

Crisis Control Newsletter

Crisis Control Newsletter from RQA, Inc.—A Catlin Preferred Provider to Foodservice, Food Processing and Consumer Products Industries

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FDA Flexes FSMA Muscle

Recently, there have been a myriad of recalls due to peanut butter and other peanut products adulterated with *Salmonella.* The source of this outbreak has been link to one manufacturing plant of the largest organic peanut producer in the United States. At this time, there have been 41 illnesses reported in 20 states. This outbreak of *Salmonella* has also affected over 400 peanut products and numerous other manufacturer who used this company's products in the production of their products.

For the first time in history and the first time since the Food Safety Modernization ACT (FSMA) was signed into law in January of 2011, the Food and Drug Administration (FDA), flexed its FSMA muscle. The FDA used the authority granted by FSMA to suspend the registration of the peanut butter processor implicated in the *Salmonella* outbreak. By revoking the FDA registration, the processor would be prohibited from selling any products. The FDA cited the recent outbreak and a history of health violations as the reason for the suspension.

Food Safety News reports that the FDA found *Salmonella* in 28 environmental samples, 13 nut butter product samples, and one sample of raw peanuts during an inspection of the plant beginning in September of 2012. Four of the nut butter samples contained the strain of *Salmonella* that is implicated in the current outbreak.

The company has denied distributing any contaminated product saying that any product testing positive for pathogens was destroyed; however, FDA's review of the company's own testing program revealed otherwise.

The company stopped operations voluntarily in September but had planned to resume operations before the end of the year. That was halted when the FDA suspended the company's registration. The company may have to furnish the FDA with a corrective actions plan and will have to prove that it has implemented procedures to produce safe products before the suspension can be lifted.

The company says it is continuing to work with the FDA in order to fulfill the necessary requirements and get back to operations as soon as possible.

Sources: Food Safety News, November 2012; CDC; FDA; Just-Food

FSMA Legislation Key Facts

Preventive controls

FDA has a legislative mandate to require comprehensive, prevention-based controls across the food supply.

- It requires food facilities to evaluate the hazards in their operations, implement and monitor effective measures to prevent contamination, and have a plan in place to take any corrective actions.
- It requires FDA to establish science-based standards for the safe production and harvesting of fruits and vegetables to minimize the risk of serious illnesses or death.

Inspection and Compliance

Inspection is an important means of holding industry accountable for their responsibility to produce safe product. FDA will meet this expectation by:

- Applying its inspection resources in a risk-based manner
- Innovating in its inspection approaches to be the most efficient and effective with existing resources

Imported Food Safety

The legislation provides significant enhancements to FDA's ability to achieve greater oversight of the millions of food products coming into the United States from other countries each year. Relative to import food safety, the legislation:

- requires importers to perform supplier verification activities to ensure imported food is safe
- authorizes FDA to refuse admission to imported food if the foreign facility or country refuses to allow an FDA inspection
- authorizes FDA to require certification, based on risk criteria, that the imported food is in compliance with food safety requirements
- provides an incentive for importers to take additional food safety measures in order to receive expedited review of their shipments.

Response

FDA will have mandatory recall authority for all food products. This new authority is a critical improvement in FDA's ability to protect the public health

Food and Drug Administration Recalls (www.fda.gov)

Product: Dog Formula
Incident: Possible Health Risk– *Salmonella*

An Irwindale, CA firm has issued a voluntary recall of one batch of lamb meal & brown rice adult dog food sold in 26 lb. packages. The firm has issued the voluntary recall because a sample of the manufacturing batch tested positive for *Salmonella* contamination. Pets with *Salmonella* infections may have decreased appetite, fever, and abdominal pain. Infected but otherwise healthy pets can be carriers and infect other animals or humans. Individuals handling the dry pet food can become infected with *Salmonella*, especially if they have not thoroughly washed their hands. The product was originally manufactured on Aug. 29 and distributed on Aug. 30 and 31 in CA, GA, IL, NV, VA and WA. No human or pet illnesses have been reported. The firm is taking immediate action to remove the product and is investigating the cause of contamination. Consumers that have questions or have purchased the affected products should call the firm directly.

Product: Fresh-Cut Mango Products
Incident: Possible Health Risk–*Salmonella*

A Rosenhayn, NJ firm has announced a voluntarily recall of a limited quantity of expired products that contain fresh-cut mangoes. This recall is a result of the FDA announcing a recall of a Burlingame, CA firm recalling their mangoes on Aug. 29, 2012 due to possible *Salmonella* contamination. These mangoes were packed in Mexico and distributed in the United States between July 12—August 29, 2012. Products containing these fresh-cut mango products were distributed to grocery and convenience stores in the Northeast. Products were processed between Aug. 9—19, 2012. *Salmonella* can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. So far, there have been no reported illnesses attributed to the items in this recall. Consumers who have purchased any of these fresh-cut mango products should not consume the mangoes and discard them. Consumers with further questions should contact the company for more details.

United States Department of Agriculture Recalls (www.usda.gov)

Product: Chicken Strip Products
Incident: Possible Health Risk–*Foreign Materials*

A Milford, IN establishment has recalled approximately 2,250 pounds of crunchy chicken strip products because they may contain foreign material, fragments of plastic. The recall includes 7.5 lb. cases containing 30-oz. cartons of crunchy chicken strips. The products were packaged on January 17, 2012 and shipped to a distributor in Lakeland, FL for further distribution. The company alerted FSIS of the problem after receiving two consumer complaints. So far, FSIS has not received any reports of injury or illness associated with consumption of these products. Anyone concerned about an injury should contact a healthcare provider. Consumers and media with questions should contact the company directly.

Product: Bratwurst Products
Incident: Possible Health Risk–*Undeclared Allergen*

A Chicago, IL establishment is recalling approximately 1,305 pounds of cooked bratwurst sausage products because of misbranding and the undeclared allergen, milk, that is not declared on the label. The 10 lb. packages of bratwurst were produced on June 25, July 5, Sept. 6, 12, 20, 2012 and were shipped to foodservice distributors for hotel, restaurant and other institutional use throughout Illinois. The problem was discovered by FSIS during a routine label review and may have occurred due to a misprinting of the product's label. There have not been any reports of adverse reactions due to consumption of these products. Individuals concerned about an allergic reaction should contact a physician. Please contact the company with any further questions.

Consumer Product Safety Commission Recalls (www.cpsc.gov)

Product: Power Strips
Incident: Hazard– *Electric Shock*

A West Hartford, CT importer is recalling about 14,200 of their four-outlet undercabinet power and lighting strips. The power strips, manufactured in China, come in a red package and were manufactured between January 2011 through June 2012. The products were sold at various hardware stores nationwide and online between February 2011 and August 2012. The electrical wires are reversed on the receptacles on the power strips, posing a risk of electrical shock. One incident was reported, however no injuries were sustained during usage. Consumers should immediately unplug and stop using the recalled power strips and return them to the company for a replacement or refund. For additional information, consumers are asked to contact the company or visit the company's website.

Product: Ride-on Toy Cars
Incident: Hazard-*Burn and Fire*

An Eden Prairie, MN importer in cooperation with the CPSC is recalling approximately 4,700 battery-powered ride-on toy cars sold nationwide in catalogs and online from September 2010 - May 2012. The toy cars have an off-road vehicle body style and plastic tires. The specific recalled models were manufactured in China and sold in both pink and tan colors. The battery on these toy cars can overheat, smoke, melt and catch on fire, posing fire and burn hazards to consumers. The company has received nine reports of incidents in which batteries smoked or caught on fire and melted the battery's connections or scorched the plastic in the ride-on car. No injuries have been reported. Consumers should immediately stop using the recalled ride-on toy cars and remove the battery. They should contact the company for a full refund plus reimbursement for shipping and handling. For more details, contact the company directly.

Crisis Control is a newsletter jointly published by RQA, Inc. & Catlin Group.

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