

# **Food Safety Inspection Officers' Awareness of Reduced Oxygen Packaging (ROP) Requirements in Wisconsin**

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## Background

- Retail Food and Reduced Oxygen Packaging (ROP)
  - ROP = ↓ O<sub>2</sub> and/or + gaseous substitute
  - 2006 Wisconsin Food Code
  - Based on 2001 FDA Model Food Code
  - *Clostridium botulinum*
- 2009 FDA Model Food Code
  - Science-based
- Benefits
  - *Clostridium botulinum* + *Listeria monocytogenes*
  - ↑ Food Safety Inspection Officers' (FISOs) ROP knowledge
  - ↑ Retail food service knowledge on ROP and food safety
  - ↑ Consumer safety

## Problem Statement

- Wisconsin is slated to adopt the 2009 FDA Food Code
  - FSIOs may not be familiar with the provisions in the 2009 FDA Code and there is a possibility that they are not informing retail food service operations of the provisions.
  - In addition, there is a possibility of inadequate training and enforcement in regards to the ROP provisions in the current Wisconsin Food Code.

## Research Questions

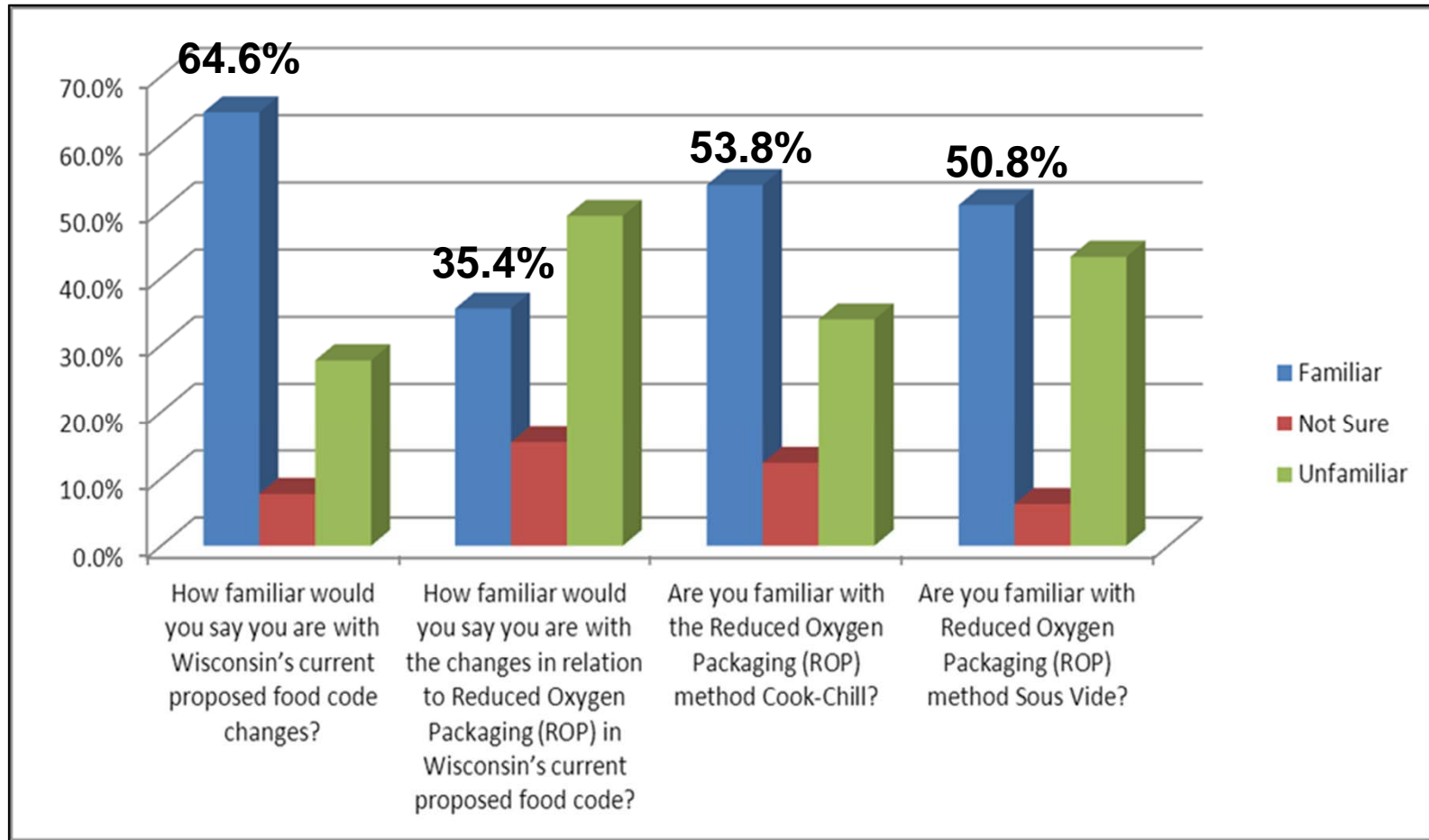
1. What is Wisconsin FSIOs' awareness of reduced oxygen (ROP) processes?
2. What is FISOs' awareness of Wisconsin's proposed food code requirements in relation to retail ROP?
3. What are the training needs for Wisconsin FSIOs in ROP?

## Methodology

- Goal
  - FSIOs' awareness of ROP;
  - Proposed and current ROP Food Code changes; and
  - ROP training needs
- Data collection
  - 13-question survey sent via email (SurveyMonkey®)
- Study population
  - Food Safety Inspection Officers (FSIOs)
  - Wisconsin Department of Agriculture, Trade, and Consumer Protection (WDATCP) and AFDO's Directory of State and Local Officials (DSLO)

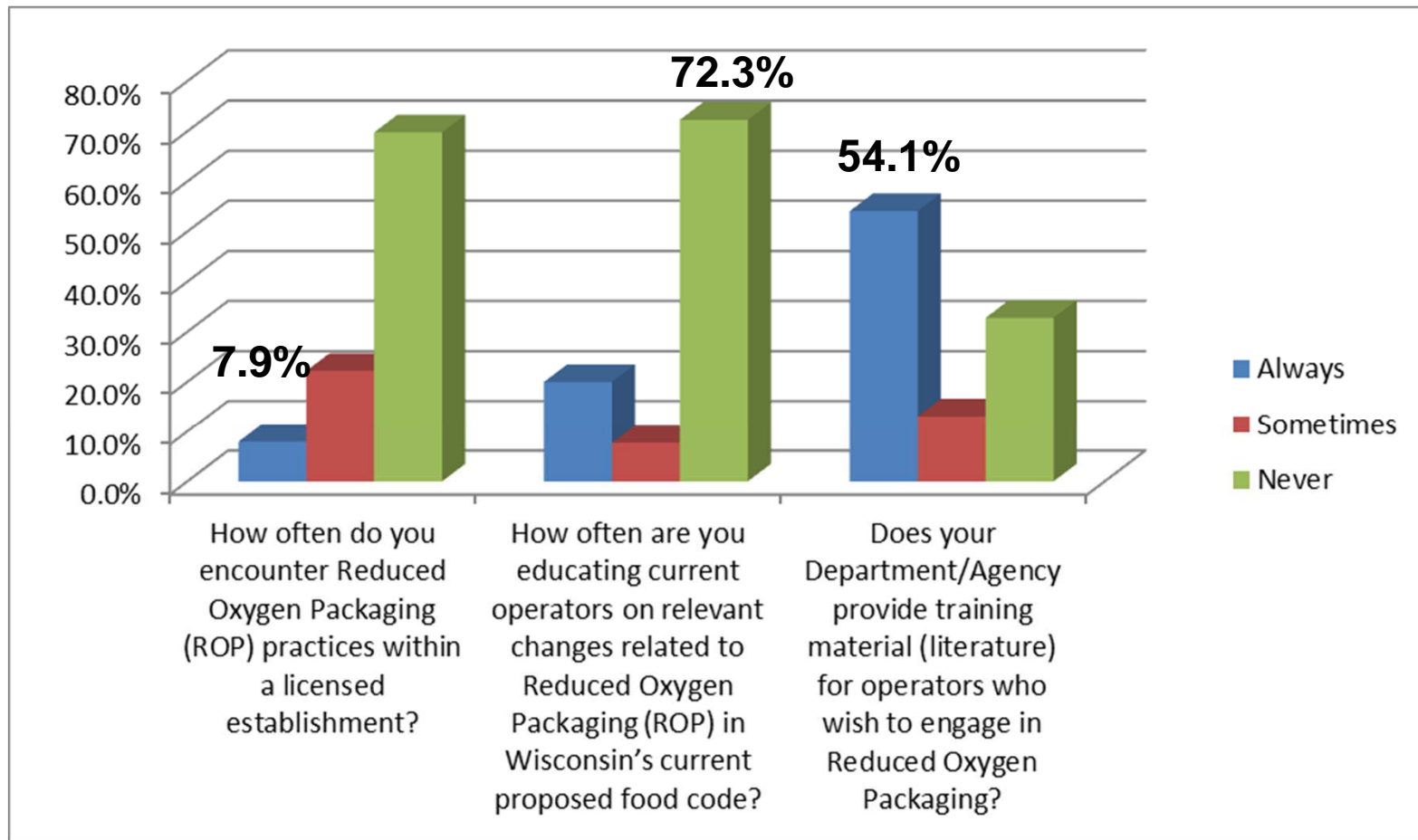
# Results

**FIGURE 1. FSIO familiarity**



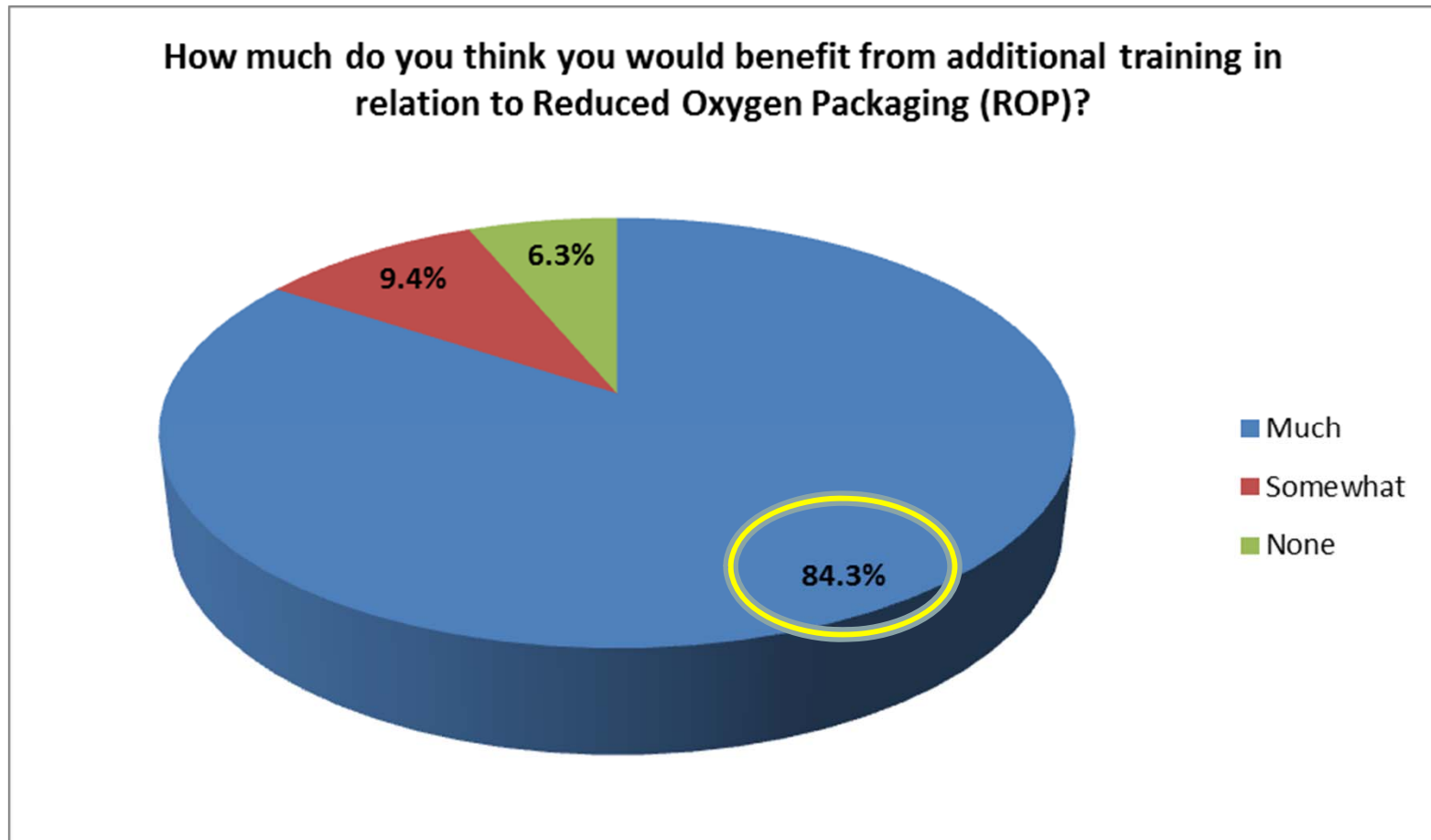
# Results

**FIGURE 2. Encounters, Education, and Availability of Literature.**



# Results

**FIGURE 3. Benefit from additional training**





## Conclusions

- The data suggests:
  - Regulatory vulnerability
  - FSIOs' ROP knowledge base = Operators' benefit
    - Communication
    - Education
  - ROP literature
  - Retail operators don't necessarily have ROP manufacturing knowledge.

## Recommendations

- Adopt the 2009 FDA Food Code
- Implement State-wide ROP training in Wisconsin



## References

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3. Rodgers, S. (2002). Survival of *Clostridium botulinum* in Hot-Fill Meals. *Food Service Technology*, 2(2), 69-79.
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- Wisconsin's FSIOs
  - Thank you for your participation in the survey and for holding the “front line” on food safety!



# Questions?