

North Carolina Department of Agriculture & Consumer Services

Food and Drug Protection Division

Presented by Harold McDowell, REHS

July 15, 2012

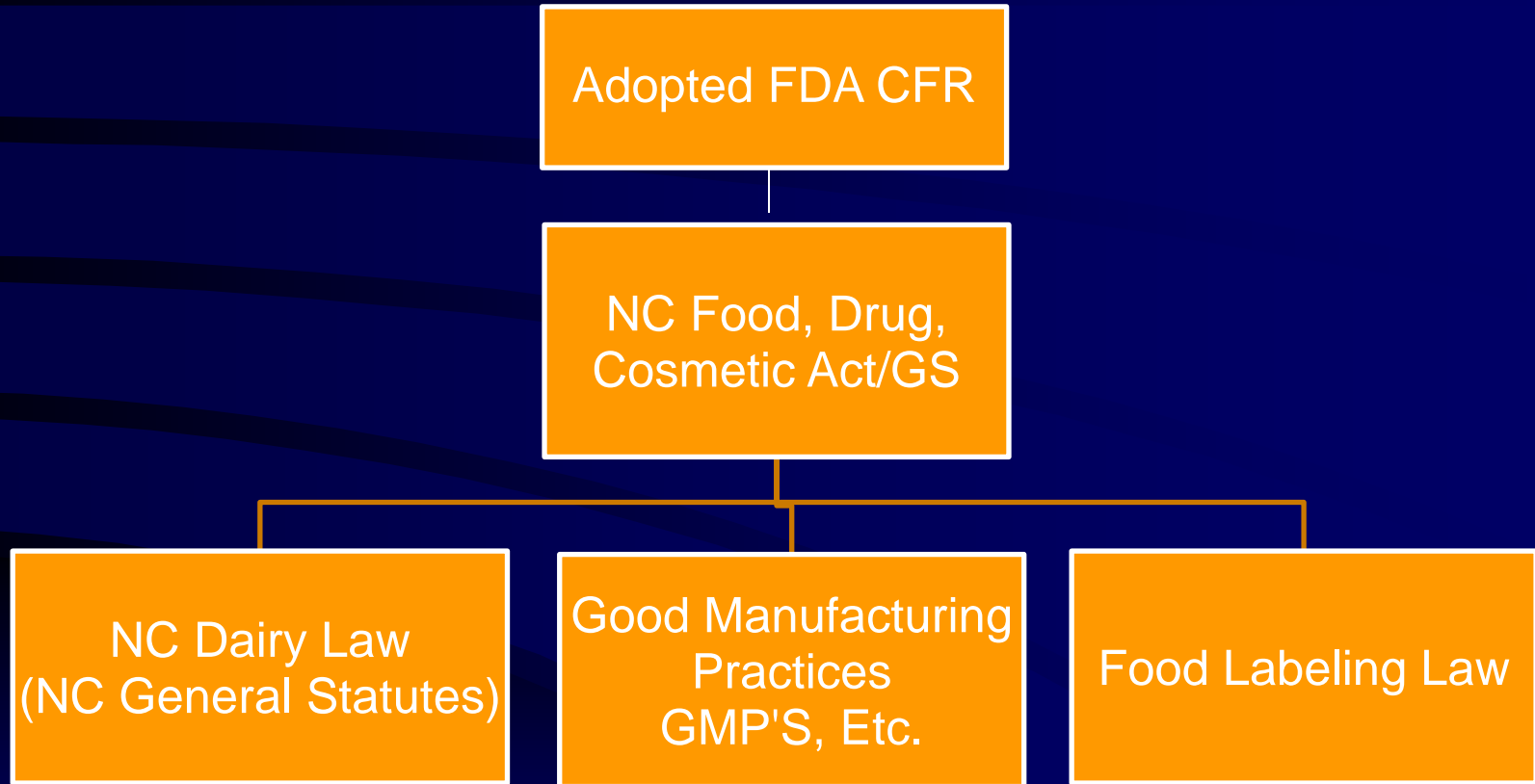


Food Regulatory Inspectors

- 32 State-Wide Specialists
- Level I & II Inspectors
- Home-Based Field Offices
- Regulate Manufacture, Distribution, and Storage of Non-Meat Food Products



REGULATORY AUTHORITY



NC Dairy Law

NC Administrative Code & NC General Statutes

- Wholesale/Retail Frozen Dessert Manufacturers
- Level II Inspection Work - Milk/Cheese Firms



GMP's

21 CFR 110's

- Basic Guidelines for All Field Work
- Buildings and Facilities - Structural Deficiencies
- Sanitary Operations
- Personnel - Employee Practices
- Equipment/Utensils
- Production & Process Controls



Food Labeling Law

- Federal Regulation
- Mandatory Requirements
- Allergen Concerns - 150-200 deaths/year
 - 8 food products out of 300+ (dairy, soy, peanuts, tree nuts, egg, gluten products, fish, shellfish (Canada + sesame seeds))
- Special claims – fat-free, sugar free, diet, etc – may need label review



Routine Inspections

- Retail Grocery & Drug Stores
- Convenience Stores
- Retail Dept Stores
- Bakeries
- Ethnic Stores
- Seafood Markets
- Specialty Stores
- Salvage Stores
- Food Processing Firms
- Warehouses/Relays
- Mills
- Repackers
- Beverage Processors
- Food Banks
- Ice Plants
- Frozen Dessert Machines



Sampling/Testing

- Consumer Complaint- Micro, Filth
- Rodent/Insect Infestation - Filth
- Chemical
- Grain - Aflatoxin
- Agricultural Commodities - Pesticides
- Frozen Desserts - Micro
- Milk - Pesticides, Aflatoxin, Butterfat, Micro
- Bottled Water – TDS, Micro, VOC, Radiological
- Inspection (product sampling) - Micro



Consumer Complaints

- Types of Products-
Packaged Food/Non-
Meat Products
- Types of Complaints-
Product Related, Store
Related
- Product Related-
Foreign Objects,
Temperature Abuse,
Filth, Labeling
- Store Related-
Sanitation Issues,
Employee Practices,
Rodent/Insect
Infestation



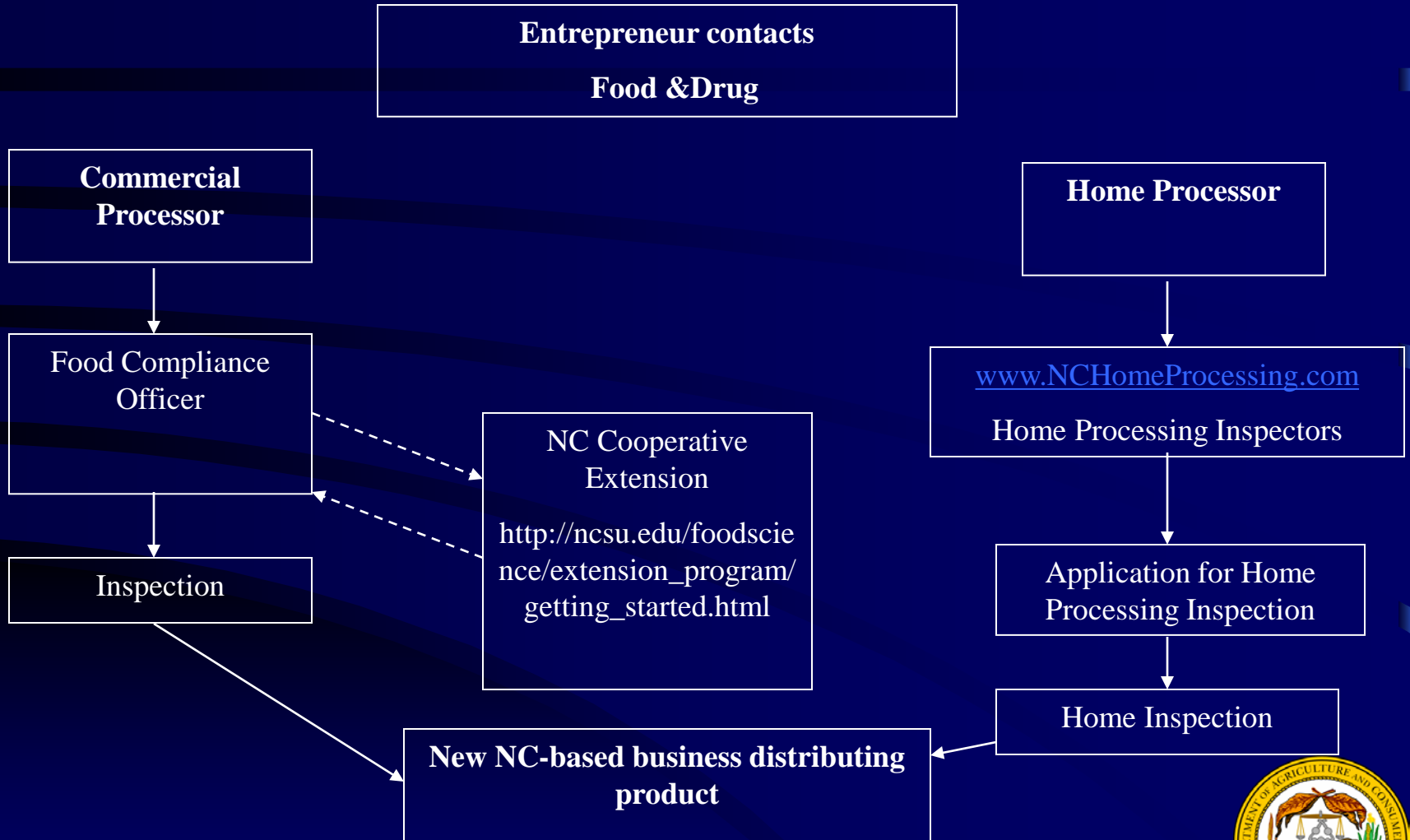
Home Processors

www.nchomeprocessing.com/

- Mandatory Requirements- Clean Water/No Indoor Pets
- Only Low Risk Products Allowed
- Questionable Products Require Further Evaluation
- One-Time Inspection with Follow-up on Complaint Basis
- Review Sanitation, Labeling, and Packaging Issues



Who to Contact



Processor & Home Processor Settings

- Owner's Home
- Community Kitchen
- Multi-Use Facility - Stecoah Valley Food Ventures & Blue Ridge Food Ventures
- Restaurant Kitchen



Questionable Product

Tristan Laundon
NC State University
Evaluate Process
(919) 513-2090

LOW ACID
No Non-Commercial
Processing

ACIDIFIED
Attend Acidified Sch.
Process Authority
Register Process, FDA
Level 2 Inspection

ACID
Level 1 Inspection



Definitions- High Risk

- Low-Acid - foods with finished equilibrium pH > 4.6 and a water activity of >0.85
- Acidified - low-acid foods to which acid(s) or acid food(s) are added to achieve a finished equilibrium pH of 4.6 or below and a water activity > 0.85



Definitions-Low Risk

- Acid - any food(s) that has a natural pH of 4.6 or below and water activity A_w of .85 or higher. (1.0 is pure water)



Level 2 Inspections

- Dairy
- Bottled Water
- Low Acid/Acidified Food
- Seafood HACCP
- Juice HACCP
- Dietary Supplements



Disasters/Emergency Response

- Hurricanes/Tornadoes/Floods
- Fires
- Truck Wrecks
- Food Recall/Recall Effectiveness



Rapid Response Teams

- Coordinated Response to Food or Similar Emergencies.
- Multi-Agency (Envir. Health, Agriculture, FDA, USDA, Local Law Enforcement, FBI, Emergency Response Personnel)
- Multidisciplinary/Subject Matter & Area Experts (Epi, Microbiologist, etc.)
- Incident Command System (ICS)



Subject matter experts (e.g. members of the NC Food Safety and Defense Task Force):

- **Public Health Regional Surveillance Teams (PHRSTs)**
 - Edie Alfano-Sobsey, PHRST-4 Team Leader
- **NC Department of Environment and Natural Resources**
 - Cris Harrelson, Food Defense Coordinator
- **NC Division of Public Health (State Public Health)**
 - David Sweat, State Foodborne Illness Epidemiologist
- **Local Health Departments**
- **Academia**
 - Ben Chapman, NCSU Food Science,
- **Industry**
- **FBI, SBI, and local law enforcement**
 - James Page, FBI Weapons of Mass Destruction Coordinator



Resources

NCDA & CS, Food & Drug
Protection Division

919-733-7366

www.agr.state.nc.us/

NCSU Dept of Food Science
Cooperative Extension Service

919-515-2956

[http://ncsu.edu/foodscience/extension
_program/entrepreneurs.html](http://ncsu.edu/foodscience/extension_program/entrepreneurs.html)

