

What the KIMCHEE is That??

Sharon Thompson, DVM, MPH



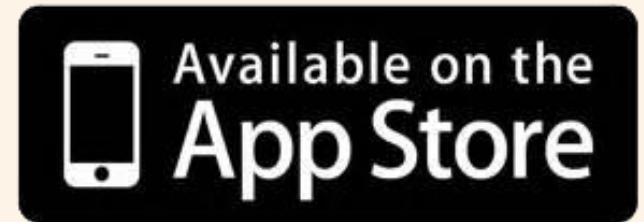
Director and Associate Professor
University of Tennessee
Center for Agriculture and Food Security
and Preparedness

Download the App

- Free download for
 - Tablets
 - Phones

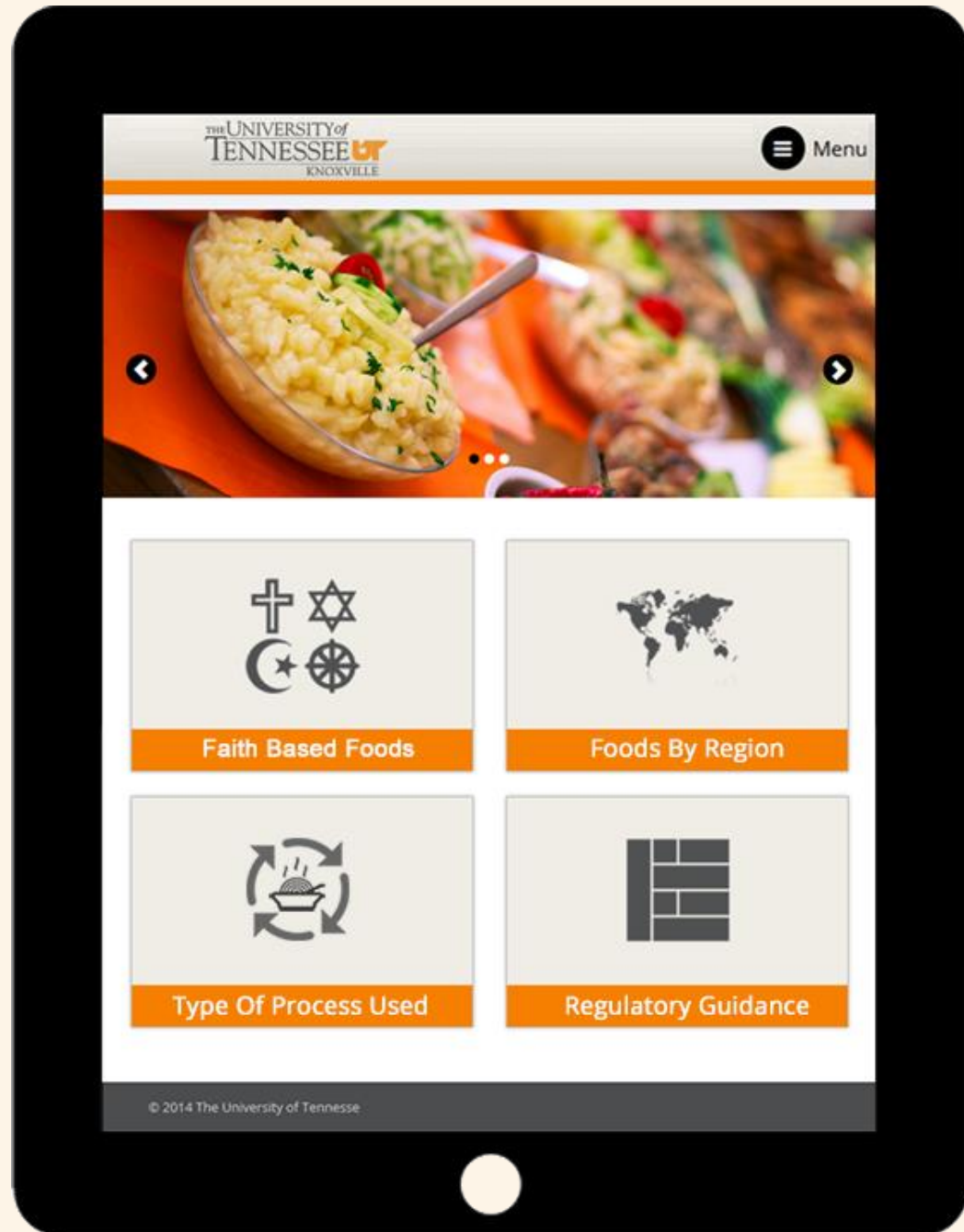
Search for:

Cultural Foods Safety



CAFSP Cultural Foods Safety App

- Inspection tool
- Includes 108 foods with associated outbreaks or specific critical limits
- Searchable



CAFSP Cultural Foods Safety App

- Takes advantage of technology
- Convenient and easy to operate
- Includes pictures for easy recognition
- Does not require WiFi, except for external links



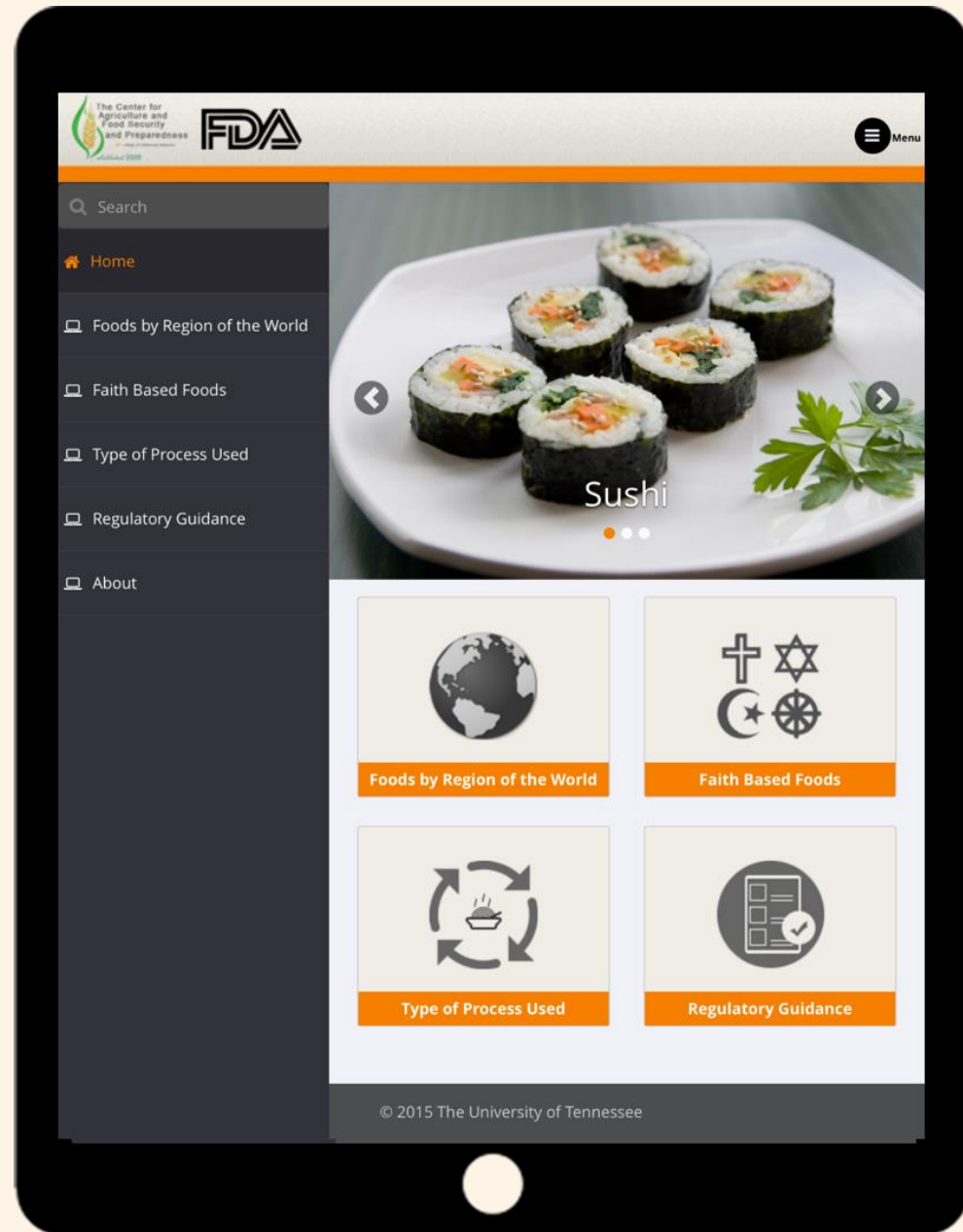
CAFSP Cultural Foods Safety App

- Provides additional regulatory information
- Quick identification with Search Function, including alternate names and similar foods



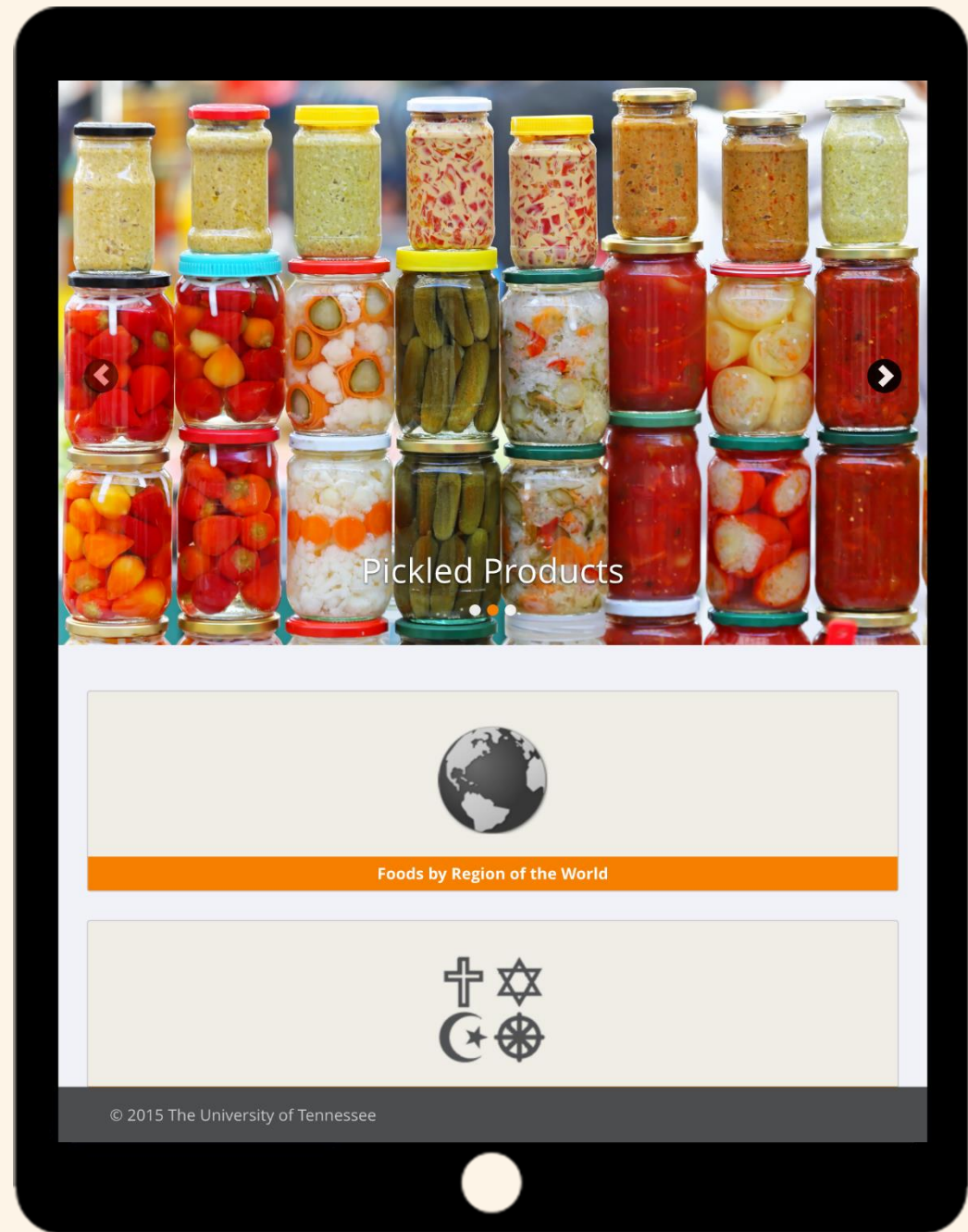
Cultural Foods Safety App Home Page

- Foods by Region of the World
- Faith Based Foods
- Type of Process
- Regulatory Guidance



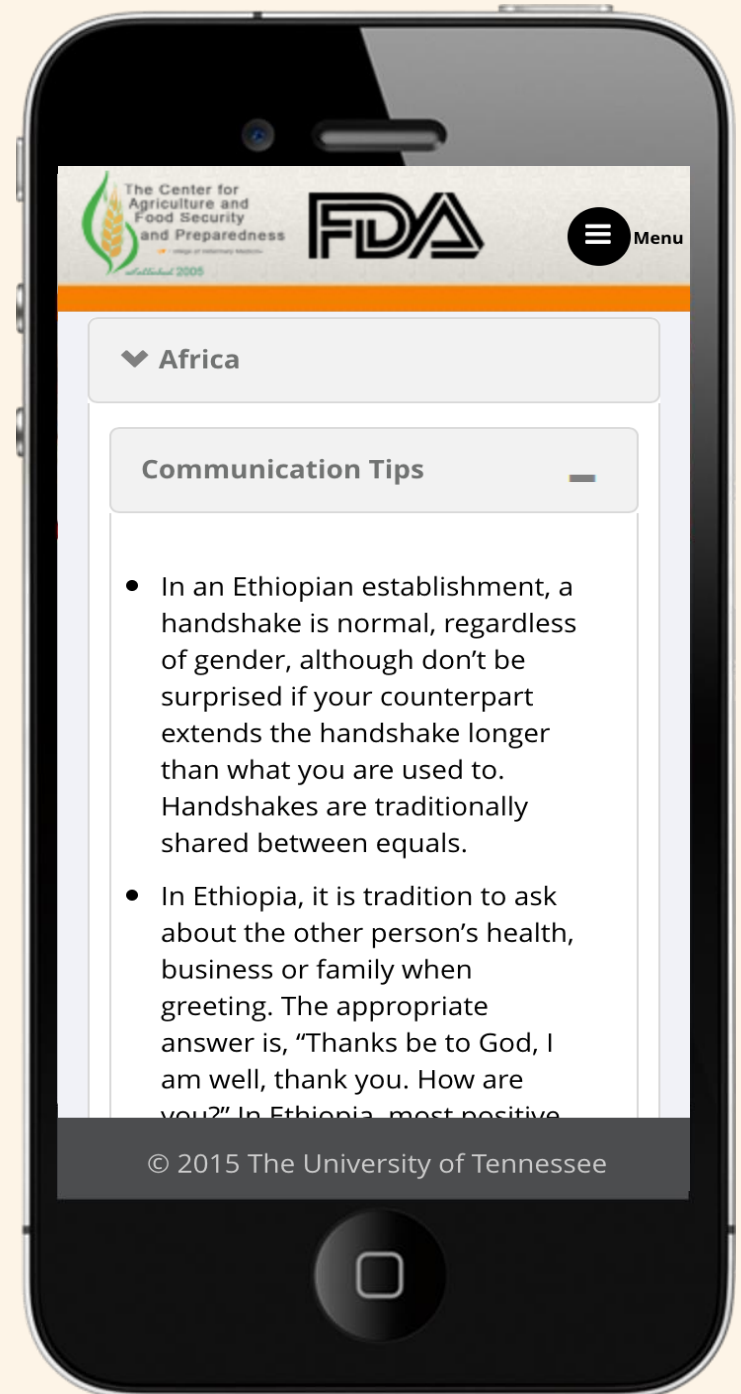
Foods by Regions of the World

- Africa
- Americas
- Asia
- Caribbean
- Europe
- India
- Mediterranean
- Middle-Eastern



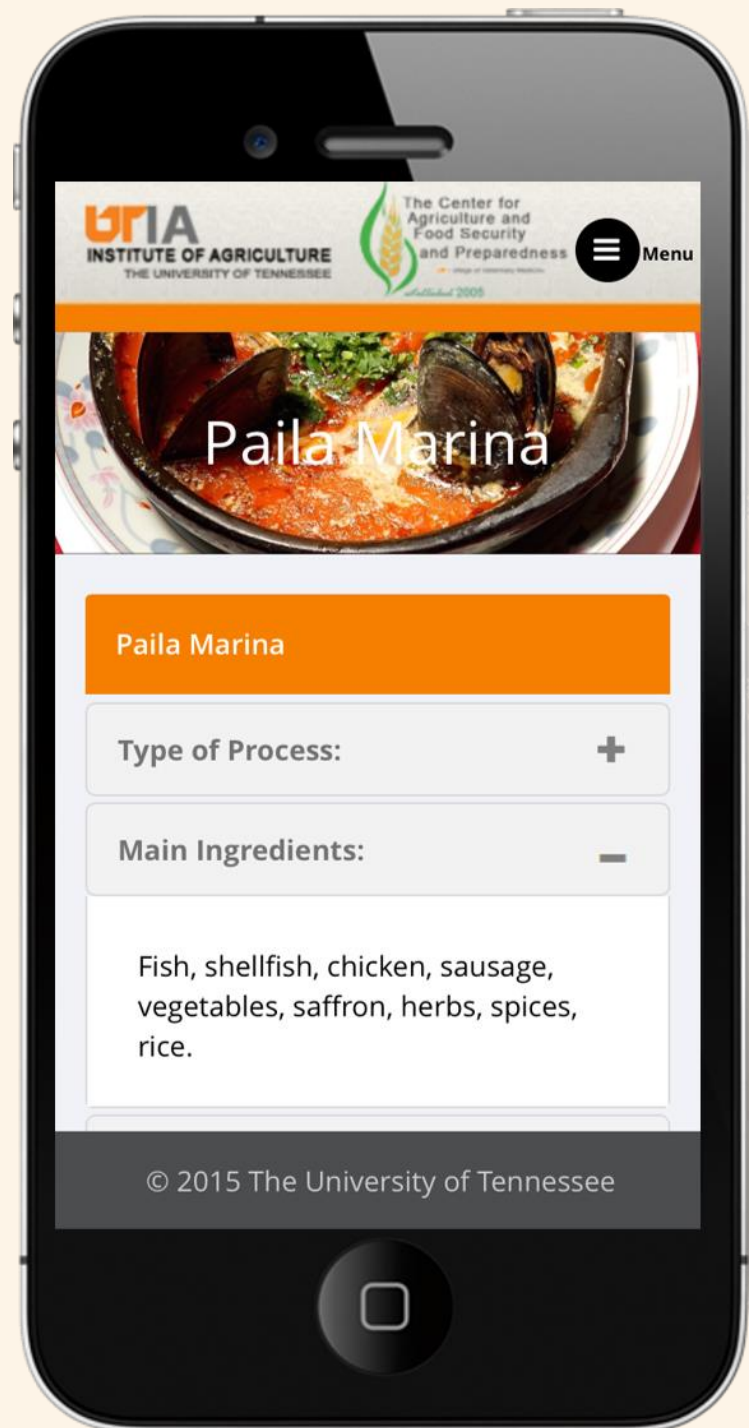
Communication Tips for Each Region

- Protocols
- Religious requirements
- Body language and gestures
- Tone of voice
- Other values



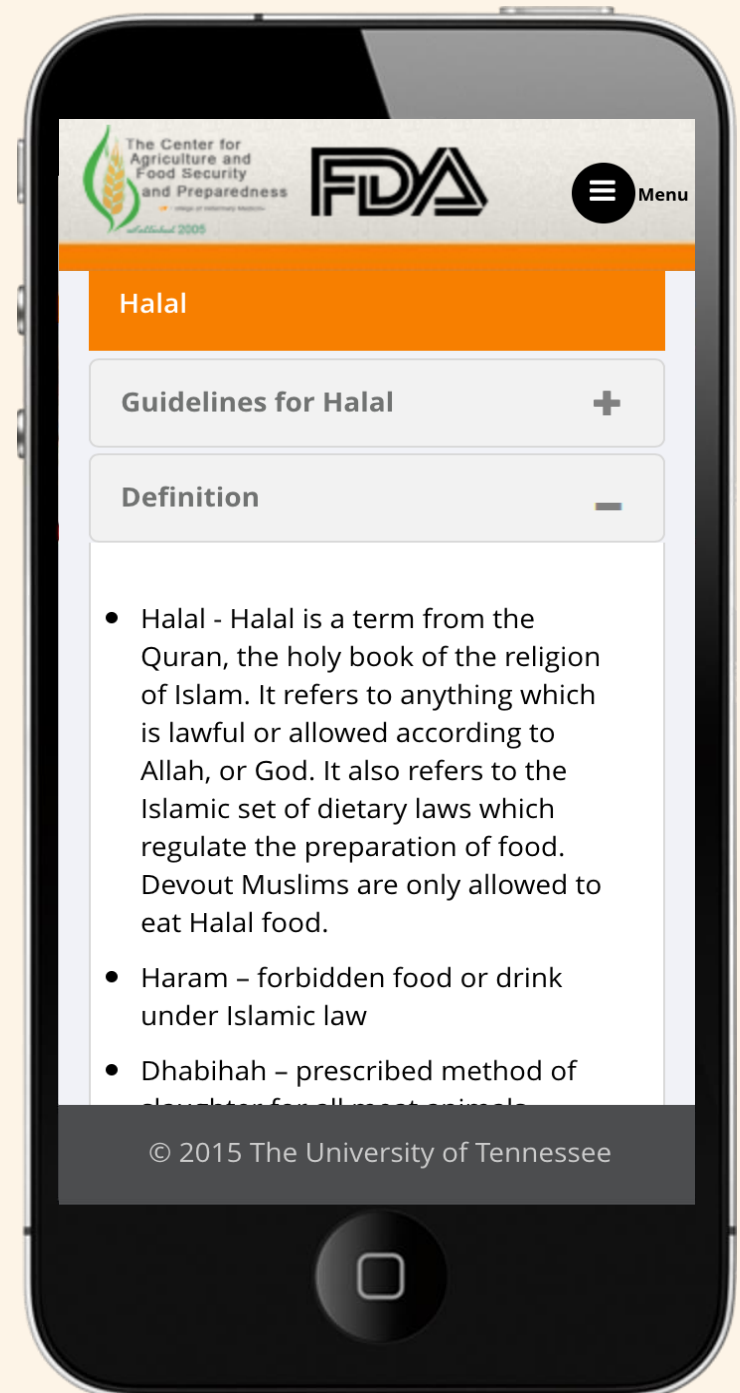
Food Information

- Type of Process
- Main Ingredients
- Alternate Names
- Preparation Procedures
- Critical Issues
- Control Measures



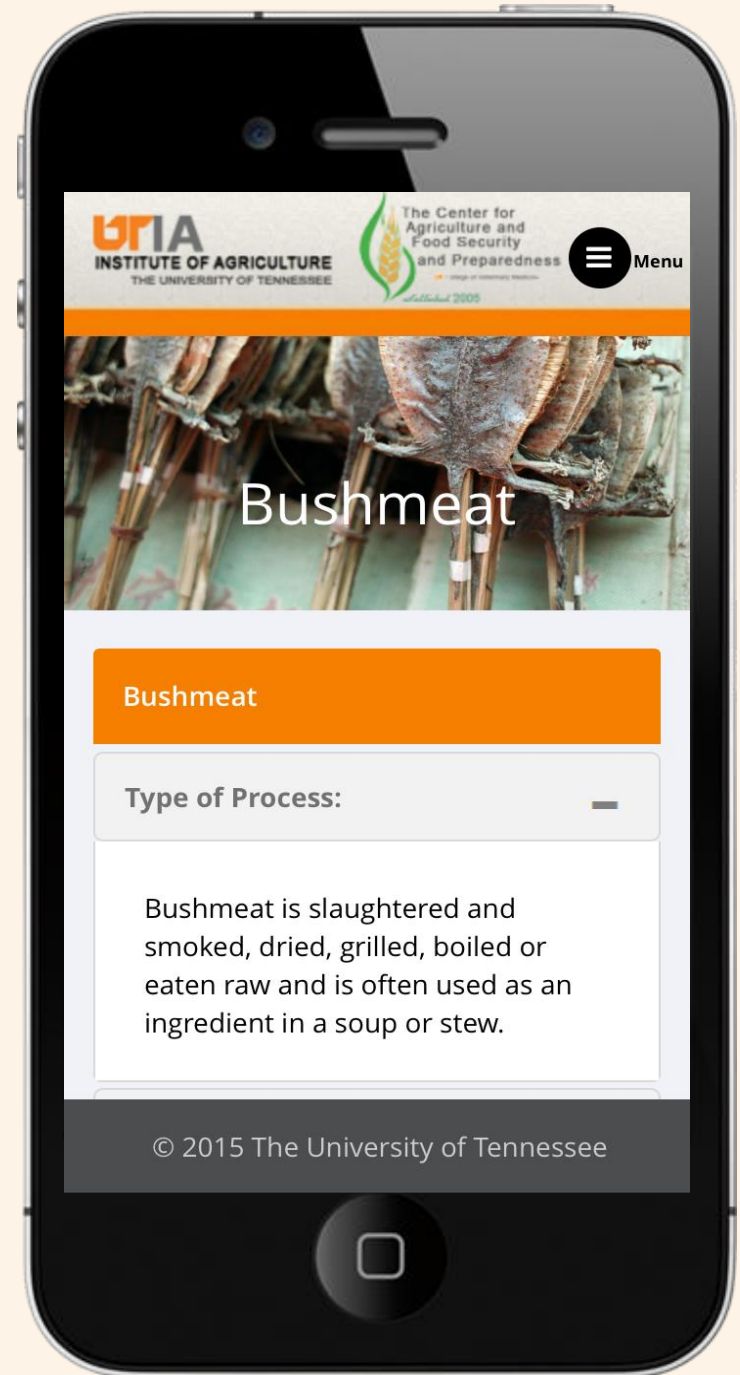
Faith Based Foods

- Provide overview of Halal and Kosher categories
- Help prevent cross-contamination
- Help show respect during inspections



Types of Process Used

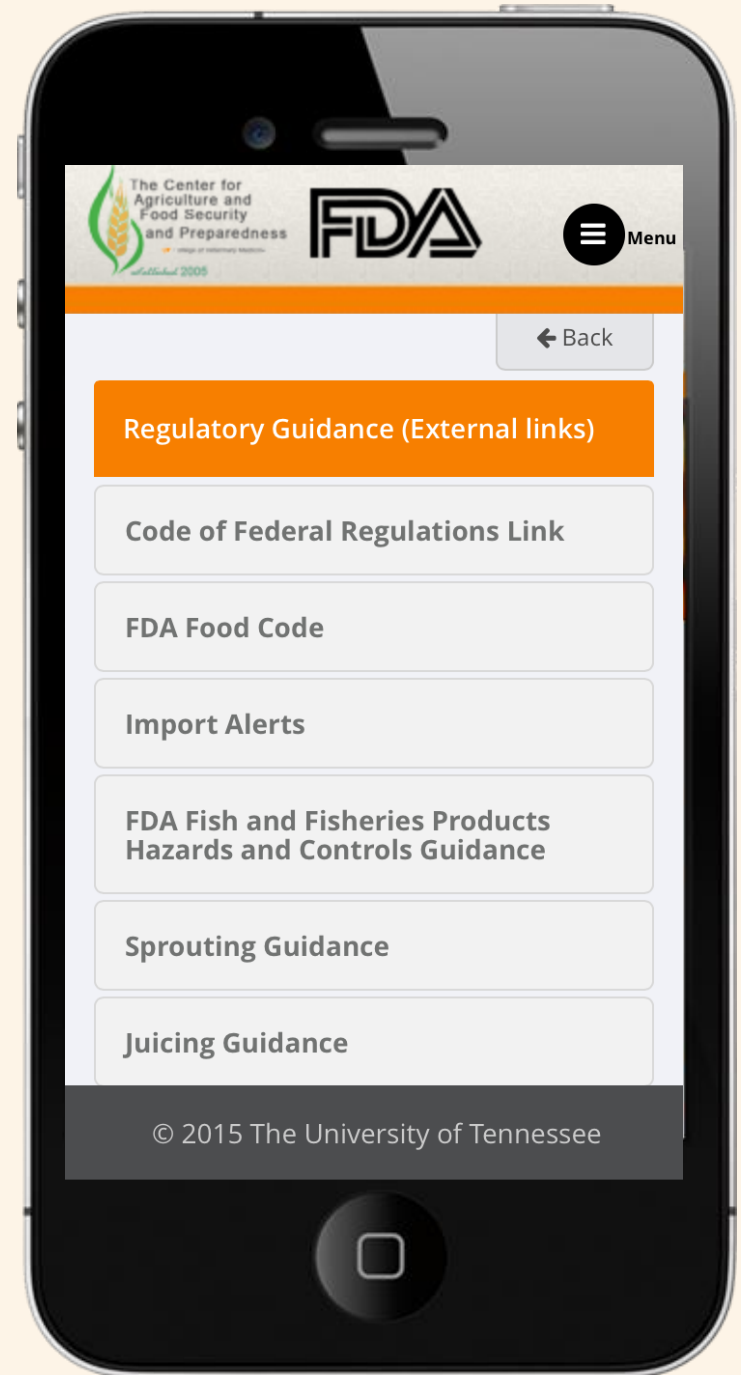
- Definition
- Purpose
- Critical issues
- Critical limits
- Examples:
 - Fermentation
 - Drying
 - Salting
 - Curing





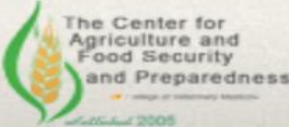
Regulatory Guidance


External Links

- Code of Federal Regulations
- FDA Food Code
- USDA Guidance
- Import Alerts



Fesikh (Fesiekh) - Type of Process

Menu



Fesikh (Faseikh)

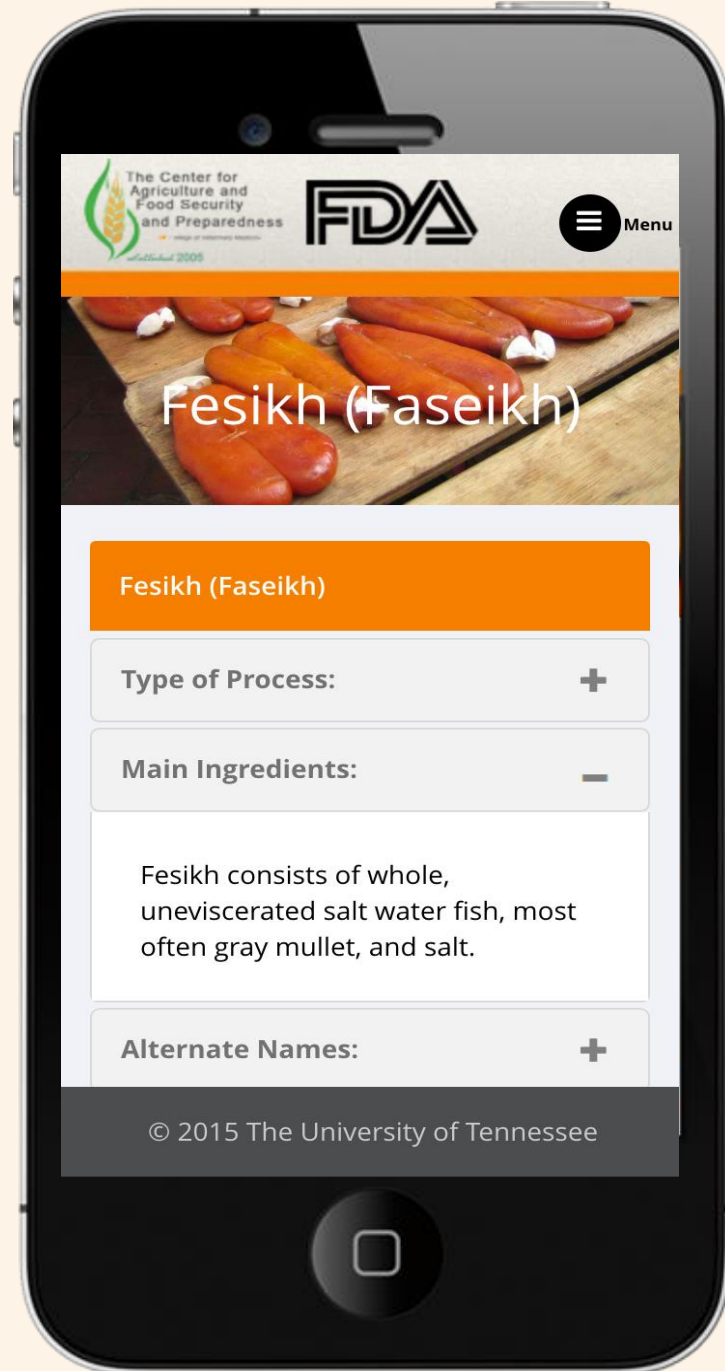
Type of Process: —

- Natural fermentation
- Air drying
- Salting

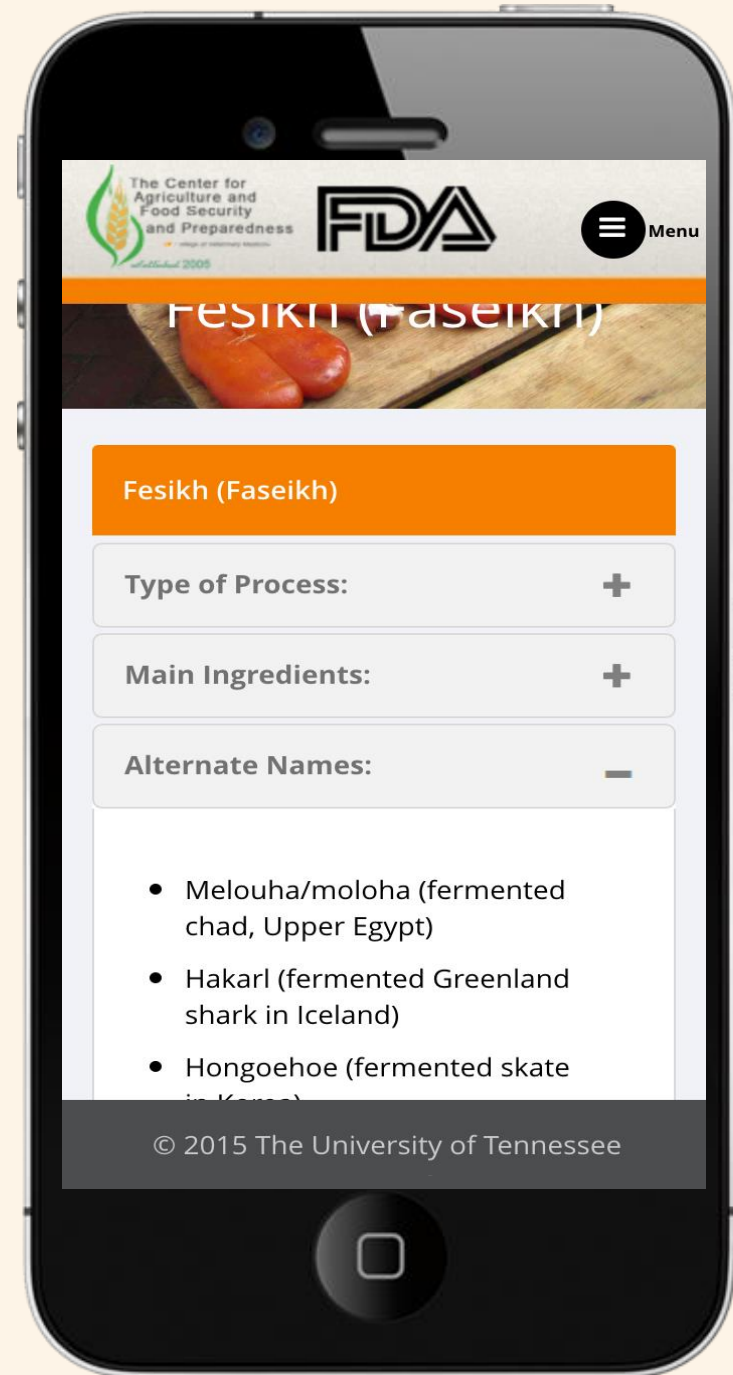
Main Ingredients: +

© 2015 The University of Tennessee

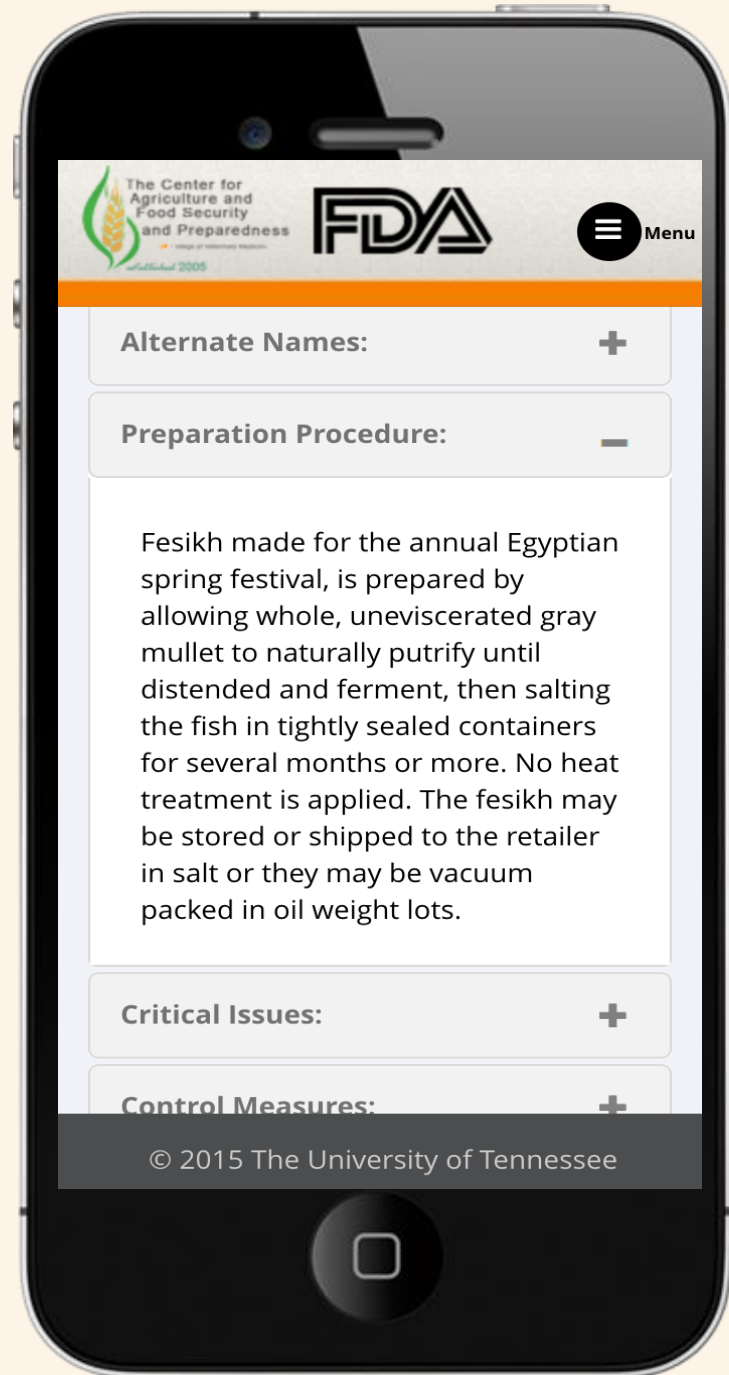
Fesikh (Fesiekh) – Main Ingredients



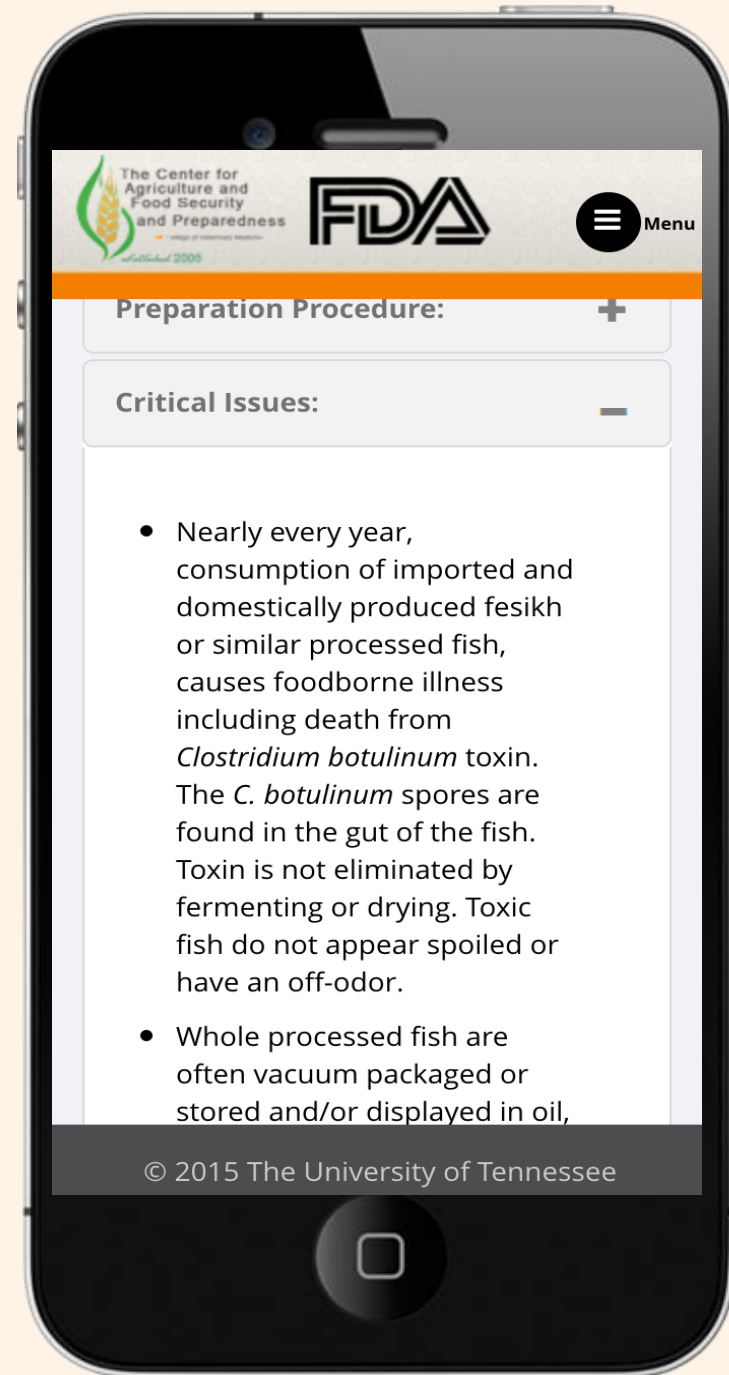
Fesikh (Fesiekh) – Alternate Names



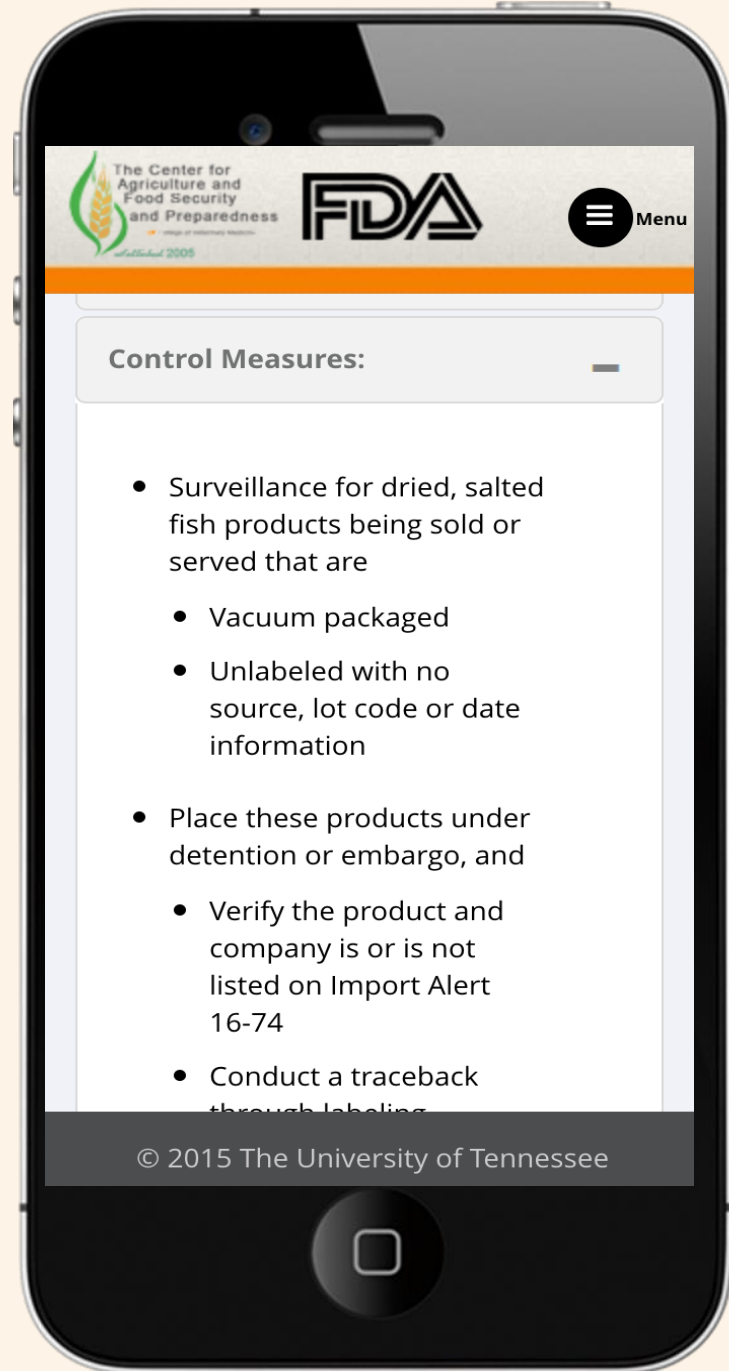
Fesikh (Feseikh) – Preparation Procedure



Fesikh (Feseikh) – Critical Issues



Fesikh (Feseikh) – Control Measures



Scenario – Chinese Retail Store

When inspecting a Chinese food retail store, you see a box of what looks like packaged eggs being offered for sale. The label is in Chinese. You are told it is 1000 year old eggs. The product is being kept at room temperature.

Is that acceptable? Use the app to find information to support your decision.



Scenario – Chinese Retail Store

Home> Food by Region of the World> Asia> Chinese> Foods> 1000 Year Old Egg> Critical Issues

➤ Improper Holding Temperatures

Laboratory testing has found that the water activity of 1000 year old eggs is above .92 and the pH is above 9.0. Based on the FDA Food Code Interaction Tables, if an operator wants to hold this product at room temperature, he must have a product assessment performed on the eggs to prove that they are safe to hold above 41°F.

➤ Food from Unsafe Sources

Labeling must be in English



Scenario – Vietnamese Restaurant

While in the kitchen at a Vietnamese restaurant, you ask what is being prepared and the chef says baluts.

How long should the baluts be cooked to be ready to eat? Are there any other cooking requirements?

Use the app to provide information to support your decision.



Scenario – Vietnamese Restaurant

Home> Foods by Region of the World> Vietnamese>
Baluts> Preparation Procedure

- After being boiled for approximately 20 minutes, the balut is ready to eat.

Home> Foods by Region of the World> Vietnamese>
Baluts> Control Measures

- If cooked on-site, confirm that baluts reach an internal temperature of 165°F.



Scenario – Middle Eastern Restaurant

While inspecting the kitchen of a Middle Eastern restaurant, you find unlabeled bags of green leaves. The owner says it is used to make tea. After inquiring what type of leaves it is, the owner says Khat.

Are there any concerns with the use of Khat as described? Use the app to provide information to support your decision.



Scenario – Middle Eastern Restaurant

Home> Foods by Region of the World> Middle Eastern> Khat> Critical Issues

- Khat is banned in the United States. The inspector should notify law enforcement or the DEA if found during inspections.



Scenario - Kimchi

An inspector is at a local grocer that prepares kimchi for sale in their deli. They keep the prepared kimchi at a constant 41°F.

How long can this kimchi be stored for sale? Use the app to find information to support your decision.



Scenario - Kimchi

Home> Foods by Region of the World> Asia> Korean> Foods> Kimchi> Preparation Procedure

- For best quality, kimchi should be kept at a constant temperature of about 41°F to prevent freezing or excessive fermentation. Under these conditions, homemade kimchi will last 4-6 weeks.



Scenario – Middle Eastern Restaurant

While inspecting a Middle Eastern restaurant, you see cooked falafel being stored in the fry basket over the deep fryer with a temperature of 120°F.

Is this acceptable? Use the app to provide information to support your decision.



Scenario – Middle Eastern Restaurant

Home> Food by Region of the World> Middle Eastern> Foods> Falafel> Control Measures

- Falafel is a TCS food and must be held at 135°F or above at all times in a hot holding display unit.
- Serve hot immediately after frying or place in a heated display and held at 135°F or higher



Scenario – Indian Restaurant

During an inspection of an Indian Restaurant, you see a container of batter sitting on the counter. You ask the cook what it is. The cook says idli and that the batter had naturally fermented overnight.

Are there any concerns with the way this product is being held?

Use the app to provide information to support your decision.



Scenario – Indian Restaurant

Home> Foods by Region of the World> India> Idli> Control Measures

- Fermentation is done at ambient temperature to allow the fermenting organisms to grow, but fermented idli batter, a TCS food, must be immediately cooked or cooled and refrigerated at $\leq 41^{\circ}\text{F}$.
- If the operator believes the batter is non-TCS because of the fermentation process, this may be verified by conducting a Product Assessment using Interaction Table B in the Food Code for non-heat-treated foods.



Scenario – Korean Restaurant

While doing a menu review, you see the restaurant has coagulated blood paste on the menu. The owner says that it is used in many dishes and also served as a side dish.

What temperature should the coagulated blood paste be cooked to and held at? Use the app to provide information to support your decision.



Scenario – Korean Restaurant

Home> Foods by Region of the World> Asia> Korean>
Coagulated Blood Paste> Preparation Procedure

- Like any other raw pork product, coagulated blood paste should be cooked to 146°F and hot held at 135°F or above or cold held at 41°F or below.



Questions

<http://foodsafety.utk.edu/index.php>

<http://www.vet.utk.edu/cafsp/>

