturers is of importance for emerging entrepreneurs, enhancing the prospect of expanding their operations which otherwise would have to remain low in profit in order to stay within the FSMA exemption "box."

NEEDS ASSESSMENT FOR EVIDENCE-BASED OUTREACH AND TECHNICAL ASSISTANT

- Various sectors of food manufacturing and agricultural production are in immediate need of food safety outreach and technical assistance for meeting the requirements of this new regulatory landscape.
- Whereas large-scale entrepreneurs might be able to afford third-party consultations or additional quality and food safety staff to help them meet the new requirements, medium- and small-sized operations, which produce a considerable proportion of the country's food supply (USDA, 2016), are among most vulnerable in the new food safety regulatory climate.
- Considering the diversity of industries in need of materials and technical assistance related to FMSA compliance, systematic needs assessments, rather than traditional eminence-based approaches, would enable educators and practitioners to cost-effectively triage their resources to assist the most vulnerable Extension stakeholders.
- Expanding global travel and commerce, increased proportions of food safety at-risk populations, and consumer demand for nontraditional commodities additionally foster breeding grounds for emerging infectious diseases

EXEMPTION AND COMPLIANCE FOR FOOD SAFETY MODERNIZATION ACT PRODUCE RULE



	Demographics of Tennessee Processors (n=17)	Main Products	Other Products
Years in Business	Mean: 8 Median: 7 Range: 1-29	Baked Products; Donut and specialty pastries; Salsa; Peach Salsa; Jams; Spicy Jam; Egg; Honey; Cheese; Breads; Peanut Butter; Deserts; Baking flour mix; Chili Oil; Spices; Chicken; Canned foods.	Beauty soaps; Beeswax candle; Gardening supplies
Number of Employee	Mean: 2 Median: 2 Range: 1-8		

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FOOD SAFETY: A MOVING TARGET

- Unlike the vast majority of species, microbial communities have the ability of moving toward diversity and fitness through vertical and horizontal gene transfer mechanisms, enabling the "emergence" of organisms with new characteristics in response to evolving agricultural and manufacturing environments.
- Consequently, assuring the safety of the public against natural and anthropogenic microbial pathogens in food and agricultural commodities is a daunting task and a moving target.

Recent Epidemiological Study: (Scallan et al., 2011)

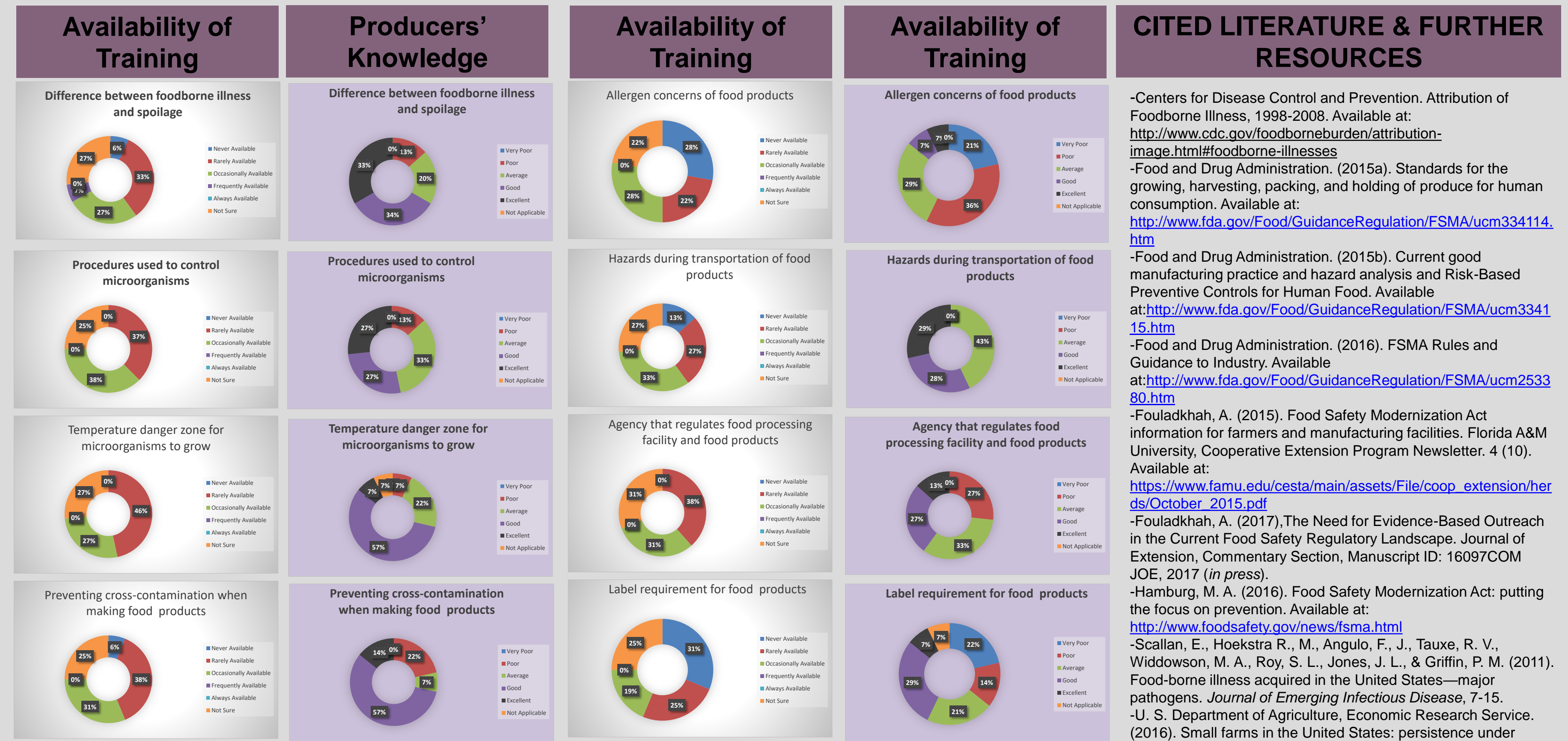
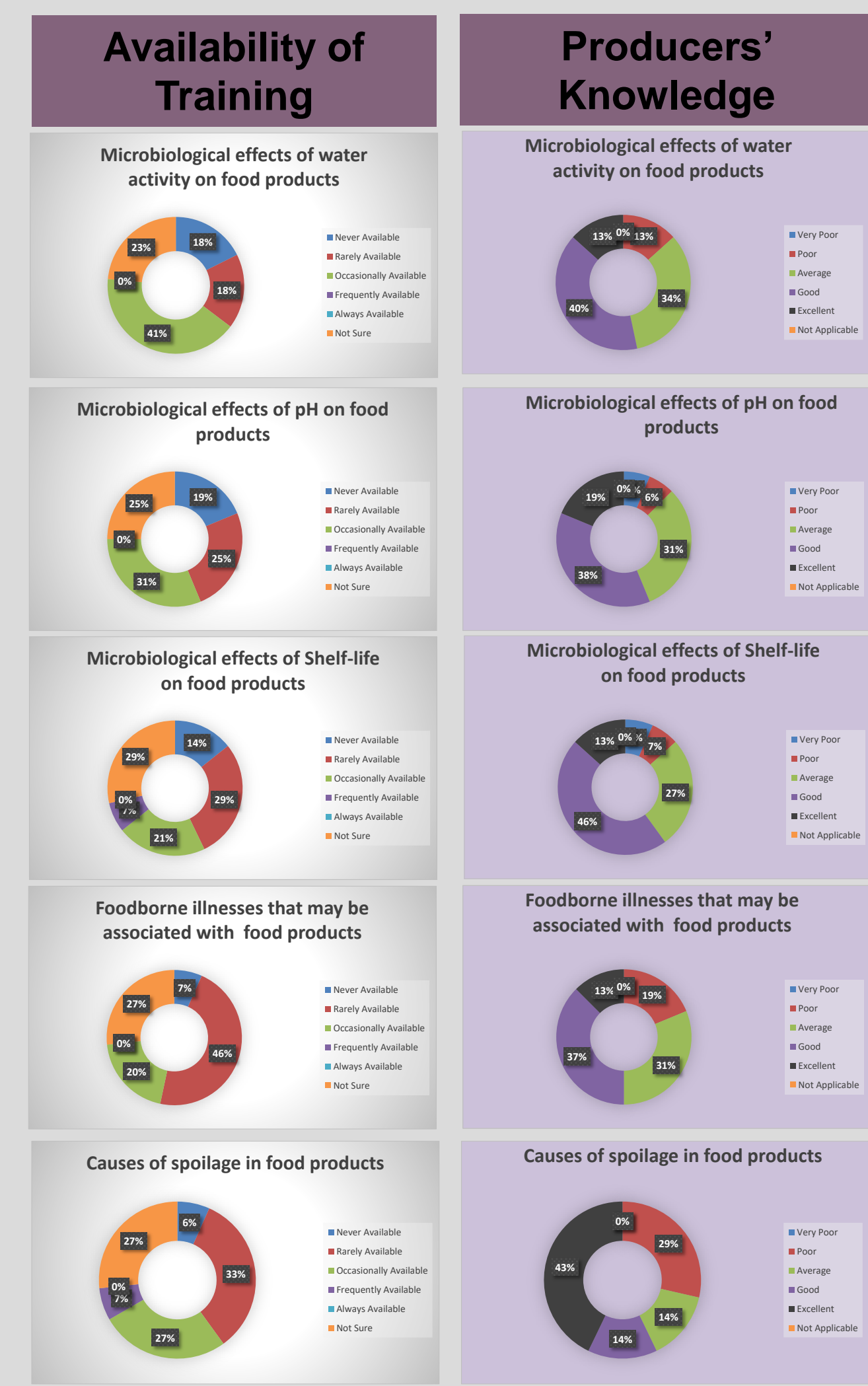
- 47.8 million illnesses, 127,839 hospitalizations, and more than 3,037 deaths in the United States.
- 9.4 million illnesses, 55,961 hospitalizations, and 1,351 deaths are cause by 31 known foodborne agents.

Losses beyond Healthcare: (Fouladkhah, 2017)

- In addition to consumer insecurity, foodborne diseases cause around \$77.7 billion for losses in productivity and economical losses.
- Approximately 30% of population are especially "at risk" for foodborne diseases

Contributors to Foodborne Illness & Death: (CDC, 2017)

- Fresh produce:** 46% of illness, 23% of death
- Meat and poultry:** 23% of illness, 29% of death
- Dairy and eggs:** 20% of illness, 15% of death
- Fish and shellfish:** 6.1% of illness, 6.4% of death



CITED LITERATURE & FURTHER RESOURCES

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