TDA

OVERVIEW
Responsibilities

- Retail Food Stores
- Delis and In House Food Service
- Dairy Farms
- Dairy Container & Closure Mfgrs.
- Dairy Processing Plants
- Beverage Bottling Plants
- Food Manufacturers and Warehouses
- Seafood
- Custom Slaughter/Domestic Kitchens
Retail Food Stores

- 6441 inspected by TDA
- 3055 by contract w/counties
- 5709 delis/in-house food service
- Small mom and pop’s to superstores
Dairy Farms

- 377 Grade A dairy farms
- 4 goat dairy farms
- 1 sheep dairy farm (ships frozen)
Dairy Container and Closure Manufacturers

- 5 container
- 3 closure
- No other industry has containers/closures regulated in such a manner
- Most regulated entity in the food industry
- Reason: Improperly processed dairy products associated with largest/deadliest foodborne outbreaks in history
Dairy Processing Plants

- Unilever Ice Cream (Breyer’s Klondike, Popsicle, and more) 17 acres under roof – Covington, Tn.
- Large Hispanic cheese manufacturer – Greeneville, Tenn.
- 12 fluid (6 large, 6 small)
- 1 yogurt (largest in US)
- Great Lakes Cheese - New $100 million Cheese Cutting/Shredding/Slicing/Dicing
- MDS – (Cheese) Currently Under Expansion in Manchester area
Beverage Bottlers

- Soft Drinks
- Beer
- Water
- Wineries
- Jack Daniels
- Moonshine, corn liquor, white lightning
Food Manufacturers and Warehouses

- 511 warehouses
- 1267 food manufacturers
- Small jam and jelly to 1,000,000 sq. ft. facility
- 185 FDA Contract Food Inspections
- Approximately 149 Domestic Kitchens – Cottage Industries have Exploded
Primary Goal is Food Safety

- Identify populations of concern—(YOPI’s)
- Program has evolved beyond sanitation
- Hazard identification-risk based inspection
- Chemical, Physical, Microbiological, Allergen
- pH, Aw, temperatures, pressures, PHF
Mode of Operation

- Risk based inspection frequency
- Food Sampling Program for Pathogens high risk foods, foods with a history
- Civil Penalty Program for repeat violations of sanitation.
- Risk assessment of foods, food processes and food processing equipment.
Risk Based Inspection
Frequency

- High risk & foods with a history- 4X per yr.
- Med risk- 2X per yr.
- Low risk, dry warehouses- 1X per yr.
- Problem facilities- as often as deemed necessary
Food Sampling Program

- Chemical Testing performed on:
  - Fish/Seafood – Farm Raised/Import - Fluoroquinolones – Linked to nerve damage
    Malachite Green – Linked to liver damage
  - Dried Fruits – Sulfites (sensitivity)
  - Imported Candy – Lead
  - Snack Foods – Undeclared Allergens
  - Domestic Kitchens – Undeclared Allergens
  - Imported Dairy Drinks – Melamine
  - Peanut Butter/Corn Products – Aflatoxin
  - Antifreeze – Denatonium Benzoate
Food Sampling Program

- Microbiological Testing Performed on:
  - Deli Products – (chef salads, potato/pasta/pimento salads, layered dips) for Salmonella, Listeria
  - Deli Meats – (Ham, Beef, Poultry, Processed) for Salmonella Listeria
  - Prepared Sandwiches – Listeria, Salmonella
  - Unpasteurized Fruit Juice – E. coli, Salmonella, Listeria
  - Water – Plate Count and Coliform
  - Fruits and Salads (produce Section) – E. coli, Salmonella, Listeria
  - Herbs and Sprouts - E. coli, Salmonella, Listeria
  - Ethnic, Soft Cheeses, Brie – Listeria, Coliform, Staph Aureus
Civil Penalty Program

Implemented as an incentive for compliance specifically targeting repeat violations of sanitation of both a critical and non-critical nature. Based on significance of the sanitation violation Does not preclude condemnation/seizure
Mode of Operation

- Team effort-interact
- Work with processors for food safety
- Educate before we regulate
- Explain, explain, explain
- Documentation – continuing letters related to food safety i.e. guarantees
Consumer Complaints

- Anything and everything that can possibly be found in a package of food has been found at one time or another.
- Most complaints valid, some appear to be not valid
- Must investigate all
Who’s on First and What’s on Second: Preparing to Juggle the Regulations

CONFUSION ABOUNDS
Agencies Possibly Involved

- USDA
- TN Dept. of Health
- TN Dept. of Agriculture
  - Food & Dairy
  - Weights & Measures
Agencies Possibly Involved

- USDA – Food Safety and Inspection Service
- FSIS ensures that the nation’s commercial supply of meat, poultry, egg products, and catfish is safe, wholesome, and correctly labeled and packaged as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, the Egg Products Inspection Act, and Catfish Regulations.
- Two entities under FSIS
  - OFFICE OF FIELD OPERATIONS
  - OFFICE OF PROGRAM EVALUATION ENFORCEMENT AND REVIEW
FSIS - Office of Field Operations

- Office of Field Operations (OFO) - The Office Of Field Operations manages a nationwide program of inspection and enforcement activities regarding meat, poultry and egg products
- Manages Federal Grant of Inspection. (HACCP, SSOP, Sanitary Requirements of Facility)
- Once the product leaves the official establishment, they have no jurisdiction over it. They document noncompliance's and we can withhold or suspend operations. They can RETAIN product within the establishment.
FSIS - Office of Program Evaluation, Enforcement, and Review (OPEER)

- OPEER manages and directs investigations, case development, and documentation of violations of Inspection laws and regulations.
- Deal with meat, poultry and egg products that are in commerce.
- This includes shipping, warehouses, restaurants, wholesalers. Whatever happens once it leaves the plant, is OPEER jurisdiction.
- OPEER can DETAIN product in commerce.
- They are law enforcement officers, carry guns, drive unmarked cars and are trained in legal matters. Violations result in misdemeanors or felonies.
Tennessee Department of Health

- Regulates Food Service Establishments
  - Approximately 26,000 establishments statewide
    - Restaurants
    - School Cafeterias
    - Food Trucks
    - Temporary Food Service

- Basic food safety training offered free of charge in every county health department monthly.
Tennessee Department of Health

- Other Programs
  - Hotels
  - Public Swimming Pools
  - Tattoo Artists & Tattoo Establishments
  - Body Piercers
  - Rabies Control
  - Daycare Centers
  - Correctional Facilities
  - Campgrounds
  - Bed & Breakfasts
Weights and Measures

- Most commodities may only be sold by weight, measure or count, using a commercial scale that complies with state law.
- Scales may be inspected on an annual basis. Approval seals are placed on those scales in compliance. Non-compliant scales are to be repaired by scale agencies licensed by the department.
- Commodities labeled by weight must be sold by net weight and contain at least the amount stated on the label.
Who’s on First and What’s on Second: Preparing to Juggle the Regulations

- With Exception of Custom Slaughter Facilities – Tennessee Department of Agriculture does not inspect Animal Processing Facilities – This is under jurisdiction of USDA.
- TDA does regulate retail sales of meat that come from USDA inspected sources
- USDA does provide for some poultry exemptions but this does not exempt from USDA oversight – No continuous bird by bird USDA inspection
Basic Regulatory Considerations for Retail and Non-retail Meat Sales in Tennessee

Guidance for Farmers Interested in Value-added Beef Marketing Activities

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Steps to Obtain a Retail Meat Permit

1. Initial contact regarding interest in a farm-based retail meat permit should be made directly to the main office of the Food and Dairy Section, Consumer and Industry Services Division of TDA in Nashville (phone: 615-837-5193). When contacting this office, simply plan to notify whoever answers the telephone that you are "interested in a farm-based retail meat permit."

2. TDA will note your name and contact information and will notify the inspector in the area to schedule an initial consultation. A one-page listing and summary of the retail meat permit requirements/guidelines will be sent from the main TDA office if requested. These guidelines are in Appendix 1.

3. The inspector will schedule a consultation visit and/or an initial inspection, depending on the status of the facility and business.
Steps to Obtain a Retail Meat Permit

(4) The inspector will use the TDA Food Establishment Inspection form to conduct the on-site inspection. A copy of the TDA Food Establishment Inspection form is in Appendix 2. As part of the on-site inspection, the inspector will issue an application for permit if the inspection process results with a determination of "in compliance with requirements." A review of the product label will be conducted by the inspector as part of the on-site inspection. A copy of the application for permit form is in Appendix 3.

(5) The application for permit will be completed on-site by the TDA inspector during the inspection visit. Instructions will be provided for mailing the application and remitting the $50 permit fee.

(6) After the completed application for permit and the permit fee have been received by the main TDA office in Nashville, the actual permit will be issued and mailed.
Farm Based Retail Meat Guidelines

- Requires a $50 Retail Meat Sales Permit and TDA inspection. Permit must be posted where meat sales occur.

- Permit is acceptable for “retail meat sale” only. Product sold for the purpose of resale to restaurants, grocery stores or other retail outlets will be regulated by USDA.

- Animals must be processed at a USDA inspected facility which is credentialed for the animal to be processed. Meat must be processed, packaged and labeled at the USDA facility.
Farm Based Retail Meat Guidelines - Continued

- Labels to be approved by on site USDA personnel and at a minimum must include name of product, complete address of individual offering meat for sale and net weight. Lot/code numbers are recommended.

- Meat must be transported in a secure manner - a freezer or refrigerator operated by inverter is acceptable. Cooler/refrigerator/freezer units used for the storage or transportation of meats must be cleanable, kept clean and in good repair.
Farm Based Retail Meat Guidelines - Continued

- Storage in cooler/refrigerator/freezer(s) units dedicated for the meat offered for sale and is (are) located in a secure area away from potential sources of contamination and accessible for inspection by TDA. Thermometers are required in coolers/refrigerators to verify temperatures of storage.

- All poultry meat must be stored in a separate cooler/refrigerator/freezer to prevent cross-contamination with meats of other species unless all such stored meat is received and maintained hard frozen.
Farm Based Retail Meat Guidelines - Continued

- No re-freezing of product, if the product is acquired frozen from the processor it must be maintained in a frozen state from the processing facility to the consumer – refrigerated product must be maintained under 41F. from the processing facility to the consumer.

- Hands and outer clothing must be kept clean when handling meat being offered for sale.

- Records of source animal and consumer or place of consumer purchase should be maintained for traceability purposes.
OUR PRIMARY ROLE IS TO PROTECT THE PUBLIC’S HEALTH AND WHILE DOING SO WE POTENTIALLY LESSEN THE LIABILITY OF THOSE ENTITIES THAT WISH TO PRODUCE A SAFE FOOD FOR THE CONSUMING PUBLIC.
THANK YOU