

$$x^2 + 3(c) + ab$$

$$f(x) [a+b] + v_1$$

$$\sqrt{ab} (c) x^2 + 3$$

$$f = -0.5 z^2 \frac{\sqrt{I}}{\sqrt{I+1}}$$

$$3 + f(x) + v_1$$

$$K = \frac{[NH_3]^2}{[N_2][H_2]^3}$$

$$\theta + [a] 7 x + 3$$

$$5x^2 + a(b) + v_1$$

$$sb + [a] + (c) x^3$$

INDUSTRY BACKDROP HEP A DISCUSSION

AFDO BURLINGTON, VA

MANDY SEDLAK, REHS

FOOD SAFETY AND PUBLIC HEALTH MANAGER, ECOSURE

June 13, 2018

Food Safety Trends



Today's food consumer demands variety and wants an "experience"

Global food, prepared locally
Fresh, organic, fewer ingredients, chemical free

Widespread availability of information can give the appearance of more issues and demand quick response

Society has much less tolerance for any kind of hazard

- ▲ The many stressors on the food supply can lead to unsafe foods unless robust programs exist
- ▲ Must focus on operational, regulatory and reputational risks

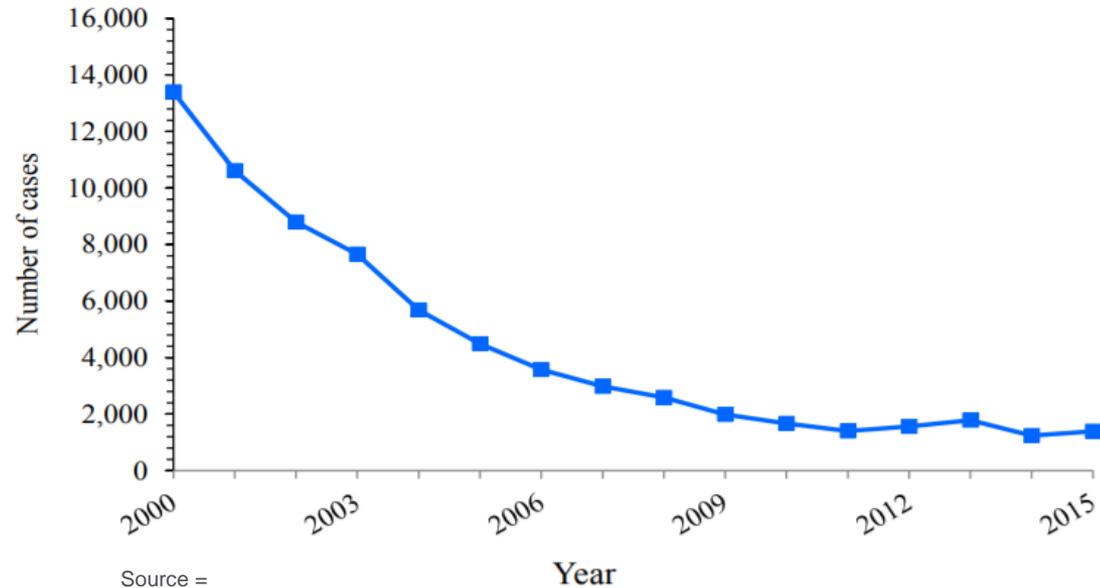
Food Safety and Social Media

2018 *This Is What Happens In An Internet Minute*



Figure 2.1. Reported number of hepatitis A cases — United States, 2000-2015

Hepatitis A



Source =

<https://www.cdc.gov/hepatitis/statistics/2015surveillance/pdfs/2015HepSurveillanceRpt.pdf>

- ▲ Incidence has decreased, despite the fact that we hear more about it!
- ▲ Any RTE food handled by humans or exposed to humans can be a risk
 - We are sourcing foods from farther away...
- ▲ Controls
 - Vaccination
 - Handwashing
 - Not working when ill
 - Prepare food carefully

Top 10 Health Department Inspection Violations in Restaurants

Violation	% Out of Compliance
Physical facilities installed, maintained and clean	27.0%
Food and non food-contact surfaces cleanable, properly designed, constructed and used	20.9%
Nonfood-contact surfaces clean	20.5%
Food-contact surfaces: cleaned and sanitized	17.2%
Adequate handwashing sinks properly supplied and accessible	13.6%
Plumbing installed; proper backflow devices	11.9%
Proper cold holding temperatures	11.5%
Adequate ventilation and lighting; designated areas use	10.0%
Contamination prevented during food preparation, storage and display	8.9%
Utensil, equipment and linens: properly stored, dried and handled	8.5%