Volume R0715, Issue 1

July 2015



# No Reservations

*No Reservations* **is a monthly newsletter published by RQA Inc. for the restaurant industry.**

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## Extension for FDA's Menu Labeling Compliance Date

### Menu Labeling Compliance Date

### Statement from FDA Deputy Commissioner for Foods and Veterinary Medicine, Michael R. Taylor, on Menu Labeling Extension of Compliance Date

July 9, 2015

The U.S. Food and Drug Administration appreciates and takes very seriously the extensive input it has received from stakeholders throughout the process of establishing requirements for menu labeling in restaurants and other retail food establishments. The FDA is committed to working collaboratively with those establishments covered by the menu labeling final rule, including chain restaurants, covered grocery stores, and others to facilitate timely and efficient implementation of the new requirements.

Since the FDA issued the menu labeling final rule on December 1, 2014, the agency has had extensive dialogue with chain restaurants, covered grocery stores and other covered businesses, and answered numerous questions on how the rule can be implemented in specific situations. Industry, trade and other associations, including the grocery industry, have asked for an additional year to comply with the menu labeling final rule, beyond the original December 2015 compliance date. The FDA agrees additional time is necessary for the agency to provide further clarifying guidance to help facilitate efficient compliance across all covered businesses and for covered establishments to come into compliance with the final rule. The FDA is extending the compliance date for the menu labeling rule to December 1, 2016, for those covered by the rule.

To support compliance by this date, the FDA will continue to engage in discussions with the covered businesses and to answer questions about how the rule applies in particular situations. In addition, the FDA plans to issue in August 2015 a draft guidance document that provides answers to some of the more frequently asked and crosscutting questions that the agency has received to further assist covered establishments in complying with the rule. This guidance document will be labeled "draft" to reflect the FDA's openness to further comments and dialogue and to expanding the guidance as new questions arise. The FDA encourages companies to consider the information in the August guidance as they prepare to comply by December 2016. There will be an opportunity for comment on the draft guidance and the FDA will review any comments received as quickly as possible.

In addition to the guidance, the FDA will also provide educational and technical assistance for the covered businesses and for our state, local, and tribal regulatory partners to support reasonable and consistent compliance nationwide. Now and following the December 1, 2016 compliance date, the FDA will work flexibly and collaboratively with individual companies making a good faith effort to comply with the law.

http://www.fda.gov/Food/IngredientsPackagingLabeling/LabelingNutrition/ucm217762.htm#menu_compliance_dates

## Pathogen Spotlight: Anisakiasis simplex

### Anisakiasis simplex:

Anisakiasis simplex is a worm-like parasite found in certain fish and shellfish. An illness can develop when raw or undercooked seafood containing the parasite is eaten.

Food commonly associated with this parasite is raw and undercooked herring, cod, halibut, mackerel and pacific salmon.

The symptoms common with Anisakiasis are tingling in the throat, and coughing up worms for the non-invasive type. The invasive type of this illness people will experience stomach pain, nausea, vomiting, diarrhea, and will require surgery to remove embedded worms from the walls of the stomach or small intestines.

It is critical to cook fish to the required minimum internal temperature (145°F for at least 15 seconds). The fish must be purchased from approved reputable suppliers. If the fish is to be served raw or partially cooked it must be purchased as sushi grade fish. Sushi grade fish has been frozen by the supplier to the proper time-temperature requirements.

*Note: Freezing will kill parasites, but remember refrigeration and freezing will not kill bacteria or viruses.*



# Barbeque Restaurant, Lexington, NC.

**June 2015**

The Davidson County Health Department and Davie County Health Department are working with the North Carolina Division of Public Health to investigate a gastrointestinal illness outbreak among patrons of a barbecue restaurant in Lexington, NC.

As of Tuesday, June 23, health officials had identified more than 30 individuals in Davidson County with signs and symptoms consistent with salmonellosis: diarrhea, stomach pain, fever, nausea, and sometimes vomiting.

On Wednesday, June 24, the investigation had expanded to include an 40 additional people in Davie County. All apparently ate at the barbecue restaurant several days before becoming ill.

The total number of those sickened is reportedly nearing 100 people from seven states, and the cause is suspected to be Salmonella.

Also on Wednesday, the owners of the facility closed the restaurant until Monday at 6 p.m. “in an effort to regain our customers trust.” At least seven of these individuals have been hospitalized due to their illness, according to reports.

“We are still investigating to determine the source (or sources) of infection,” said Davidson County Health Department Director Monecia Thomas. “We are also actively working with restaurant management to resolve this as soon as possible.”

At this time, the barbecue restaurant has not been required by the state or local health department to close. To stop further spread of the illness, the health department has instructed the restaurant to implement specific control measures to make sure that food temperatures are monitored and recorded prior to service.

The Davidson County Health Department is asking anyone who became ill with diarrhea within four days after eating at the barbecue restaurant on or after June 6 to call (336) 236-3096. Collecting the information is important to help officials determine the size and impact of the outbreak.

Also, food purchased from the restaurant and taken home between June 6-19 should not be consumed by either people or animals, officials said.

Persons who are ill or experiencing symptoms should drink sufficient fluids to stay well hydrated and should seek medical care from their private doctor, urgent care or emergency room if their diarrhea and/or vomiting don’t improve. *Salmonella* is transmitted by food, water or surfaces that have been contaminated with the feces of an infected animal or person. It can commonly be isolated from poultry, egg and milk products, which is why thorough cooking and pasteurization is needed.

Symptoms may be mild and a person can continue to carry *Salmonella* for weeks after symptoms have stopped. Most persons infected with *Salmonella* develop diarrhea (sometimes bloody), fever, and stomach pain 6 to 72 hours after infection.

http://www.foodsafetynews.com

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