



Food Safety Division

2011 State Report

+ Challenging Year



+ Food Safety Division

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Accomplishments:

- Review of 2009 FDA Food Code
- Legislation
- Manufactured and Voluntary Food Regulatory Program Standards



+ 2009 Food Code Adoption

- Partnered with the OHA and food industry to create Statewide Food Standard
- Planning to set up training for regulators and industry

+ 2011 Oregon Legislative Assembly

- Farm Direct Marketer
- Civil Penalties
- Exemptions Slaughtering Poultry
- Honey and Olive Oil Standard of Identity

+ Farm-Direct Marketer

HB2336

- Foods for which the principal ingredients are agricultural products grown, raised and harvested by the same agricultural producer that bottles, packages or cans the food
- Rules are still pending

+ Civil Penalties

2009 SB 188; ORS 616.997

- Establish a civil penalty system to encourage regulatory compliance resulting in safe and sanitary food
- Civil penalties are for repeated critical violations and unlicensed facilities

+ Exemption for establishments slaughtering Poultry- HB2872

- Allows for a person who slaughters 1000 birds or less to not have a poultry-slaughter license
- Sanitation standards still required; similar to the USDA exemption

+ **Honey 2011 HB 2947**
& Olive Oil 2009 HB 2893

- Establishes a standard of identity for honey and olive oil
- Primarily based on USDA grades
- Prohibits sale of imitation honey and olive oil

+ **Manufactured and Voluntary Food Regulatory Program Standard**

- To establish a uniform high quality program for retail and manufacturing
- State self-assessment (2008) → FDA review (2008) → FDA pre-audit (March 2011) → currently waiting for FDA review of **continuous improvement plan**

+ ODA Team FDA Pre-audit Meeting



+ **Manufactured and Voluntary Food Regulatory Program Standard**

Major areas of improvements:

STD 2 - Training

- Providing more training opportunities
- Better tracking system
- Advanced training for specialized areas and assignments adjusted accordingly



+ **Manufactured and Voluntary Food Regulatory Program Standard**

STD 3- Inspection Program

The inventory is categorized by degree of risk , inspections are prioritized, frequencies are assigned and resources allocated accordingly

+ **Manufactured and Voluntary Food Regulatory Program Standard**

STD 3- Inspection Program

Risk classification criteria for food establishments based on:

- **type of process**
- **type of foods**
- **target population**
- **compliance history**
- **volume of product distributed**

+ **Manufactured and Voluntary Food Regulatory Program Standard**

STD 4- Inspection Audit Program

- Field inspection audits and sample report audits have been conducted for years
- Inspection report audits → new goal to detect trends and take corrective actions through training

+ **Manufactured and Voluntary Food Regulatory Program Standard**

STD 6- Compliance & Enforcement Program

- Database to track critical and chronic violations (what) and violators (who) and establish timelines for progressive action
- Evaluate if proper procedures are followed by inspectors

+ Thank you

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