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Association of Food and Drug Officials

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ABOUT THE SURVEY

For more than 107 years, the Association of Food and Drug Officials (AFDO) has served as a major voice for food safety officials in the United States and Canada. The Association proudly represents state and local government food safety officials at public meetings or briefings where they present consensus opinion or submit official comments on a host of food safety issues. Today, more than ever, there is a call for unity among public health officials in government and the need to coordinate all available food safety resources.

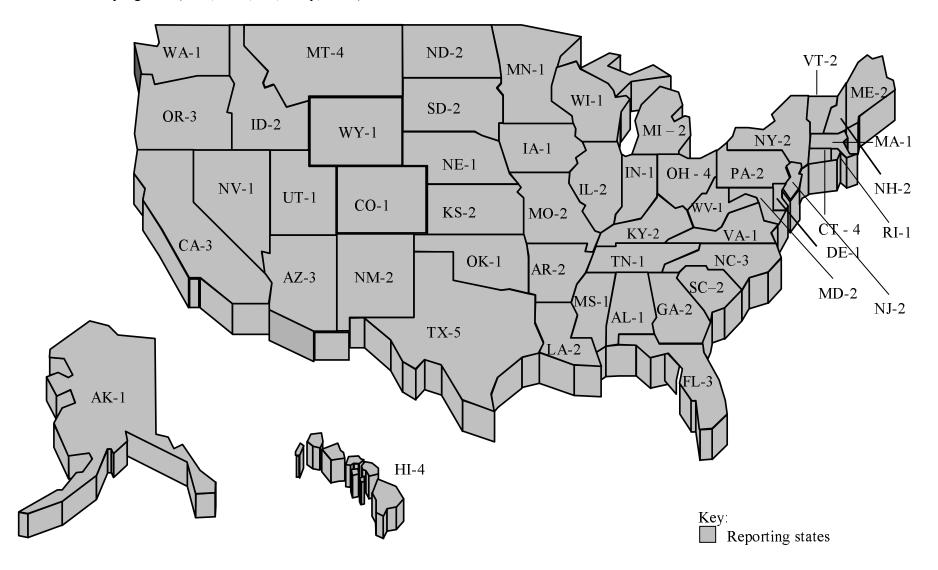
While many individuals and groups discuss changes in the regulatory system, they will oftentimes ignore the enormous capacity and work conducted at the state and local levels. It is precisely for this reason that AFDO conducted this resource survey of state food safety programs. We are pleased to provide this information to you. It very clearly demonstrates the enormity of resource, the extent of effort and the presence of innovation which exists at the state and local levels. Here is how the survey was conducted:

- Utilizing the State Directory of Regulatory Officials, a letter from AFDO's President Shirley Bohm, and the resource survey form were submitted to over 208 state agency program managers listed in the fields of food safety, meat, dairy, retail food, animal feed, animal health, epidemiology and laboratory services.
- Completed survey forms were sent to Jim Austin, AFDO Grants Administrator, Denver, Colorado, who would contact responders to clarify information submitted in the surveys.
- Tables 1-7 were prepared by Ms. Linda Van Zandt; NYS Department of Agriculture and Markets; Albany, New York. Graphics and charts were prepared by Ms. Tiffany Wimmer; AFDO office; York, Pennsylvania.
- A total of 104 responders, representing all 50 states, were inputted into the survey. Many responders represented more than one agency within their Department (i.e., dairy, food and meat).
- Responders also included inspection and investigation numbers from local jurisdiction to the best of their abilities.
- AFDO has taken great care to make sure that no submitted information was duplicated in the survey.

AFDO believes this information solidifies the importance and impact of state and local government relative to food safety in this country.

STATE RESOURCE SURVEY

NOTE: In some instances; i.e., Colorado, Virginia, Nebraska, Iowa, New York, etc., states reported on behalf of all divisions/programs (field, food, lab, dairy, meat).



Survey Responders

AK	
AK Dept. of Environmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program	
AL	
AL Dept. of Public Health, Div. of Food, Milk & Lodging	
AR	
AR Dept. of Health	
AR State Plant Board	
AZ	
AZ Dept. of Agriculture	
AZ Dept. of Agriculture, Environmental Services Division	
AZ Dept. of Health Services	
CA	
CA Dept. of Food & Agriculture, Agricultural Commodities & Regulatory Services	
CA Dept. of Food & Agriculture, Animal Health & Safety Services	
CA Dept. of Health Services, Food & Drug Branch	
CO	
CO Dept. of Public Health & Environment	
СТ	
CT Dept. of Agriculture	
CT Dept. of Agriculture, Bureau of Aquaculture (DA/BA)	
CT Dept. of Environmental Protection, Law Enforcement Division	
CT Dept. of Public Health	
DE	
DE Dept. of Agriculture	
<u>FL</u>	
FL Dept. of Agriculture & Consumer Services Division of Aquaculture	
FL Dept. of Agriculture & Consumer Services, Division of Food Safety	
FL Dept. of Health, Division of Environmental Health, Bureau of Facility Programs	
GA	
GA Dept. of Agriculture Meat Inspection Section	
GA Dept. of Agriculture, Consumer Protection Division	
HI	
HI Dept. of Agriculture	

HI Dept. of Agriculture, Commodities BranchHI Dept. of Health, Food & Drug BranchHI Dept. of Health, Sanitation Branch

IA	

Food & Consumer Safety Bureau, Inspections & Appeals

ID

ID Dept. of Health & Welfare, Food Protection Program

ID State Dept. of Agriculture, Division of Plant Industries

IL Dept. of Agriculture



IN Board of Animal Health, Division of Meat & Poultry Inspection

IN State Dept. of Health, Food Protection Program

Purdue University-Office of Indiana State Chemist



KS Dept. of Agriculture-Dairy Program

KS Dept. of Health & Environment, Bureau of Consumer Health

KY

Dept. of Public Health, Food Safety Branch

University of Kentucky, Division of Regulatory Services

	LA	
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LA Dept. of Agriculture & Forestry/Animal Health Services

LA DHH/OPH Milk & Dairy Program

MA

MA Dept. of Public Health, Division of Food & Drugs-Food Protection Program

|--|

Office of Food Protection & Consumer Health Services

	Μ	Ε
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ME Dept. of Agriculture, Food & Rural Resources

ME Dept. of Human Services, Bureau of Health, Division of Health Engineering, Earth & Lodging Program

MI

MI Dept. of Agriculture, Food and Dairy Division

MI Dept. of Community Health

MN

MN Dept. of Agriculture

MO

MO Dept. of Health & Senior Services

MO State Milk Board



MS Dept. of Marine Resources

MS State Dept. of Health

MT

MT Dept. of Agriculture

MT Dept. of Livestock

MT Dept. of Livestock

MT Dept. of Livestock-Dairy & Egg Inspection



NC Dept. of Agriculture & Consumer Services, Meat & Poultry Inspection Service

NC Dept. of Agriculture & Consumer Services-Food & Drug Protection Division

NC Dept. of Environmental & Natural Resources, Division of Environmental Health, Shellfish Sanitation Section

|--|

ND Dept. of Agriculture

ND Dept. of Health, Food & Lodging Division



NE Dept. of Agriculture



NH Dept. of Agriculture, Markets & Food

NH Dept. of Health & Human Services, Bureau of Food Protection

		NJ	
--	--	----	--

NJ Dept. of Environmental Protection/Pesticide Program

NJ Division & Wildlife Law Enforcement-Marine Enforcement Region



NM Environmental Dept. Field Operations Division

NM Livestock Board, Meat & Poultry Inspection Division

	NV
1	

NV Dept. of Agriculture

NY

NY City Dept. of Health & Mental Hygiene, Bureau of Food Safety & Community Sanitation

NY State Dept. of Health, Bureau of Community Sanitation & Food Protection

NYS Dept. of Agriculture & Markets



OH Dept. of Agriculture

OH Dept. of Health



OK Dept. of Agriculture-Meat, Dairy & Egg Inspection Division



Dept. of Human Services DHS-ESC

OR Dept. of Agriculture, Animal Health Division

OR Dept. of Agriculture, Food Safety Division



PA Dept. of Agriculture, Bureau of Food Safety & Lab Services

PA Dept. of Agriculture, Bureau of Plant Industry



RI Dept. of Environmental Management (DEM), Division of Agriculture



SC Dept. of Agriculture

SC Dept. of Health & Environmental Control, Environmental Health/Food Protection

	SD
-	

SD Animal Industry Board

SD State Public Health Laboratory



TN Dept. of Agriculture-Regulatory Services

TN Dept. of Health, Laboratory Services



Office of the TX State Chemist

TX Dept. of Health Seafood Safety Division

TX Dept. of Health, Manufactured Foods Division

TX Dept. of Health, Milk & Dairy Product Division

TX Dept. of Health, Retail Foods Division



UT Dept. of Agriculture & Food



VA Dept. of Agriculture and Consumer Services

VA Dept. of Health, Division of Shellfish Sanitation



VT Dept. of Agriculture, Food & Markets, Animal Health Section

VT Dept. of Agriculture, Food & Markets, Food Safety & Consumer Assurance

VT Dept. of Agriculture, Food & Markets, Food Safety & Consumer Assurance

VT Dept. of Health (VDH), Food & Lodging Program



WA Dept. of Agriculture



Division of Health & Family Services, Food Safety & Recreational Licensing

WI Dept. of Agriculture, Division of Food Safety



WV Dept. of Health and Human Resources, Bureau of Public Health, Office of Environmental Health Services

WY

WY Dept. of Agriculture, Consumer Health Services

STATE FOOD SAFETY RESOURCE ASSESSMENT

AGENC	Y NA	ME/ADDRESS:	CONTA	СТ	PER	RSON:
			Name:	_		
			Title:			
			Phone:	()_	
			FAX:	()_	
			E-Mail:			
w g(ere pe overnn	of the following food protection functions is y rformed during calendar year 2001, includin tent agencies? (please check)				performed by local
	a. Ins	pection of:				Number of Inspections:
		Food Processing/Repacking Facilities (excludes dairy)				
		Dairy Plants (i.e., fluid milk, cottage chee yogurt, etc.)	se,			
		Manufactured Milk Plants (i.e., ice crean powdered milk, etc.)	ı, cheese,			
		Dairy Farms (government agencies only)				
		Retail Food Service Establishments				
		Institutional Food Service Establishments (i.e., nursing homes, hospitals, day care, correctional facilities)				
		Retail Food Stores				
		Intra-state Wholesale Meat Processors (state meat inspection programs can coun each day an inspection was performed as inspection)				
		Custom Exempt Meat Plants				
		Small Animal Slaughterhouses				
		Feed Manufacturers and Distributors				
		BSE Inspections Rendering Plants				
		Food Transportation Vehicles				

STATE FOOD SAFETY RESOURCE ASSESSMENT

Food Salvage Operations		
Farm Production (GAPs)		
Food Warehouses		
Other		
b. Investigation of:		Number of Investigations:
Foodborne Illness Outbreaks		
Tracebacks (not recalls)		
Consumer Complaints		
□ Shellfish Growing Areas		
Commercial Fishing Areas		
Farm Pesticide Residue		
Chemical Residues in Meat, Milk,	Fish & Eggs	
Disasters and/or Emergency Respo	onse	
Animal Health Matters (food safet	y related)	
Other		
Number of licensed/permitted establish	aments	
Number of unlicensed/unpermitted esta	ablishments	
What is the approximate percent of fed received to accomplish your overall foo		%
2. How many full time equivalents (FTEs) ded your agency have?	licated to food safety ir	nspection and investigation does
Field level (excluding labs)		
Administrative and support		
Entry Level Educational Requirements	s for Inspectors or Inve	estigators (Check Minimum Level)
High School	4-Year Degree	e
2-Year Degree	🗌 Other (Explai	n)
Do you require Continuing Education f	for Inspectors or Invest	tigators? 🗌 Yes 🗌 No
Do you require Field Inspectors or Inve	estigators to be:	RegisteredYesNoCommissionedYesNo

STATE FOOD SAFETY RESOURCE ASSESSMENT

3. Which statutory and enforcement authorities does your agency have and how many times were they employed during calendar year 2001? (please check)

<u>Authority</u>	<u>No. Conducted</u>
Embargo/Seizure	
Stop Sale	
Health Advisories	
Monetary Penalties	
License/Permit Revocation	
Injunction	
Criminal Prosecutions	
Warning Letters	
Informal Hearings	
Other (explain)	

- 4. How many food recalls were coordinated and then monitored by your agency during calendar year 2001? _____
- 5. Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?

	<u>Capability</u>			No. of Samples Analyzed
a.	Food chemistry	Yes	No 🗌	
b.	Microbiology	Yes	No 🗌	
c.	Pesticide Residue	Yes	No 🗌	

6. Do high-risk establishments receive more inspections per year than lower risk establishments?

Yes 🗌 If yes, please explain how risk is determined._____ No Thank you. Please return the completed Assessment Form to: Jim 374

Jim Austin, AFDO Grants Administrator	Phone (303) 804-0919
3742 South Uinta Street	Fax: (720) 488-9029
Denver, CO 80237	E-mail: <u>AustinJF10@aol.com</u>

SURVEY SUMMARY

One of the primary objectives of this survey is to illustrate the extent of food safety regulatory activities conducted by state and local government agencies. This survey only provides a limited and conservative picture of these activities. Despite the enormity of the figures below, it still represents an incomplete summary of activity.

Inspections Performed 2001

Food Processing/Repacking Facilities	54 644
 Dairy Plants	
Manufactured Milk Plants	
 Dairy Farms 	
 Retail Food Service Establishments 	
 Institutional Food Service Establishments 	
Retail Food Stores	
Intra-state Wholesale Meat Processors	
Custom Exempt Meat Plants	
Small Animal Slaughter Houses	•
 Feed Manufacturers and Distributors 	
 BSE Inspections 	,
Rendering Plants	
Food Transportation Vehicles	
 Food Salvage Operations 	
Farm Production (GAPS)	
Food Warehouses	
Other	
Total Inspections	•
Investigations Performed 2001	
Foodborne Illness Outbreaks	2 075
 Tracebacks (not recalls) 	
Consumer Complaints	
 Shellfish Growing Areas 	
 Commercial Fishing Areas 	
Farm Pesticide Residue	
 Chemical Residues in Meat, Milk, Fish & Eggs 	
 Disasters and/or Emergency Response 	
 Animal Health Matters (food safety related) 	
 Other 	
Total Investigations	
-	
Number of Licensed/Permitted Establishments	
Number of Unlicensed/Unpermitted Establishments	00 040

Number of FTEs (Field) Number of FTEs (Admin. & Support)	
Entry Level Requirements High School Two Year Degree Four Year Degree Other 	10 65
 Do you require continuing education for inspectors or investigators? Yes No 	
 Do you require field inspectors or investigators to be registered? Yes 	
 No Do you require field inspectors or investigators to be commissioned? Yes No 	20
Enforcement Activities 2001 Embargo/Seizure Stop Sale Health Advisories Monetary Penalties License/Permit Revocation Injunctions Criminal Prosecutions Warning Letters Informal Hearings Other Food Recalls	31,546 90 9,878 2,899 74 4,048 36,346 1,102 28,537
Total Enforcement Activities	
 Laboratory Capabilities 2001 Food Chemistry Microbiology Pesticide Residue 	63
Number of Samples Analyzed • Food Chemistry • Microbiology • Pesticide Residue • Total Samples Do high risk establishments receive more inspections per year than low	252,307 15,767 328,065
establishments?Yes	69

The survey demonstrates a real commitment to food safety at the state and local level but it is the intangible activities which routinely occur here that should not be over looked—the innovative efforts to gain industry compliance; the application of educational mechanisms into the regulatory process; the interactions of the agencies with industry and consumers; the promptness of strong enforcement actions. These are all elements of state and local governments that are employed to protect their citizens. They exhibit dedication and diligence to assure food safety.

AFDO has for many years supported the goals of resource management at all levels of government to provide synergistic and effective response to all food safety emergencies, including threats and acts of terrorism. We strongly support the concept of integrating all available resources to address food safety and food security as a national concern. Federal agencies and the states have a tradition of working very closely in public health issues, and any improvement toward integrating the states with their federal counterparts will literally add thousands of food safety and security "foot soldiers" to what is clearly a national effort.



Questions regarding this survey can be referred to AFDO's Director of Public Policy, Joseph Corby, at (518)457-4492.

STATE FOOD SAFETY RESOURCE ASSESSMENT

Table 1

Which of the following food protection functions is your agency responsible for and how many were performed during calendar year 2001, including those that were performed by local government agencies?

(X = Agency responsible for function but is not reporting any activity.)

Repacking Facilities	Dairy Plants	Manuf. Milk Plants		d is.	Number of Inspections of:														
		Ma M Pla	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other		
MA																			
Dept. of Public Health																			
32	75	24	555	31,215	881	4,207													
A			-																
Enviro	onmenta	l Conserva	ation, Divi	ision of Envi	ironmental	Health, Foo	od Safety & Sa	anitation Program	n										
27				2,510	306	426										14			
IA													•						
nent of	Health	Services																	
(^A				64,449	X ^A	X ^A							X ^A			X ^A			
nent of	Agricult	ure																	
30	40	70	548	30		150	10,400	200		46	10	6				120			
nent of	Agricult	ure – Envii	ronmenta	al Services D	Division														
										152	X ^B	Xc		Xc	204				
	2 Envirc 7 A ent of a ent of	2 75 Environmenta 7 A ent of Health 3 a ent of Agricult 0 40	2 75 24 Environmental Conservation 2 7 2 A 2 a 2 a 2 a 2 a 2 b 3 a 3 a 3 b 4 a 4 b 4 b 4 c 4 a 4	2 75 24 555 A Environmental Conservation, Diving 7 Image: Conservation of Diving 7 Image: Conservation of Diving 7 Image: Conservation of Diving A Image: Conservation of Diving Image: Conservation of Diving Image: Conservation of Diving 0 40 70	2 75 24 555 31,215 A Environmental Conservation, Division of Environmental Conservation, Division, Divisio	2 75 24 555 31,215 881 A Environmental Conservation, Division of Environmental 7 2,510 306 A 2,510 306 A 64,449 X ^A ent of Agriculture 64,449 X ^A	2 75 24 555 31,215 881 4,207 A Environmental Conservation, Division of Environmental Health, Formation 2,510 306 426 A 2,510 306 426 A 64,449 X ^A X ^A ent of Agriculture 64,449 X ^A 150	2 75 24 555 31,215 881 4,207 A Environmental Conservation, Division of Environmental Health, Food Safety & Safet	2 75 24 555 31,215 881 4,207 A Environmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program 7 2,510 306 426 A 2,510 306 426 ent of Health Services 64,449 X ^A X ^A 0 40 70 548 30 150 10,400 200	2 75 24 555 31,215 881 4,207 Image: Construction of the service o	2 75 24 555 31,215 881 4,207 A Environmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program 7 0 2,510 306 426 0 0 A 2,510 306 426 0 0 A 2,510 306 426 0 0 A 64,449 X ^A X ^A 0 0 A 70 548 30 150 10,400 200 46 A 0 0 0 0 0 0 0 0	2 75 24 555 31,215 881 4,207 Image: Construction of the state of	2 75 24 555 31,215 881 4,207 Image: Construction of the structure of the s	2 75 24 555 31,215 881 4,207 Image: Construction of the struction of the s	2 75 24 555 31,215 881 4,207 Image: Construction of the structure of the s	2 75 24 555 31,215 881 4,207 Image: Constrained on the state of	2 75 24 555 31,215 881 4,207 Image: Conservation of the servation of the s		

A All of the information is included within the food establishment definition in Arizona. Counties are delegated responsibility for permitting/inspecting. Records are not kept by most counties regarding differing operations within the food establishment definition.

^B Program Began in 2002

^c BSE Inspections 2002

									Number of Ins	spections of:								
	Food Processing/ Repacking	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
AR	KANSAS		1	1	1						1		1			1		L
De	Department of Health																	
	170 63 41 3,459 15,996 8,431 70 28																	
Sta	ite Plant B	oard																
											15	45						
CA	LIFORNIA	4																
De	partment o	of Food	& Agriculture	Э														
											1,200	280						
De	partment o	of Health	n Services, F	Food & Dru	ug Branch													
	1,000				275,000		225,000							500	25	30	300	75
Ani	mal Healtl	h & Foo	d Safety Ser	vices	1						1					1		
	28	612	1,280	13,164	16,398				3,847	3,240			324					
со	LORADO																	
De	partment o	of Public	Health & Er	nvironmen	t		r	1			Γ			r	r	I		
	371	76	32	419	30,530	1,254	584		175		100	300		5	10		193	1
со	NNECTIC	UT																
De	partment o	of Enviro	nmental Pro	otection, L	aw Enforcer	nent Divis	ion											
De	partment o	of Public	Health															
																		150

									Number of Ir	spections of:								
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
со	NNECTIC	UT (con	't)			·												
Dep	Department of Agriculture, Bureau of Aquaculture																	
														30				231
Dep	artment o	of Agricu	lture															
		359	20	900			1,085				421	225						
DEI	AWARE					·	·							·				
Dep	artment o	of Agricu	lture															
	7				12	14	555	1,020	15	234			2		5		24	
FLC	RIDA					·	·											
Dep	artment o	of Agricu	Iture and Co	onsumer	Services, D	ivision of Foo	od Safety											
	3,256	459	268	1,162	25,263		40,705								301		2,270	3,542
Dep	artment o	of Agricu	Iture and Co	onsumer	Services, D	ivision of Aqu	aculture	,										
																		522
Dep	artment o	of Health																
					11,000	38,000												
GE	ORGIA			1	1		1			1	L				1	-1	1	
Dep	artment o	of Agricu	Iture, Consu	umer Prot	tection Divis	ion												
	2,600	142	134	2,828			56,182				50	75		200	550		4,064	

									Number of Ins	spections of:								
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
GE	ORGIA (co	on't)		•														
Dep	Department of Agriculture, Meat Inspection Section																	
																	3	
HA	WAII																	
Dep	artment of	Agricul	lture, Comn	nodities E	Branch													
	1											3				3		х
Dep	artment of	Health	, Food & Dr	ug Branc	ch													
	693						1,279								5		135	
Dep	artment of	Health																
		24	8	24	5,996	366												
IDA	но																	
Dep	artment of	Health	and Welfar	е														
	121				6,000	250	2,000								4			
Dep	artment of	Agricul	lture, Divisio	on of Plar	nt Industries													
		95	36	3,151							528	57	17	226				
ILL	NOIS																	
Dep	artment of	Agricul	lture, Burea	u of Mea	t and Poultry	Inspection												
								175,435	264	Х							557	

									Number of	Inspections o	f:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
IND	IANA														·			
Dep	artment of	Health,	Food Prote	ection Pro	gram													
	506														17		161	577
Offi	ce of India	na State	e Chemist															
							795				920	167	8					
Stat	e Board of	f Animal	Health, Div	vision of M	leat and Po	ultry Inspecti	on											
								26,000	520	6,250		100						
ION	/A																	
Foo	d and Con	sumer S	Safety Burea	au, Inspec	ctions and A	ppeals												
	518				16,886	2,000	5,192							769				
KAI	NSAS				•	•	•	· ·		•	•		•	•		•	•	
Dep	artment of	Agricul	ture, Dairy I	Program														
		233	X (included in Dairy Plants)	3,112										209				
Dep	artment of	Health	and Enviror	nment, Bu	ireau of Cor	nsumer Healt	h											
	461				15,423		2,670							х	1		156	

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
KE	NTUCKY				•			•										
Dep	artment of	f Public	Health, Foo	od Safety	Branch	_	_			-		_	_	-	_	-	-	
	1,240				33,335	X (included in retail food service ests.)	19,645			X (included in food processing)				X (included in food processing)	X (included in food processing)		X (included in food processing)	42
LO	JISIANA																	
Dep	artment of	f Agricul	lture and Fo	orestry, A	nimal Health	Service												
	х				170	1,084	410	19,500	156	6,500			48					
Dep	artment of	f Health,	, Milk and D	Dairy Prog	gram													
		192	30	3,300														
MA	INE																	
Dep	artment of	fAgricul	lture, Food	and Rura	l Resources		_								_			
		20	160	820	35		2,709							52	8		74	
Dep	artment of	f Humar	n Services,	Bureau o	f Health													
						200									50			
МА	RYLAND																	
Offi	ce of Food	Protect	tion and Co	nsumer H	Health Servic	es												
	669	182	175	2,445	25,000										2		927	

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat	rrocessors Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
МА	SSACHU	SETTS																
Divi	sion of Fo	od and	Drugs, Foo	d Protecti	on Program													
	588	156	28					X (included in food processing	processing)	X (included in food processing)					10		374	644
міс	HIGAN																	
Dep	artment o	f Comm	nunity Healt	h														
Dep	artment o	f Agricu	lture, Food	and Dairy	/ Division	,												
	3,231	129	75	9,024	80,175		12,928		X (included in food processing)	25	630	273	3	Х	X (included in food processing)		X (included in food processing)	
MIN	INESOTA				I	1										1	1	1
Dep	artment o	f Agricu	lture															
	650	117	83	16,191			8,200	8,870	1,076	(combined with meat processors)	381	189	3	623	10		450	
MIS	SISSIPPI			•	1													
Dep	artment o	f Health	1															
	160				13,000	X (incl. In retail food service)	X (incl. In retail food service)								Х		х	

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
MIS	SISSIPPI	(con't)																
Dep	partment of	f Marine	Resources	3	-													
	684				12									X (seafood)			8	
MIS	SOURI										·					·		
Stat	te Milk Boa	ard																
		72	37	7,810										2,100			253	907
Dep	partment of	f Health	and Senior	Services	3													
	150	5	2	х	15,000		500								х		100	
мо	NTANA																	
Dep	partment of	f Agricul	lture															
											150	29						
Dep	partment of	f Livesto	ock, Meat Ir	spection														
						153		5,049	584	1,275							196	
Dep	partment of	f Livesto	ock, Dairy a	nd Egg Ir	nspection													
		20	6	280										75			20	
NEI	BRASKA																	
Dep	partment of	f Agricul	lture															
	857	35	35	2,100	17,532	1,926	3,493				781	112	20		9		194	2,477

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
NE	VADA									• •								
Dep	partment of	f Agricu	lture	_														
												х						
NE	W HAMPS	HIRE																
De	partment of	f Health	and Humai	n Service	es, Bureau of	f Food Protec	tion											
		131		568	3,864		X (inc. in food service)							х	10			246
De	partment of	f Agricu	lture, Marke	ets and F	ood							.						
	110						500				150						21	
NE	W JERSE	Y																
Div	ision of Fis	sh and V	Vildlife Law	Enforcen	ment, Marine	Enforcemen	t Region											
	20						40											20
NE	W MEXICO	C																
Live	estock Boa	ard, Mea	at and Poult	ry Inspec	tion Division	1								-	-			
	10					7		3,120	45				4		13		32	
Env	vironment [Departn	nent															
	280				4,808	1,185												

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
NE\	W YORK																	
Dep	partment of	f Agricul	lture and M	arkets														
	1,760	520	455	2,879			35,548		248	725	470	427	42	144	30	25	716	399
Dep	partment of	f Health																
					160,000	X (included in retail food service)												
NO	RTH CAR	OLINA																
Dep	partment of	f Agricul	Iture and C	onsumer	Services, Fo	od and Drug	Protection	Division										
	5,767		51	18			2,756				5,851	188	10	х	18		363	
Dep	partment of	f Agricul	Iture and C	onsumer	Services, Me	eat and Poult	ry Inspectio	on Service										
								46,000	150				21				1,300	
Dep	partment of	f Enviro	nment and	Natural R	Resources, D	ivision of Ma	rine Fisheri	es										
Dep	partment of	f Enviro	nment and	Natural R	Resources, D	ivision of Env	vironmental	Health, She	Ilfish Sanitatior	Section								
	900																	
NO	RTH DAK	ΟΤΑ			•	•	•	<u> </u>								·		
Dep	partment of	f Health	, Food and	Lodging	Division													
	36				3,951	778	1,148						3	3	12		15	

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
NO	RTH DAK	OTA (co	on't)									I						
Dep	partment of	f Agricu	lture															
		30	10	750				220			5	120	1	170				
он	10																	
De	partment o	f Agricu	lture															
	1,500	420	244	10,835				59,940	1,824		1,579	150	44	250	34	43	1,000	
ок	LAHOMA																	
De	partment o	f Agricu	lture, Meat,	, Dairy and	d Egg Inspec	ction Division	1											
	72	147	64	1,742	792	40	3,942	18,980	520				5	98	30		60	50
OR	EGON																	
De	partment o	f Humai	n Services															
					18,294													
De	partment o	f Agricu	lture, Anima	al Health I	Division		_											
											40	23						
De	partment o	f Agricu	lture, Food	Safety Di	vision													
	1,414	69	86	989			7,833	181	153	10	374	31	4	130	4		599	
PE	NNSYLVA	NIA																
De	partment o	f Agricu	lture, Burea	au of Food	d Safety and	Laboratory S	Services											
	2,909	476	200	2,290	22,432		4,535								149		1,063	3,425

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
PE	NNSYLVA	NIA (co	on't)	•	•													·
Dep	partment o	f Agricu	lture, Burea	au of Plant	t Industry													
											515	305	7					
RH	ODE ISLA	ND																
Dep	partment of	f Enviro	nmental Ma	anagemen	ıt													
				8														910
so	UTHCAR	OLINA																
Dep	partment of	f Agricu	lture				-											
	631		2		11		152				11	20		669	222	6	496	19
Dep	partment of	f Health	and Enviro	nmental (Control		-											
		32	21	489	54,000	125	16,000							75				
so	UTH DAK	ΟΤΑ																
Sta	te Public ⊢	lealth L	aboratory															
Ani	mal Indust	ry Board	d				1											
					298	37	848	7,904	888	2,860		5	5		10			
TEI	NNESSEE																	
Dep	partment of	f Agricu	lture, Regul	atory Ser	vices													
	2,018	329	16	3,919	10,975		16,393		174		691	74	3	560	180		493	

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
TEI	NNESSEE	(con't)													·			
Dep	partment of	f Health																
TE	XAS																	
De	partment of	f Health	, Manufactu	red Foods	Division													
	7,538				345		2,000							900	301		1,816	162
De	partment of	f Health	, Seafood S	afety Divis	sion		_											
	40																	456
Off	ice of the T	exas St	ate Chemis	t			_											
											4,500	200	3					
De	partment of	f Health	, Retail Foo	ds Divisio	n													
					168,967 (combined total)	XD	XD											
De	partment of	f Health	, Milk and D	airy Produ	ucts Divisior	1		-										
		900	980	9,300			472							1,080			100	

^D Included in Retail Food Service Est. Total ^E Included in Dairy Plants Total

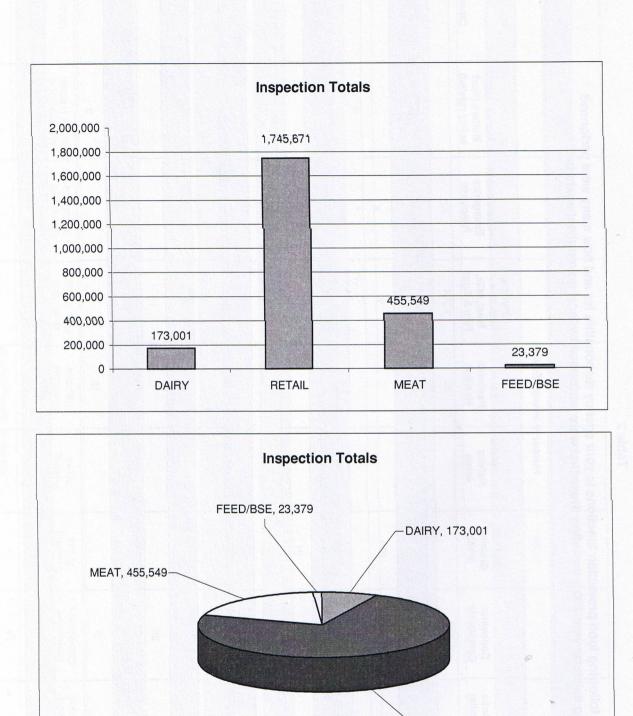
									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
UTA	Н														·			
Dep	artment of	f Agricu	lture and Fo	bod														
	1,998	359	XE	XE			1,805				300			163			302	
VEF	RMONT																	
Dep	artment of	f Agricu	lture, Food	and Marke	ets													
	26	32	170	3,724			1,375	75	22					75			4	352
Dep	artment of	f Health	1															·
	37				2,939	1,967												
VIR	GINIA																	•
Dep	artment of	f Agricu	lture and Co	onsumer S	ervices													
	1,462		58	4,933	1,287		13,292	5,824	356	3,276	14	42		150	(inc. in food proc.)		641	
Dep	artment of	f Health	, Division of	Shellfish	Sanitation													·
	1,827																	
WA	SHINGTO	N						· ·							•			
Dep	artment of	f Agricu	lture															
	2,332	352	240	13,166					206		30	25	10	126	11		377	253

^FIncluded in Retail Food Service Est. Total

									Number	of Inspections	of:							
	Food Processing/ Repacking Facilities	Dairy Plants	Manuf. Milk Plants	Dairy Farms	Retail Food Service Ests.	Inst. Food Service Ests.	Retail Food Stores	Intra-state Wholesale Meat Processors	Custom Exempt Meat Plants	Small Animal Slaughter houses	Feed Manuf. And Dist.	BSE Insp.	Rendering Plants	Food Transp. Vehicles	Food Salvage Operations	Farm Production (GAPs)	Food Warehouses	Other
WE		NIA																
Dep	partment of	f Health	and Humai	n Resource	es													
	75	8	16	616	23,000	XF	XF						12					
wis	SCONSIN																	
Dep	partment of	f Agricul	lture, Divisio	on of Food	Safety													
	1,420	651	794	31,866			9,691	29,185	720						8		633	
WY	OMING																	
De	partment of	f Agricu	lture, Cons	umer Healt	h Services													
	112		5	99	1,258	715	557	1,141	167	X ^G				29			15	
TOTALS	54,644	7,562	5,956	159,483	1,178,348	51,290	516,033	418,844	12,310	24,395	19,904	3,475	605	9,481	2,067	311	20,624	15,525
			173,001 DAIRY			1,745,671 RETAIL			455,549 MEAT		23,37 FEED/I							
		1					GR/	AND TOT	AL OF INSF	PECTIONS:	2,500,85	7						

Note: "Other" includes home processors, bottle water facilities, water vending machines, food banks, shellfish shippers, and shellfish packers.

^G included in intra-state wholesale meat



....

29

RETAIL, 1,745,671

STATE FOOD SAFETY RESOURCE ASSESSMENT

Table 2

Which of the following food protection functions is your agency responsible for and how many were performed during calendar year 2001, including those that were performed by local government agencies?

					Number of	f Investigations of:				
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
ALABAMA										
Department of	Public Health									
	4	Х	3,638	225			х	х		
ALASKA										
Dept. of Enviro	onmental Conserv	ation, Division of Er	vironmental Health	n, Food Safety &	Sanitation Progra	m				
	3		200	21				1		
ARIZONA					•					
Department of	Health Services									
Department of	Agriculture									
			25				10			
Department of	Agriculture - Envi	ronmental Services	Division							
			2			16			3	
ARKANSAS										
Department of	Health									
	2		79							

					Number o	f Investigations of	:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
ARKANSAS	(con't)									
State Plant Bo	oard									
CALIFORNIA										
Department of	f Food & Agricultur	e								
							100			
Department of	f Health Services,	Food & Drug Branc	h							
	50	20	650					5		
Animal Health	& Food Safety Se	rvices								
	3		128				2	3	3	
COLORADO										
Department of	f Public Health & E	invironment								
	504		2,105			95	1,224	35		
CONNECTIC	UT									
Department of	f Environmental Pr	otection, Law Enfor	rcement Division							
				2,180						
Department of	f Public Health							· 		
	119									

					Number o	f Investigations of	:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
CONNECTIC	UT (con't)									
Department o	f Agriculture, Burea	au of Aquaculture								
		8	10	27	5,201		20	15		275
Department o	f Agriculture						·			
	2	1		73		196				
DELAWARE										
Department o	f Agriculture									
			44							
FLORIDA										
Department o	f Agriculture and C	consumer Services,	Division of Food S	afety						
			2,794	623		15	5,374			
Department o	f Agriculture and C	consumer Services,	Division of Aquacu	Ilture						
	8		26	17,559						
Department o	f Health							l 		
	303		3,101							
GEORGIA	1	1			1		1	1		
Department o	f Agriculture, Cons	umer Protection Di	vision							
			943					1		

					Number o	f Investigations of	:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
GEORGIA (cor	ı't)			L	I		I			
Department of	Agriculture, Meat I	Inspection Section								
			14							
HAWAII										
Department of	Agriculture									
						10				
Department of	Health, Food & Dr	ug Branch								
			440							
Department of	Health, Sanitation	Branch								
	144									
IDAHO										
Department of	Health and Welfar	e								
	11		1,200							
Department of	Agriculture, Divisio	on of Plant Industrie	es							
			12				70			
ILLINOIS										
Department of	Agriculture, Burea	u of Meat and Poul	try Inspection							

					Number o	f Investigations of	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
INDIANA				I	1	1		I	I	I
Department of	Health, Food Prot	ection Program								
	5		387							71
Office of Indiar	a State Chemist				1					
			5							
State Board of	Animal Health, Div	vision of Meat and	Poultry Inspection							
IOWA										
Food and Con	sumer Safety Bure	au, Inspections and	d Appeals							
	221		786							
KANSAS										
Department of	Agriculture, Dairy	Program								
	1		274							
Department of	Health and Enviro	nment, Bureau of C	Consumer Health							
	8		2,374					136		46
KENTUCKY										
Department of	Public Health, For	od Safety Branch								
			2,847			83		1,200		

					Number	of Investigations o	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
LOUISIANA	1			l	1					
Department of	Agriculture and Fo	prestry, Animal Hea	Ith Service							
			6						10	
Department of	Health, Milk and D	airy Program								
MAINE				·		·	·			
Department of	Agriculture, Food	and Rural Resource	es							
Department of	Human Services,	Bureau of Health								
	55		200							
MARYLAND										
Office of Food	Protection and Co	nsumer Health Ser	vices							
MASSACHUS	ETTS			·		·	·			
Division of Foo	d and Drugs, Food	d Protection Progra	m							
	4		40					3		
MICHIGAN										
Department of	Community Health	ı								

	Number of Investigations of:											
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other		
MICHIGAN (co	n't)											
Department of	Agriculture, Food a	and Dairy Division										
	202	5	1,680									
MINNESOTA												
Department of	Agriculture											
	11	3	50			35	1	200				
MISSISSIPPI												
Department of	Health											
	3											
Department of	Marine Resources											
		2										
MISSOURI												
State Milk Boar	d											
			14			2	37			7		
Department of	Health and Senior	Services										
	37							50				
MONTANA							•					
Department of	Agriculture											

	Number of Investigations of:									
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
MONTANA (co	on't)									
Department of Livestock, Meat Inspection										
Department of	Livestock, Dairy a	nd Egg Inspection								
		2	50							
NEBRASKA	·				·		·			
Department of	Department of Agriculture									
	120	1	1,139					60	18	
NEVADA					·					
Department of	Agriculture									
NEW HAMPSH	lire				·		·			
Department of	Health and Humar	n Services, Bureau	of Food Protection							
	10		70				5			
Department of	Agriculture, Marke	ts and Food								
			10					3	3	31
NEW JERSEY										
Department of	Department of Environmental Protection, Pesticide Program									
										150

					Number o	of Investigations of	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
NEW MEXICO										
Environment D	epartment									
	15		25							
Livestock Boar	d, Meat and Poultr	y Inspection Divisio	n			-		_		
			22							
NEW YORK										
Department of	Agriculture and Ma	arkets								
	446	52	3,367					250		2,560
Department of	Health, Bureau of	Community Sanitat	ion & Food Protect	ion						
	66		4,100							
NORTH CARC	LINA									
Department of	Agriculture and Co	onsumer Services, I	Food and Drug Pro	tection Division						
	5		695				16	15	10	
Department of	Agriculture and Co	onsumer Services, I	Meat and Poultry In	spection Service)					
			42				691			
Department of	Environment and I	Natural Resources,	Division of Marine	Fisheries						
					25					
Department of	Environment and I	Natural Resources,	Division of Environ	mental Health, S	Shellfish Sanitation	Section				
	5		10	55	25					

					Number o	of Investigations o	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
NORTH DAKO	ТА				1		l			
Department of Health, Food and Lodging Division										
	11		169							
Department of	Agriculture									
			20							
ОНЮ										
Department of Health										
	49									
Department of	Agriculture									
		42	126				70			38
OKLAHOMA										
Department of	Agriculture, Meat,	Dairy and Egg Insp	pection Division							
			43				1		120	21
OREGON										
Department of Human Services										
	53									
Department of	Agriculture, Anima	I Health Division								

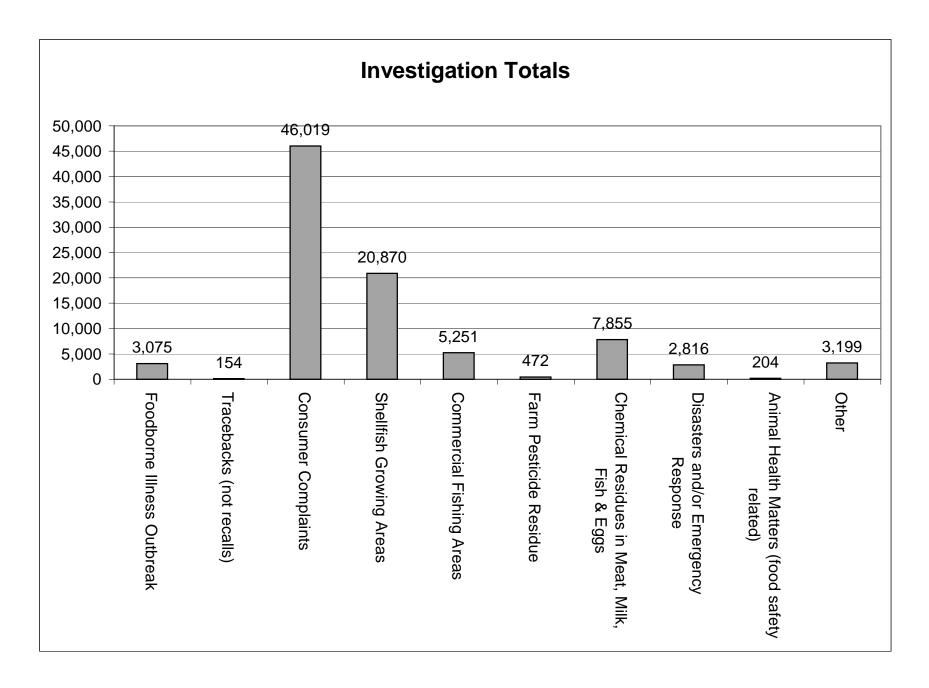
					Number	of Investigations o	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
OREGON (con't)										
Department of Agriculture, Food Safety Division										
			679	1		12			25	
PENNSYLVANI	A									
Department of A	griculture, Bureau	of Food Safety and	Laboratory Servic	es						
			2,106					101		
Department of Agriculture, Bureau of Plant Industry										
			24							
RHODE ISLAND	•									
Department of E	nvironmental Man	agement								
									12	
Department of A	griculture									
			31							
SOUTH CAROL	INA									
Department of H	ealth and Environ	mental Control								
	150		300							
SOUTH DAKOT	A									
State Public Hea	Ith Laboratory									
	3									

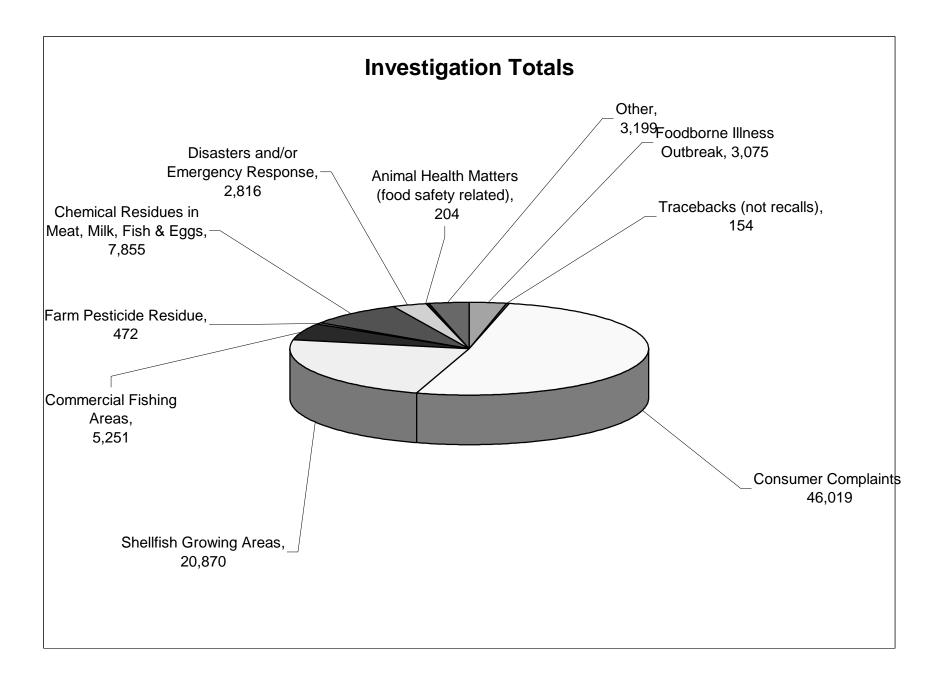
					Number o	of Investigations of	f:			
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
SOUTH DAKOT	A (con't)		l			l	1			
Animal Industry	Board									
	1		43					2		
TENNESSEE										
Department of A	griculture, Regulat	ory Services								
			1,263				40	12		
Department of Health, Laboratory Services										
TEXAS										
Department of H	ealth, Manufacture	ed Foods Division								
	67	5	383				78	96		
Department of H	ealth, Seafood Sa	fety Division								
			5							
Office of the Tex	as State Chemist									
								2		
Department of H	Department of Health, Retail Foods Division									
	300		5,333					563		
Department of H	ealth, Milk and Da	iry Products Divisio	on							
			80							

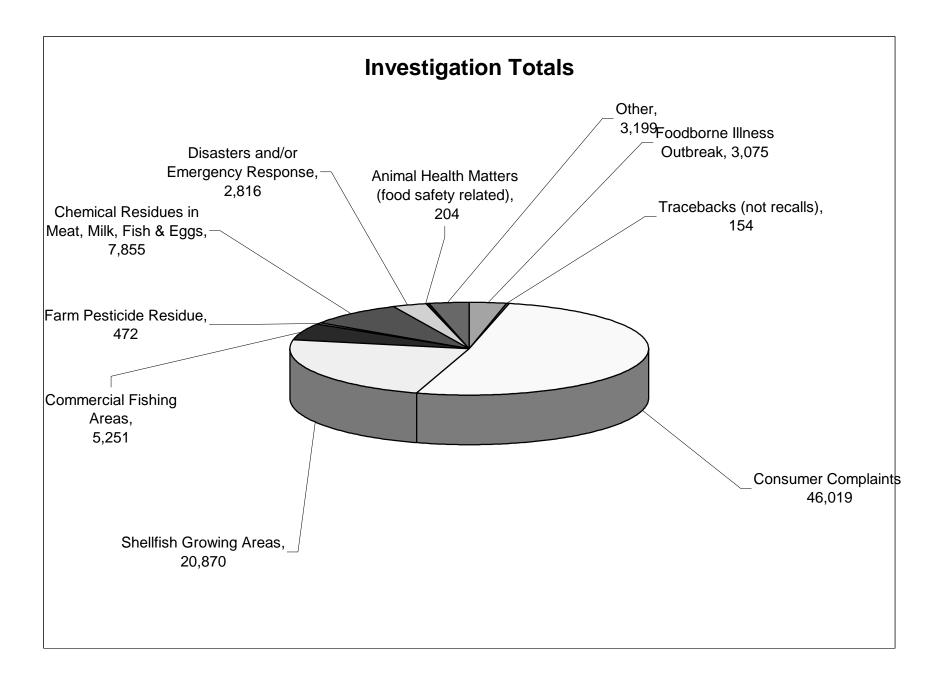
					Number	of Investigations of	of:			
STATE	Foodborne Iliness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
UTAH				·		·				
Department of Ag	riculture and Foo	d								
			250							
VERMONT										
Department of Ag	riculture, Food ar	nd Markets							-	
			17				75			
Department of Health										
	67		256							
VIRGINIA										
Department of Ag	riculture and Con	nsumer Services							-	
	2	1	998			1	14	33		
Department of He	ealth, Division of S	Shellfish Sanitation								
				106						
WASHINGTON										
Department of Ag	riculture									
	х	Х	102			7	20	Х		
WEST VIRGINIA										
Department of He	ealth and Human	Resources								
							7			

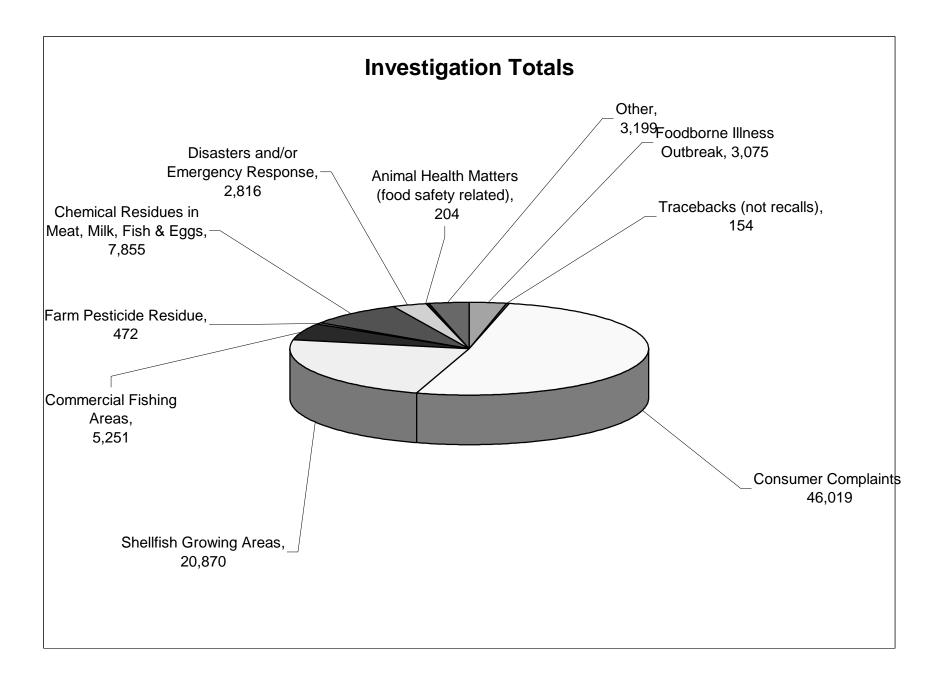
		1	1	1		of Investigations o	1	1		
STATE	Foodborne Illness Outbreaks	Tracebacks (not recalls)	Consumer Complaints	Shellfish Growing Areas	Commercial Fishing Areas	Farm Pesticide Residue	Chemical Residues in Meat, Milk, Fish & Eggs	Disasters and/or Emergency Response	Animal Health Matters (food safety related)	Other
VISCONSIN										
Division of Heal	th and Family Serv	rices, Food Safety a	and Recreational Li	censing						
Department of A	Agriculture, Divisior	n of Food Safety								
	4	12	187					30		
WYOMING										
Department of A	Agriculture, Consur	ner Health Services	3							
	1									
TOTALS	3,075	154	46,019	20,870	5,251	472	7,855	2,816	204	3,199

Note: "Other" includes voluntary closures, food labeling investigations, and algal bloom examinations.









STATE FOOD SAFETY RESOURCE ASSESSMENT

Table 3

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?						
ALABAMA									
Department of Public Health									
ALASKA									
Dept. of Environmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program									
	4,800	4,000	10						
ARIZONA									
Department of Health S	Services								
	26,683								
Department of Agricult	ure								
	300		60						
Department of Agriculture - Environmental Services Division									
	1,742		33						
ARKANSAS									
Department of Health									
	16,155		5						
State Plant Board									
	60		100						
CALIFORNIA									
Department of Food &	Agriculture								
	60		100						
Department of Health S	Services, Food & Drug Branch								
	5.800	5,100							
Animal Health & Food	Safety Services	Γ							
			5						
COLORADO									
Department of Public H	Health & Environment								
	17,704	22	1.9						

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?						
CONNECTICUT									
Department of Environ	Department of Environmental Protection, Law Enforcement Division								
Department of Public Health									
			41						
Department of Agricult	ure, Bureau of Aquaculture								
	77								
Department of Agricult	ure								
DELAWARE									
Department of Agricult	ure								
	171								
FLORIDA									
Department of Agricult	ure and Consumer Services, Division of	Food Safety							
	44,357		1						
Department of Agricult	ure and Consumer Services, Division of	Aquaculture							
	119								
Department of Health									
	13,796								
GEORGIA									
Department of Agricult	ure, Consumer Protection Division								
	16,327								
Department of Agricult	ure, Meat Inspection Section								
	112	34	50						
HAWAII									
Department of Agricult									

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?						
HAWAII (con't)									
Department of Health, Food & Drug Branch									
	1,800	500							
Department of Health, Sanitation Branch									
	5,996								
IDAHO									
Department of Health and Welfare									
	8,000		2						
Department of Agricult	ure, Division of Plant Industries								
	1,200								
ILLINOIS									
Department of Agriculture, Bureau of Meat and Poultry Inspection									
	228		48						
INDIANA									
Department of Health,	Food Protection Program								
	1,000								
Office of Indiana State	Chemist								
	312		8						
State Board of Animal	Health, Division of Meat and Poultry Ins	pection							
	140		50						
IOWA									
Food and Consumer S	afety Bureau, Inspections and Appeals								
	24,915	2,000							
KANSAS									
Department of Agricult	ure, Dairy Program								
	580								
Department of Health a	and Environment, Bureau of Consumer I	Health							
	15,880	540							

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?							
KENTUCKY										
Department of Public Health, Food Safety Branch										
	17,666	3,000	1							
LOUISIANA										
Department of Agriculture and Forestry, Animal Health Service										
	358		50							
Department of Health,	Department of Health, Milk and Dairy Program									
MAINE										
Department of Agricult	ure, Food and Rural Resources									
	5,946									
Department of Human	Department of Human Services, Bureau of Health									
	10,000									
MARYLAND										
Office of Food Protecti	on and Consumer Health Services									
MASSACHUSETTS										
Division of Food and D	Prugs, Food Protection Program									
	2,800		10							
MICHIGAN										
Department of Commu	inity Health									
Department of Agricult	ure, Food and Dairy Division									
	67,463	2,000	1.7							
MINNESOTA										
Department of Agricult	ure									
	20,000	229	1.83							

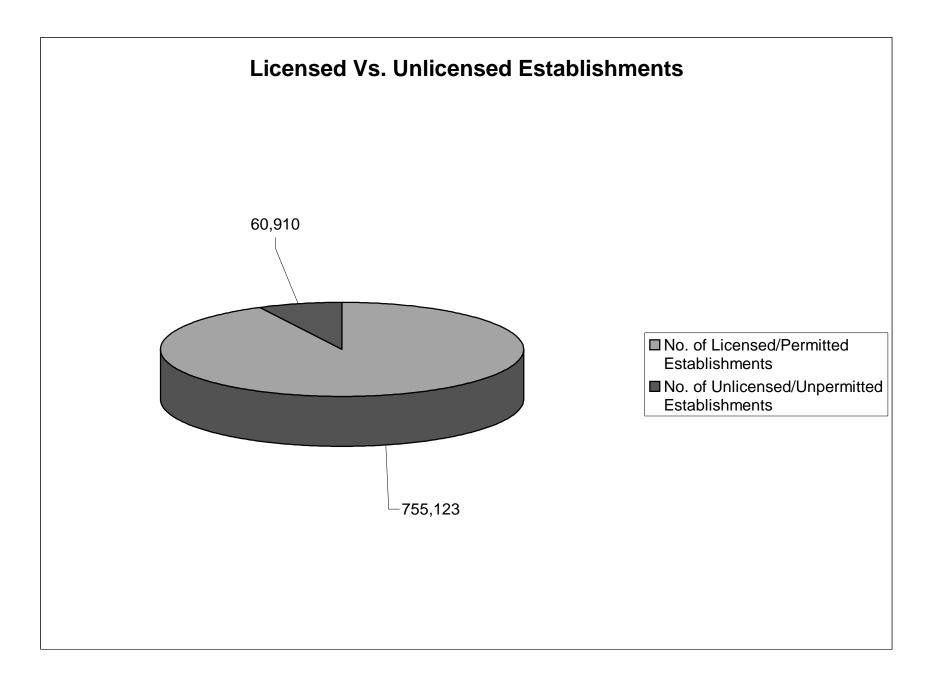
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STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?						
MISSISSIPPI									
Department of Health									
	13,160		5						
Department of Marine	Resources								
	157								
MISSOURI									
State Milk Board									
		2							
Department of Health a	and Senior Services								
		15,000	10						
MONTANA									
Department of Agricult	ure								
Department of Liveston	ck, Meat Inspection								
	273		50						
Department of Liveston	ck, Dairy and Egg Inspection								
	150		10						
NEBRASKA									
Department of Agricult	ure								
	11,790		3.5						
NEVADA									
Department of Agricult	ure								
NEW HAMPSHIRE									
Department of Health a	and Human Services, Bureau of Food P	rotection							
	5,061								
Department of Agricult	ure, Markets and Food								
			5						

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?
NEW JERSEY			
Department of Environ	mental Protection, Pesticide Program		
			50
NEW MEXICO			
Environment Departme	ent		
	6,273	0	0
Livestock Board, Meat	and Poultry Inspection Division		
	1,202		50
NEW YORK			
Department of Agricult	ure and Markets		
	22,498	5,611	10
Department of Health,	Bureau of Community Sanitation & Food	Protection	
	76,000		5
NORTH CAROLINA			
Department of Agricult	ure and Consumer Services, Food and I	Drug Protection Division	
	2,336	6,247	3
Department of Agricult	ure and Consumer Services, Meat and F	Poultry Inspection Service	
	214		50
Department of Environ	ment and Natural Resources, Division o	f Environmental Health, Shellfish	Sanitation Section
	204	300	
Department of Environ	ment and Natural Resources, Division o	f Marine Fisheries	
NORTH DAKOTA			
Department of Health,	Food and Lodging Division		
	4,458	339	
Department of Agricult	ure		
	605		50

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?
оню			
Department of Health			
	61,193		15
Department of Agricult	ure	•	
	683	817	100 (Tissue Residue) 50 (Meat Inspection) 12 (Food Safety)
OKLAHOMA			
Department of Agricult	ure, Meat, Dairy and Egg Inspection Div	ision	
	777		50
OREGON			
Department of Human	Services		
Department of Agricult	ure, Animal Health Division		
Department of Agricult	ure, Food Safety Division		
	8,303		9.8
PENNSYLVANIA			
Department of Agricult	ure, Bureau of Food Safety and Laborat	ory Services	
	47,845		
Department of Agricult	ure, Bureau of Plant Industry		
	1,174		.5
RHODE ISLAND			
Department of Environ	mental Management		
	20	500	15
SOUTH CAROLINA			
Department of Agricult	ure		
	275	704	15
Department of Health a	and Environmental Control		
	15,600		1

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?
SOUTH DAKOTA			
State Public Health La	boratory		
Animal Industry Board			
	303		40
TENNESSEE			
Department of Agricult	ure, Regulatory Services		
Department of Health,	Laboratory Services	•	
TEXAS			
Department of Health,	Manufactured Foods Division		
	17,159	1,716	7
Department of Health,	Seafood Safety Division		
	53		
Office of the Texas Sta	ite Chemist	•	
	5,000		
Department of Health,	Retail Foods Division		
	74,432		2
Department of Health,	Milk and Dairy Products Division		
	1,430		
UTAH			
Department of Agricult	ure and Food		
			0
VERMONT			
Department of Agricult	ure, Food and Markets		
	55	1,500	55
Department of Health			

STATE	No. of Licensed/Permitted Establishments	No. of Unlicensed/Unpermitted Establishments	What is the approximate percent of federal funding received to accomplish your overall food safety functions?		
VIRGINIA					
Department of Agricult	ure and Consumer Services				
	1,041	10,330	50 (Meat & Poultry) 7.5 (Food Safety)		
Department of Health,	Division of Shellfish Sanitation				
	213				
WASHINGTON					
Department of Agricult	ure				
	3,272	419	10		
WEST VIRGINIA					
Department of Health a	and Human Resources				
	11,800		.5		
WISCONSIN					
Division of Health and	Family Services, Food Safety and Recre	eational Licensing			
	30,000				
Department of Agricult	ure, Division of Food Safety				
WYOMING					
Department of Agricult	ure, Consumer Health Services				
	3,841		22		
TOTALS	755,123	60,910			



STATE FOOD SAFETY RESOURCE ASSESSMENT

Table 4

STATE	How Many Equivalents to food inspecti investigatior agency	dedicated safety on and n does your	Entry Leve Ins	el Education spectors or I	al Requirem nvestigators	ients for S	Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
ALABAMA										
Department of	Public Health									
	85				х			Х	No	No
ALASKA										
Dept. of Enviro	nmental Conse	rvation, Divisio	on of Environ	mental Healt	h, Food Safe	ty & Sanita	ation Program	n		
	20	4			х			х	No	No
ARIZONA										
Department of	Health Services	;								
	143					X ^A		х	Yes	No
Department of	Agriculture									
	30	6				X ^B	х		Yes	No
Department of	Agriculture - En	vironmental S	ervices Divis	ion						
	6	4			х	Xc		х	No	Yes
ARKANSAS										
Department of	Health									
	60	10			Х		Х		Yes	No
State Plant Boa	ard									
	1			Х					No	Yes
CALIFORNIA										
Department of	Food & Agricult	ure								
	5				х	XD	Х			Yes

 ^A Presently, can be a combination of experience and education, or lacking experience, 30 hours of science required.
 ^B USDA licensing if required.
 ^C Bachelor's Degree or equivalent years of experience in inspections/investigations or similar field.
 ^D 8 units of Chemistry.

STATE	How Many Full-time Equivalents dedicated to food safetySTATEinspection and investigation does your agency have?			Entry Level Educational Requirements for Inspectors or Investigators					Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
CALIFORNIA	(con't)								·	
Department of	Health Services	s, Food & Drug	g Branch							
					х	XE	х		No	No
Animal Health	& Food Safety S	Services								
	66	23	х		х	X ^F	х		Yes	
COLORADO										
Department of	Public Health &	Environment	1	1	1			1		
	93	27		Х	х	X ^G	Х	х	No	No
CONNECTIC	Л									
Department of	Environmental I	Protection, Lav	w Enforceme	nt Division	1	1		T	1	
					х		Х		No	No
Department of	Public Health		Γ	Γ	1	1	r	I	1	
	2	2			Х		Х		No	No
Department of	Agriculture, Bur	eau of Aquacu	ulture					1	1	
	5	5			х	X ^H		Х		
Department of	Agriculture								1	
	13	6		х			х		Yes	No
DELAWARE										
Department of	Agriculture				1	1		I	1	
	5	8	х				х		Yes	

^EB.S. Degree in Biology, Environmental Health or related science. ^FVMO requires DVM degree. ^GOr work experience ^HOr equivalent.

STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Level Educational Requirements for Inspectors or Investigators				Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
FLORIDA										
Department of	Agriculture and	Consumer Se	rvices, Divisi	on of Food S	afety					
	143	24			х	X ^I	х		No	No
Department of	f Agriculture and Consumer Services, Division of Aquaculture									
	18	8				X		х	No	No
Department of	Health									
	56	23			Х		Х			
GEORGIA										
Department of	Agriculture, Cor	nsumer Protec	tion Division							
	67	18			х		х		No	No
Department of	Agriculture, Mea	at Inspection S	Section							
	85	9		х		Xĸ				
HAWAII										
Department of	Agriculture, Cor	nmodities Bra	nch							
					х			x	No	No
Department of	Health, Food &	Drug Branch								
	10	5			х			х	No	No
Department of	Health, Sanitatio	on Branch								
	30	19			х			х	Yes	
IDAHO										
Department of	Health and Wel	fare								
	18	2			х		х		Yes	Yes

¹Years of experience may substitute for college experience ³4-year degree in Physical or Natural Science, Environmental Health or high school diploma and 4 years work in a health-related field with supervisory or regulatory experience. ^KOne year or more in related field.

STATE	inspection and investigation does your agency have?		Entry Leve Ins	al Requiren nvestigator:	ients for S	Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:		
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
IDAHO (con't)								•		
Department of A	Agriculture, Divi	ision of Plant I	ndustries							
	10	6				XL		x		Yes
ILLINOIS										
Department of A	Agriculture, Bur	eau of Meat a	nd Poultry In	spection						
	98	9	Х					х	No	No
INDIANA										
Department of I	Health, Food Pr	otection Prog	ram							
	13	8			х			х	No	No
Office of Indian	a State Chemis	t								
	3	3			х					Yes
State Board of	Animal Health, I	Division of Me	at and Poultr	y Inspection						
	56	6	Х			X ^M	Х		No	No
IOWA										
Food and Cons	umer Safety Bu	ireau, Inspecti	ions and App	eals						
	52	35			х		Х		No	No
KANSAS										
Department of A	Agriculture, Daii	ry Program								
	8	4			х		Х		No	No
Department of I	Health and Envi	ironment, Bure	eau of Consu	mer Health						
	22	12			х		х		No	No
KENTUCKY										
Department of I	Public Health, F	ood Safety Br	anch							
	153	50			х	X ^N	Х		Yes	Yes

^LCombination of education and experience. ^MOne year meat cutting or butchering. ^NRegistration as registered sanitarian within 1 year.

STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Leve Ins	el Education pectors or I	al Requirem nvestigator:	ents for S	Do you re Contine Educatio Inspecto Investig	uing on for ors or	Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
LOUISIANA								•		
Department of	Agriculture and	Forestry, Anir	nal Health Se	ervice						
	85	14			х		х		No	Yes
Department of	Health, Milk and	d Dairy Progra	m							
					х		х		Yes	
MAINE										
Department of	Agriculture, Foo	od and Rural R	esources							
	10	4			Х		Х		No	No
Department of	Human Service	s, Bureau of ⊢	lealth							
	11	4	Х					х	No	No
MARYLAND										
Office of Food	Protection and	Consumer Hea	alth Services							
	23	7			х	х	Х		Yes	
MASSACHUS	ETTS									
Division of Foo	d and Drugs, Fo	ood Protection	Program							
	11	7	Х					х	No	Yes
MICHIGAN										
Department of	Community Hea	alth				1				
Department of	Agriculture, Foo	od and Dairy D	ivision			1				
	72	40			Х			х	No	No
MINNESOTA										
Department of	Agriculture									
	64	25			Х	х	Х		Yes	Yes
Department of	Marine Resourc	ces				1		1		
	4	1			Х		Х		Yes	

STATE	How Many Equivalents to food inspecti investigation agency	dedicated safety on and n does your	Entry Leve Ins	el Education spectors or I	al Requirem nvestigators	ents for S	Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
MISSISSIPPI										
Department of	Health									
	58	6			х	xo	х		No	
MISSOURI										
State Milk Boar	ď									
	17	3			Х		Х		No	No
Department of	Health and Sen	ior Services								
	10	10			х		х		No	No
MONTANA										
Department of	Agriculture									
Department of	Livestock, Meat	t Inspection								
	13	5	Х					х	No	No
Department of	Livestock, Dairy	/ and Egg Insp	pection							
	4	2			х	XP	х		Yes	No
NEBRASKA										
Department of	Agriculture									
	39	11			х	XQ	х		Yes	Yes
NEVADA										
Department of	Agriculture									

^o Plus 20 hours of a science.
 ^P 30 credits in biological science.
 ^Q Dairy and Feed experience required.

STATE	How Many Equivalents to food inspecti investigation agency	dedicated safety on and n does your		Entry Level Educational Requirements for Inspectors or Investigators				Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned	
NEW HAMPSH	IIRE										
Department of	Health and Hun	nan Services,	Bureau of Fo	od Protectio	n						
	11	6			х			х	No	No	
Department of	Agriculture, Ma	rkets and Food	Ł								
	3	2			х			х	No	No	
NEW JERSEY											
Department of	of Environmental Protection, Pesticide Program										
	1	1			х			х	No	No	
Division of Fish	and Wildlife La	w Enforcemer	nt, Marine En	forcement R	egion						
					х	X ^R	Х			Yes	
NEW MEXICO											
Environment D	epartment										
	15	3			х			х	No	No	
Livestock Board	d, Meat and Po	ultry Inspection	n Division								
	12	4	Х				Х		No	Yes	
NEW YORK											
Department of	Agriculture and	Markets									
	125	30		Х			х			Yes	
Department of	Health, Bureau	of Community	Sanitation &	Food Prote	ction						
	225	10		Х				х	No	No	

^RPolice Academy Training/Boat School.

STATE	How Many Equivalents to food inspecti investigation agency	dedicated safety on and n does your	Entry Leve Ins	al Requirem nvestigator:	nents for S	Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:			
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned	
NORTH CARC	DLINA		•		•	•		I			
Department of	Agriculture and	Consumer Se	rvices, Food	and Drug Pr	otection Divi	sion					
	33	12		X ^s	XT			х	No	Yes/No ^U	
Department of	Environment ar	nvironment and Natural Resources, Division of Environmental Health, Shellfish Sanitation Section									
	4	3			X ^Y	X ^z					
NORTH DAKC	ATA										
Department of	Health, Food ar	nd Lodging Div	vision								
	20	6			х		Х		Yes	No	
Department of	Agriculture										
	8	4		Х			Х		No	Yes	
оню											
Department of	Health										
		13			Х		х		Yes	No	
Department of	Agriculture										
	153	35	X ^Y	X ^z	X ^{AA}	X ^{BB}	х		Yes	No	
OKLAHOMA											
Department of	Agriculture, Me	at, Dairy and E	Egg Inspectio	n Division							
	64	7			X _{cc}		х		No	No	

^S (Feed) ^T.(Food) ^U (Yes, Feed; No, Food) ^V Inspectors ^W Compliance Officers ^X Doctor of Veterinary Medicine for VMOs, Director and Assistant Director ^Y Meat Inspection ^Z Animal Industry ^{AA} Dairy Division, Food Safety, Animal Industry ^{BB} Doctors of Veterinary Medicine ^{CC} Or qualifying experience

STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Level Educational Requirements for Inspectors or Investigators				Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:		
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned	
OREGON											
Department of	Human Service	S									
	45	24			х		Х		Yes	No	
Department of	Agriculture, Anii	mal Health Div	vision								
Department of	Department of Agriculture, Food Safety Division										
	35	7			х		х		Yes	No	
PENNSYLVAN	IIA				I						
Department of	Agriculture, Bur	eau of Food S	afety and La	boratory Ser	vices						
	97	18			х	XDD		х	No	No	
Department of	Agriculture, Bur	eau of Plant Ir	ndustry			•			1		
	5	3			х			х		Yes	
RHODE ISLAN	ID					•					
Department of	Environmental I	Management									
	2	1	Х			XEE		х	No	No	
SOUTH CARO	LINA				L	1		1	1		
Department of	Agriculture										
	2	2			х		х		No	No	
Department of	Health and Env	ironmental Co	ntrol		I						
	70	25			х			х	No	No	
Department of	Health, Laborat	ory Services			<u> </u>	<u> </u>		1	1	I	

 $^{\rm DD}$ or 4 years experience or an equivalent combination of experience and training. $^{\rm EE}$ Experience in Animal Health.

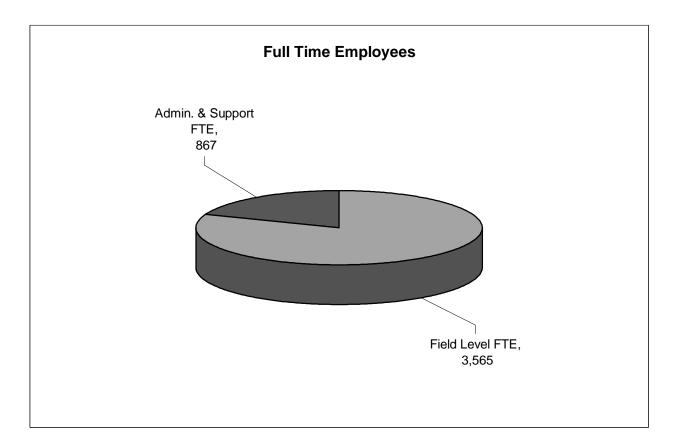
STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Level Educational Requirements for Inspectors or Investigators				Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:		
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned	
SOUTH DAKOTA											
State Public He	ealth Laboratory	,									
Animal Industry	Animal Industry Board										
	21	3	Х			X ^{FF}	х			Yes	
TENNESSEE									·		
Department of	Agriculture, Reç	gulatory Servic	es								
	35	7			Х		Х		No	No	
TEXAS											
Department of	Health, Manufa	ctured Foods I	Division								
	49	11			Х		Х		Yes	Yes	
Department of	Health, Seafood	d Safety Divisi	on								
	2	2				х	х		No	No	
Office of the Te	exas State Cher	nist									
	15	36			Х			Х		Yes	
Department of	Health, Retail F	oods Division									
	244		X ^{GG}	X ^{HH}	X"		Х		Yes	No	
Department of	Department of Health, Milk and Dairy Products Division										
	23	9			х		х		Yes		
UTAH					1		1				
Department of	Agriculture and	Food									
	13	4			х		х		Yes	No	

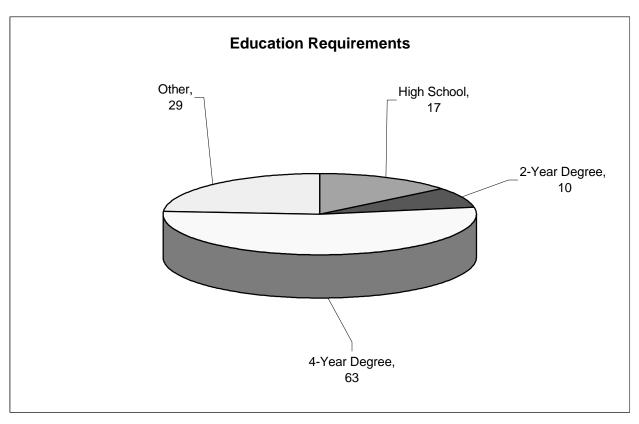
^{FF} Experience ^{GG} 14% ^{HH} 7% ^{II} 79%

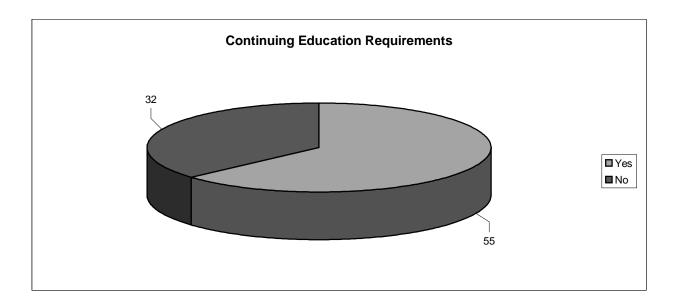
STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Level Educational Requirements for Inspectors or Investigators				Do you require Continuing Education for Inspectors or Investigators		Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes	No	Registered	Commissioned
VERMONT								•		
Department of	Agriculture, Foo	od and Markets	3							
	8	4	Х					х	No	No
Department of	Health									
	9	3	Х			\mathbf{X}_{11}	Х		No	No
VIRGINIA						<u>.</u>				
Department of	Agriculture and	Consumer Se	rvices							
	67	24	Х			Хкк	Х		No	No
Department of	Health, Division	of Shellfish S	anitation							
	13	3			х			х	No	No
WASHINGTO	N									
Department of	Agriculture									
	34	6			х			х	No	No
WEST VIRGIN	IA									
Department of	Health and Hun	nan Resources	6							
	130	2			х		Х		Yes	
WISCONSIN										
Division of Hea	Ith and Family	Services, Food	I Safety and	Recreational	Licensing					
	26	10			х		х		No	No
Department of	Agriculture, Div	ision of Food S	Safety							
	145	45	Х					x	No	No

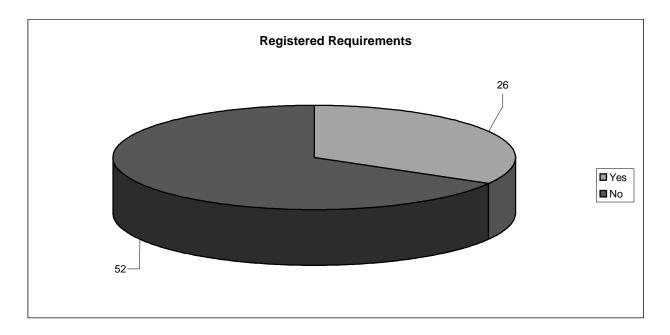
^{JJ} 4 years experience working with the public ^{KK}4 year degree is preferred, but not required.

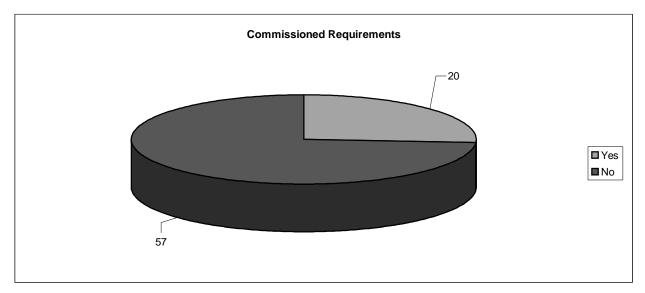
STATE	How Many Full-time Equivalents dedicated to food safety inspection and investigation does your agency have?		Entry Level Educational Requirements for Inspectors or Investigators				Do you re Continu Educatio Inspecto Investiga	uing on for ors or	Do you require Field Inspectors or Investigators to be:	
	Field level (exc. Labs)	Admin. & Support	High School	2-Year Degree	4-Year Degree	Other	Yes No		Registered	Commissioned
WYOMING	WYOMING									
Department of	Department of Agriculture, Consumer Health Services									
	18	1			х		х		Yes	
TOTALS	3,685	873	17	10	65	29	55	32	Yes – 26 No – 52	Yes – 20 No – 57











STATE FOOD SAFETY RESOURCE ASSESSMENT

Table 5

	How many food recalls were coordinated and then monitored by your agency during calendar year 2001?												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
ALABAMA	ALABAMA												
Departmen													
	х	х	х		х	х	х	х	х				
ALASKA													
Dept. of En	Dept. of Environmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program												
	х	х	6	Х	20	х	х	х	х		х		
ARIZONA													
Departmen	t of Health Ser	vices											
	X ^A				X ^A	X ^A	X ^A				X ^B		
Departmen	t of Agriculture												
	300	100	х	Х				х	х		х		
Departmen	Department of Agriculture - Environmental Services Division												
		12		4	Х	х		17	1		х		
ARKANSA	S												
Departmen	t of Health												
					63			122			1		

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001 Embarge/ Stop Health Monetary License/Permit Criminal Warning Informal Other													
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?			
ARKANSA	S (con't)													
State Plant	itate Plant Board													
	x x x x x													
CALIFORM														
Departmen	partment of Food & Agriculture													
	41 3 X 1 X 2													
Departmen	apartment of Health Services, Food & Drug Branch													
	75	1	13	3	х	12	125	60	40					
Animal Hea	alth & Food Sa	fety Serv	ices											
	6	х		5	6	x	х	215	2		х			
COLORAD	0													
Departmen	t of Public Hea	alth & Env	vironment											
	17	5	3	157	15		х	374	68	Xc	12			
CONNECT	NNECTICUT													
Departmen	t of Environme	ental Prot	ection, Law Enfo	rcement Divisio	n									
	XD	XD			XD		26							

^C38 temporary closures, 2 license suspensions, 9 variances/appeals. ^D Do not track data.

	endar year 2001?	How many food recalls were coordinated and then monitored by your agency during calendar year 2001?												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?			
CONNECT	ICUT (con't)													
Departmen	Department of Public Health													
			3								х			
Departmen	Department of Agriculture, Bureau of Aquaculture													
	X S 5 1													
Departmen	Department of Agriculture													
	1													
DELAWAR	DELAWARE													
Departmen	t of Agriculture	•												
	6							9			11			
FLORIDA														
Departmen	t of Agriculture	e and Consu	umer Services,	Division of Fo	od Safety		_	-	-	-	_			
		25,589		884	132		х	5,795	177	21,076	72			
Departmen														
	3	16	х	х	1	x		22	1	х	2			
Departmen	t of Health													

	endar year 2001?	How many food recalls were coordinated and then monitored by your agency during calendar year 2001?													
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?				
GEORGIA															
Departmen	Department of Agriculture, Consumer Protection Division														
	180 180 42 43 290														
Departmen	Department of Agriculture, Meat Inspection Section														
HAWAII															
Departmen	Department of Agriculture														
	X X X X														
Departmen	t of Health, Fo	od & Drug I	Branch												
	x	х	х	х	х	x	х	х	x		2				
Departmen	t of Health, Sa	anitation Bra	anch												
				х	х			х	x						
IDAHO															
Departmen	t of Health and	dWelfare													
	10				2			20	5		х				
Departmen	t of Agriculture	e, Division o	f Plant Industrie	es											
	1	57		х	103			851	х	200	1				

	endar year 2001?	How many food recalls were coordinated and then monitored by your agency during calendar year 2001?												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001:			
ILLINOIS														
Departmen	Department of Agriculture, Bureau of Meat and Poultry Inspection													
	135 1 1 404 47													
INDIANA	NDIANA													
Departmen	Department of Health, Food Protection Program													
	1 2 37 3													
Office of In	Office of Indiana State Chemist													
	84 300 4													
State Boar	d of Animal He	alth, Divisio	on of Meat and	Poultry Inspec	tion									
	1				х		х	х	1		x			
IOWA														
Food and 0	Consumer Safe	ety Bureau,	Inspections and	d Appeals										
					27			396						
KANSAS														
Departmen	t of Agriculture	e, Dairy Pro	gram											
		15			87			1,026	2		х			

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
KANSAS (ANSAS (con't)												
Departmen	Department of Health and Environment, Bureau of Consumer Health												
	42	х	х	106	Х	х	х	670	x	2	х		
KENTUCK	Y												
Departmen	Department of Public Health, Food Safety Branch												
	4,214 363 3 5 9 18 43 37 10												
LOUISIAN	LOUISIANA												
Departmen	t of Agriculture	and Forest	try, Animal Heal	th Service									
		27					54	44					
Departmen	t of Health, Mi	k and Dairy	Program										
	36				Х			х	x		2		
MAINE	•	-				•		•	•				
Departmen													
	х	х		Х	Х			х					
Departmen	t of Human Se	rvices, Bure	eau of Health										
	х	х	х	10	3	х	х	100	x		х		

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001 X = Have authority, but are not reporting any have been employed during 2001												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
MARYLAN	ID												
Office of Fo	Office of Food Protection and Consumer Health Services												
	x	Х	х	Х	4	Х	х	Х	х	Х			
MASSACH	IUSETTS												
Division of	ivision of Food and Drugs, Food Protection Program												
	24 X 1 2 X 100 1												
MICHIGAN	MICHIGAN												
Departmen	t of Communit	y Health											
Departmen	t of Agriculture	, Food and	Dairy Division										
	1,203		35	119	340		3	587	337		35		
MINNESO	ГА												
Departmen	t of Agriculture	•											
	62	3		3				1,389	78	437	60		
MISSISSIP													
Departmen	epartment of Health												
	х	х	х		Х		х	х	х		x		

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001 X = Have authority, but are not reporting any have been employed during 2001												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
MISSISSIP	PI (con't)												
Departmen	Department of Marine Resources												
	X X X X 1,623 5 X												
MISSOURI													
State Milk E	itate Milk Board												
	93 226 6 4,906												
Departmen	t of Health and	d Senior Sei	rvices										
	10		1					100		25	25		
MONTANA													
Departmen	t of Agriculture	•						1					
		7		Х	Х						x		
Departmen	Department of Livestock, Meat Inspection												
			х										
Departmen	t of Livestock,	Dairy and E	gg Inspection										
	х	Х	х	х	Х	х	х	25	х	Х			

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001 X = Have authority, but are not reporting any have been employed during 2001													
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?			
NEBRASK	EBRASKA													
Departmen	Department of Agriculture													
	XE	913			188			444	60		Х			
NEVADA	NEVADA													
Departmen	epartment of Agriculture													
NEW HAM	NEW HAMPSHIRE													
Departmen	t of Health and	d Human Se	ervices, Bureau	of Food Prote	ction									
	1	8		15	1	1		276	1	10	х			
Departmen	t of Agriculture	e, Markets a	nd Food											
		12		2				22						
NEW JERS	SEY													
Departmen	Department of Environmental Protection, Pesticide Program													
				Х	Х			5		Х	х			
Division of	Fish and Wildl	ife Law Enfo	orcement, Marir	e Enforcemer	nt Region									
	35			800	25		100	50			x			

^EIncluded with stop sale.

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001													
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?			
NEW MEX														
Environme	Environment Department													
	4				Х			10	4	25	5			
Livestock E	Livestock Board, Meat and Poultry Inspection Division													
	2							8			1			
NEW YOR	IEW YORK													
Departmer	epartment of Agriculture and Markets													
	2,475 10 4,546 34 30 X 9,498 66 847													
Departmer	nt of Health, Bu	reau of Cor	mmunity Sanitat	ion & Food Pr	otection									
	x		х	х	Х					5,000	x			
NORTH C	AROLINA													
Departmer	nt of Agriculture	e and Consu	umer Services, I	Food and Drug	g Protection Division									
	562	129	3	262	Х	x	х	329			16			
Departmer														
	x			4	Х		5	37						
Departmer	nt of Environme	ent and Natu	ural Resources,	Division of Ma	arine Fisheries									
					80		80							

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001 X = Have authority, but are not reporting any have been employed during 2001												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
NORTH C	AROLINA												
Departmen	Department of Environment and Natural Resources, Division of Environmental Health, Shellfish Sanitation Section												
	10				80		80	5			3		
NORTH D	AKOTA												
Departmen	Department of Health, Food and Lodging Division												
	1 3 X 15												
Departmen	Pepartment of Agriculture												
	1			4	3			402					
оню													
Departmen	t of Health												
											38		
Departmen													
	3,684	4			5		17	858	3	527	38		
OKLAHON	KLAHOMA												
Departmen	t of Agriculture	, Meat, Dai	ry and Egg Insp	ection Divisio	n								
	10	22			106			210	16		х		

	Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?		
OREGON	REGON												
Departmen	Department of Human Services												
										186	x		
Departmen	Department of Agriculture, Animal Health Division												
	х	15						20					
Departmen	Department of Agriculture, Food Safety Division												
	Х	x											
PENNSYL	PENNSYLVANIA												
Departmen	t of Agriculture	, Bureau of	Food Safety ar	nd Laboratory	Services								
	4			х			73	1,135	10		x		
Departmen	t of Agriculture	, Bureau of	Plant Industry										
		3	х	Х	Х	Х	Х	14			Х		
RHODE IS	LAND												
Departmen													
	3	х											
SOUTH CAROLINA													
Departmen	epartment of Agriculture												
		2			1			44			x		

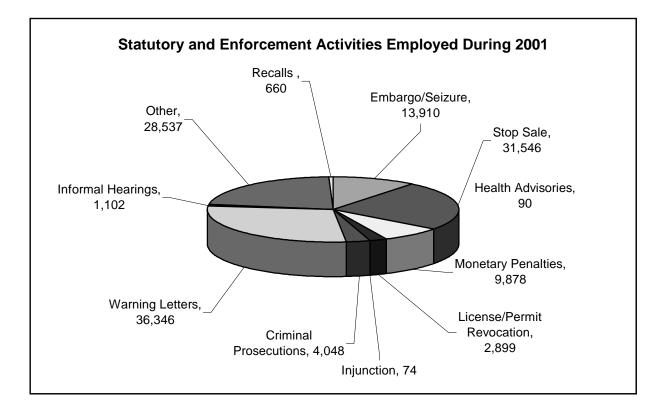
	endar year 2001?	How many food recalls were coordinated and then monitored by your agency during calendar												
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?			
SOUTH C	AROLINA (cor	l't)												
Departmer	Department of Health and Environmental Control													
SOUTH D	SOUTH DAKOTA													
State Publi	State Public Health Laboratory													
Animal Ind	Animal Industry Board													
	16 X X X X X X 23 X													
TENNESS	TENNESSEE													
Departmer	t of Agriculture	e, Regulator	ry Services											
Departmer	it of Health, La	boratory Se	ervices											
TEXAS														
Departmer	Department of Health, Manufactured Foods Division													
	184			Х	4	10	х	690	3	3	12			
Departmer	it of Health, Se	afood Safe	ty Division											
	5	х	x	Х	х	Х	х	2	Х	5	x			

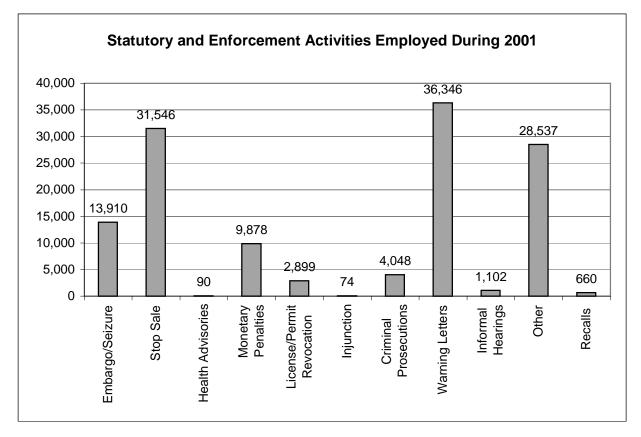
Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001											How many food recalls were coordinated and then monitored by your agency during calendar year 2001?	
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?	
TEXAS (co	TEXAS (con't)											
Office of th	Office of the Texas State Chemist											
		х			х	x		Х	х		х	
Department of Health, Retail Foods Division												
	280	3,620		2,880	960	2	1,820	1,518	47	80	х	
Department of Health, Milk and Dairy Products Division												
					373			1,400			Х	
UTAH												
Departmer	nt of Agriculture	e and Food										
	25			8	58			170	2	46		
VERMONT	-											
Departmer	nt of Agriculture	e, Food and	Markets	-	-			-	-	-	-	
	13	80		13	80		х	25	5		х	
Departmen	nt of Health											
	2		1		1		2	300		9	5	
VIRGINIA												
Departmen	nt of Agriculture	e and Consu	umer Services									
	109				х	х	10	496	56	46	х	

	How many food recalls were coordinated and then monitored by your agency during calendar year 2001?											
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)		
VIRGINIA (con't)												
Department of Health, Division of Shellfish Sanitation												
X X 1 X X X X 3 X												
WASHING												
Department of Agriculture												
	35	2	2	0	2	1	0	275	5		3	
WEST VIR	GINIA		·									
Departmer	nt of Health and	d Human Re	esources									
											х	
WISCONS	IN											
Division of	Health and Fa	mily Servic	es, Food Safety	and Recreation	onal Licensing							
	x		x		10						х	
Departmer	nt of Agriculture	e, Division c	of Food Safety						·		·	
	15		8		12	Х	29	132	12			

Which statutory and enforcement activities does your agency have and how many times were they employed during calendar year 2001? X = Have authority, but are not reporting any have been employed during 2001											How many food recalls were coordinated and then monitored by your agency during calendar year 2001?
STATE	Embargo/ Seizure	Stop Sale	Health Advisories	Monetary Penalties	License/Permit Revocation	Injunction	Criminal Prosecutions	Warning Letters	Informal Hearings	Other (explain)	year 2001?
WYOMING											
Department	t of Agriculture	e, Consume	r Health Services	6							
	3							9	Х		
	13,910	31,546	90	9,878	2,899	74	4,048	36,346	1,102	28,537	660

Note: "Other" includes Temporary Closures, License/Permit Denials, License/Permit Suspensions, Variances/Appeals, Field Notice of Violations, Detentions, Destructions, Consent Agreements, Industry Compliance Sessions, and Formal Enforcement Actions.





STATE FOOD SAFETY RESOURCE ASSESSMENT

Table	e 6
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	Does your a	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?									
		Capability		No. c	f Samples An	alyzed					
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue					
ALABAMA	I	I	I	I							
Department of	Public Health										
		Yes									
ALASKA											
Dept. of Enviro	nmental Conservation,	Division of Environme	ental Health, Food Safety	& Sanitation Program							
	Yes	Yes	No	107	841						
ARIZONA											
Department of	Health Services										
	Yes	Yes	Yes	0	321	0					
Department of	Agriculture										
	Yes	Yes	Yes	150	4,800	50					
Department of	Agriculture - Environme	ental Services Divisior	1								
			Yes			138					
ARKANSAS											
Department of	Health										
	Yes	Yes		355	459						
State Plant Boa	ard	1		1	1	1					
CALIFORNIA											
Department of	Food & Agriculture										
	Yes		Yes	1,200		75					
Department of	Health Services, Food	& Drug Branch									
	Yes	Yes	Yes	600	220	50					

	Does your a			le of analyzing food samples and, if so, how d during calendar year 2001?			
		Capability		No. of Samples Analyzed			
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue	
CALIFORNIA	(con't)						
Animal Health	& Food Safety Services	;					
	Yes	Yes	Yes	769	3,000	21	
COLORADO							
Department of	Public Health & Enviror	nment					
	Yes	Yes	No	17	1,245		
CONNECTICU	т						
Department of	Environmental Protection	on, Law Enforcement	Division	1	1	1	
	No	No	No				
Department of	Public Health			1			
	Yes	Yes	No	24	1,954		
Department of	Agriculture, Bureau of A	Aquaculture		Γ	1	Γ	
	Yes	Yes	No	16	5,212		
Department of	Agriculture	ſ		I	ſ		
	No	Yes	Yes				
DELAWARE							
Department of	Agriculture	Γ	Γ	Γ	Γ	Γ	
	No	No	No				
FLORIDA							
Department of	Agriculture and Consur	ner Services, Division	of Food Safety	Γ	Γ	Γ	
	Yes	Yes	Yes	2,047	5,227	3,873	
Department of	Agriculture and Consur	ner Services, Division	of Aquaculture				
Department of	Health						
	Yes	Yes	Yes	N/A	N/A	N/A	

	Does your a	gency have a la many sampl	aboratory capable es were analyzed	e of analyzing fo I during calenda	ood samples a r year 2001?	nd, if so, how	
		Capability		No. of Samples Analyzed			
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue	
GEORGIA	L		L			1	
Department of	Agriculture, Consumer	Protection Division					
	Yes	Yes	Yes	1,662	5,274	1,036	
Department of	Agriculture, Meat Inspe	ction Section					
HAWAII							
Department of	Agriculture, Commoditie	es Branch					
	No	No	Yes			20	
Department of	Health, Food & Drug Bi	anch					
	Yes	Yes	Yes	222	106	241	
Department of	Health, Sanitation Bran	ch					
	No	Yes	No				
IDAHO							
Department of	Health and Welfare						
		Yes			Unknown		
Department of	Agriculture, Division of	Plant Industries					
	Yes	Yes	Yes	879	4,321	70	
ILLINOIS						1	
Department of	Agriculture, Bureau of N	Meat and Poultry Insp	ection				
	Yes	Yes	Yes	1,381	1,427	127	
INDIANA			•				
Department of	Health, Food Protectior	n Program					
	Yes	Yes	No				
Office of Indiar	a State Chemist						

	Does your a	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?								
		Capability		No. of Samples Analyzed						
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue				
INDIANA (con'	t)	<u> </u>	<u> </u>	I	I	I				
State Board of	Animal Health, Division	of Meat and Poultry I	nspection							
	Yes	Yes		800	1,800					
IOWA				·	·					
Food and Cons	sumer Safety Bureau, Ir	nspections and Appea	ls							
	No	No	No							
KANSAS										
Department of	Agriculture, Dairy Prog	ram								
		Yes			7,717					
Department of	Health and Environmer	nt, Bureau of Consum	er Health		1					
	Yes	Yes	No	Unknown	Unknown					
KENTUCKY										
Department of	Public Health, Food Sa	fety Branch			1					
	Yes	Yes	Yes	20	520	83				
LOUISIANA										
Department of	Agriculture and Forestr	y, Animal Health Serv	ice	1	1	1				
	Yes	Yes		622	299					
Department of	Health, Milk and Dairy	Program		1	1	1				
	Yes	Yes	Yes							
MAINE										
Department of	Agriculture, Food and F	Rural Resources		1	1	1				
	Yes									
Department of	Human Services, Burea	au of Health								
	Yes	Yes	Yes							

	Does your a	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?								
		Capability		No. c	of Samples An	alyzed				
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue				
MARYLAND	I	I	I		1					
Office of Food	Protection and Consum	ner Health Services								
	Yes	Yes	Yes							
MASSACHUSI	ETTS									
Division of Foo	d and Drugs, Food Pro	tection Program	_							
	Yes	Yes	Yes	Unknown	2,800	Unknown				
MICHIGAN										
Department of	Community Health									
	No	Yes	No		22					
Department of	Agriculture, Food and I	Dairy Division								
	Yes	Yes	Yes	300	981	1,315				
MINNESOTA										
Department of	Agriculture			-	1	1				
	Yes	Yes	Yes	6,221	5,518	153				
MISSISSIPPI										
Department of	Health	1		1	1	1				
		Yes								
Department of	Marine Resources	1		1	1	1				
	No	No	No							
MISSOURI										
State Milk Boar	ď	1		1	1	1				
		Yes	Yes		45,265	518				
Department of	Health and Senior Serv	vices								
	No	Yes	No		73					

	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?								
		Capability		No. c	of Samples An	alyzed			
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue			
MONTANA					I	I			
Department of	Agriculture								
	Yes		Yes						
Department of	Livestock, Meat Inspec	tion							
	No	No	No						
Department of	Livestock, Dairy and E	gg Inspection							
	Yes	Yes	Yes	10,800	6,000	280			
NEBRASKA									
Department of	Agriculture								
	Yes	Yes	Yes	133	6,676	287			
NEVADA									
Department of	Agriculture			1	1	1			
		Yes	Yes		12				
NEW HAMPSH	IIRE								
Department of	Health and Human Ser	vices, Bureau of Food	Protection	1	1	1			
	Yes	Yes			948				
Department of	Agriculture, Markets an	d Food		-					
	Yes			70					
NEW JERSEY									
Department of	Environmental Protection	on, Pesticide Program							
			Yes			150			
Division of Fish	and Wildlife Law Enfo	rcement, Marine Enfor	cement Region						
	No	No	No						

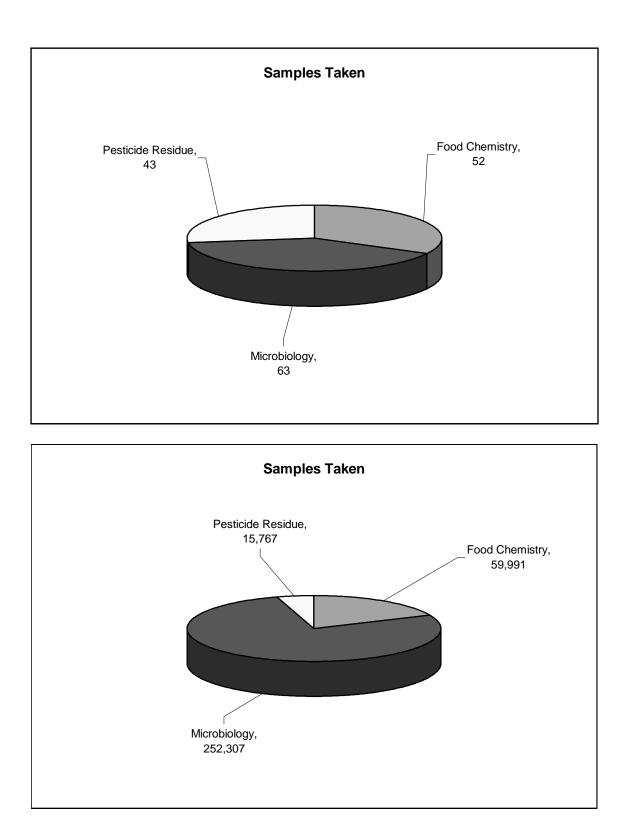
	Does your a		aboratory capable es were analyzed			nd, if so, how	
		Capability		No. of Samples Analyzed			
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue	
NEW MEXICO							
Environment D	epartment						
	No	No	No				
Livestock Boar	d, Meat and Poultry Ins	pection Division					
	No	No	No				
NEW YORK							
Department of	Agriculture and Markets	S					
	Yes	Yes	Yes	2,168	1,445	1,368	
Department of	Health, Bureau of Com	munity Sanitation & F	ood Protection				
	No	Yes	No		23		
NORTH CARC	DLINA						
Department of	Agriculture and Consur	mer Services, Food ar	nd Drug Protection Divisio	'n			
	Yes	Yes	Yes	5,575	6,749	801	
Department of	Agriculture and Consur	mer Services, Meat ar	nd Poultry Inspection Serv	rice			
		Yes			1,008		
Department of	Environment and Natur	al Resources, Division	n of Marine Fisheries				
Department of	Environment and Natur	al Resources, Division	n of Environmental Health	n, Shellfish Sanitation S	ection		
	No		No				
NORTH DAKC	АТА						
Department of	Health, Food and Lodg	ing Division	_				
	Yes	Yes	Yes				
Department of	Agriculture						
	No	No	No				

	Does your a	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?								
		Capability		No. c	of Samples An	alyzed				
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue				
оню				L	l	L				
Department of	Health									
	No	Yes	No		314					
Department of	Agriculture									
	Yes	Yes	Yes	9,867	57,500	1,618				
OKLAHOMA										
Department of Agriculture, Meat, Dairy and Egg Inspection Division										
	Yes	Yes		421	5,044					
OREGON										
Department of	Human Services									
	No	No	No							
Department of	Agriculture, Animal Hea	alth Division								
	Yes	Yes	Yes							
Department of	Agriculture, Food Safet	y Division								
			Yes			180				
PENNSYLVAN	IIA									
Department of	Agriculture, Bureau of F	Food Safety and Labo	ratory Services							
	Yes	Yes	Yes	1,059	1,346	252				
Department of	Agriculture, Bureau of F	Plant Industry								
	Yes			1,523						
RHODE ISLAN	ID									
Department of	Environmental Manage	ment								
	No	No	No							

	Does your a		aboratory capable es were analyzed			nd, if so, how		
		Capability		No. c	Samples Analyzed			
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue		
SOUTH CARC	SOUTH CAROLINA							
Department of	Agriculture							
	Yes	No	Yes	2,589		934		
Department of	Health and Environmer	ntal Control						
SOUTH DAKC	DTA							
Animal Industry	y Board							
	Yes	Yes	Yes	1,081	466	41		
State Public He	ealth Laboratory							
	Yes	Yes	Yes		6			
TENNESSEE								
Department of	Agriculture, Regulatory	Services						
Department of	Health, Laboratory Serv	vices						
	No	Yes	No		766			
TEXAS								
Department of	Health, Manufactured F	oods Division						
Department of	Health, Milk and Dairy I	Products Division						
		Yes			34,756			
Department of	Health, Retail Foods Di	vision						
	Yes	Yes	Yes					
Department of	Health, Seafood Safety	Division						
	Yes	Yes	Yes					

	Does your a	gency have a la many sampl	aboratory capable es were analyzed	e of analyzing fo during calenda	ood samples a r year 2001?	nd, if so, how	
		Capability		No. c	No. of Samples Analyzed		
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue	
TEXAS (con't)		L	I		I	I	
Office of the T	exas State Chemist						
	Yes	No	No	4,500			
UTAH				·			
Department of	Agriculture and Food						
	Yes	Yes	Yes	521	3,070	320	
VERMONT				·			
Department of	Agriculture, Food and M	/larkets					
	Yes	Yes		1,100	950		
Department of	Health						
	No	Yes	No				
VIRGINIA							
Department of	Agriculture and Consur	ner Services					
	Yes	Yes	Yes	892	14,182	221	
Department of	Health, Division of Shel	Ilfish Sanitation					
	No	Yes	No		1,507		
WASHINGTO	N			·			
Department of	Agriculture						
	Yes	Yes	Yes	100	4,000	150	
WEST VIRGIN	IIA						
Department of	Health and Human Res	sources					
	No	Yes	No				

	Does your agency have a laboratory capable of analyzing food samples and, if so, how many samples were analyzed during calendar year 2001?					
		Capability		No. o	f Samples An	alyzed
STATE	Food Chemistry	Microbiology	Pesticide Residue	Food Chemistry	Microbiology	Pesticide Residue
WISCONSIN						
Division of Health and Family Services, Food Safety and Recreational Licensing						
Department of	Agriculture, Division of	Food Safety				
	Yes	Yes	Yes	22	5,604	1,369
WYOMING				·		
Department of	Agriculture, Consumer	Health Services				
	Yes	Yes	Yes	178	533	26
TOTALS	YES – 52	YES – 63	YES – 43	59,991	252,307	15,767
GRAND TOTAL – ALL SAMPLES 328,065						



STATE FOOD SAFETY RESOURCE ASSESSMENT

Table	7
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	Do high-risk establishments receive more inspections per year than lower-r establishments?	isk
	Yes (Explain how risk is determined)	No
STATE		
ALABAMA		
Department of	Public Health	
	Based on products sold/menu: Facilities handling only pre-cooked or non-potentially hazardous products only, that are not cooled and reheated in the establishment are inspected one time per year. Facilities handling raw meat or engaged in further cooling and reheating of pre-cooked items are inspected four times per year.	
ALASKA		
Dept. of Enviro	nmental Conservation, Division of Environmental Health, Food Safety & Sanitation Program	
	Facilities are rated based on relative risk. Technically, risk level 2-4s should receive 2-4 inspections/year. Due to workload, higher risk (2-4) receive one inspection/year and lower risk are handled on a complaint only basis.	
ARIZONA		
Department of	Health Services	
	Based on complexity and preparation practices.	
Department of	Agriculture	
	Performance based.	
Department of	Agriculture - Environmental Services Division	
	Agricultural establishments are graded based on Pesticide Use Inspections. Establishments with higher violations are inspected more often based on a Neutral Inspection Scheme than establishments found to be in compliance with pesticide use regulations.	
ARKANSAS		
Department of	Health	
		Х
State Plant Boa	ard	
	Inspect (GMP & BSE) as FDA contract specifies.	

Yes (Explain how risk is determined) No STATE	
CALIFORNIA)
Department of Food & Agriculture	
Firms with high potential to produce an unsafe animal feed.	
Department of Health Services, Food & Drug Branch	
Establishment risk assessment.	
Animal Health & Food Safety Services	
Based upon category placement on reviews.	
COLORADO	
Department of Public Health & Environment	
Since the responses to this survey were provided by a number of local health departments, the responses varied widely. Some agencies do not inspect high-risk establishments any more frequently and some do. Those that do cited a number of criteria including the following:	
 Risk analysis procedures based on statistical prevalence for causes of foodborne illness. Based on type of establishment, degree of preparation, volume, type of product. Based on meal volume, menu, risk index rating (score) of inspections done in past year. Based on number of critical violations. Risk is based on type of food served, volume, primary customer type/age. Risk is based on the formula found in the Colorado Retail Food Establishment regulations. 	
CONNECTICUT	
Department of Environmental Protection, Law Enforcement Division	
With respect to shellfish growing areas, water quality is checked on a regular basis. When water quality falls below safe standards, the areas are closed. Other areas are under permanent closure and are checked with higher frequency.	
Department of Public Health	
Basis for categorizing food service establishments (I-IV) is the preparation of exposed potentially hazardous food using hot processes and post processing holding time before service. If <4 hours, it is designated as a Class III, if >4 hours, it is designated as a Class IV. Classification corresponds to inspection frequency: Class I = 360 days, Class II = 180 days, Class III = 120 days, Class IV = 90 days.	
Department of Agriculture, Bureau of Aquaculture	
Based on discrepancies found during inspections.	

	Do high-risk establishments receive more inspections per year than lower- establishments?	risk
	Yes (Explain how risk is determined)	No
STATE		
CONNECTICU	IT (con't)	
Department of	Agriculture	
		Х
DELAWARE	·	
Department of	Agriculture	
		Х
FLORIDA	·	
Department of	Agriculture and Consumer Services, Division of Food Safety	
	Determined by complexity of processing operations and risk of products manufactured/processed/sold.	
Department of	Agriculture and Consumer Services, Division of Aquaculture	
	Shucker-Packer Shellfish Dealers, ISSC & FDA set inspection frequency.	
Department of	Health	
	High-risk establishments are equated with highly susceptible populations, which is consistent with FDA 2001 Model Food Code.	
GEORGIA	·	
Department of	Agriculture, Consumer Protection Division	
	Based upon type of processing.	
Department of	Agriculture, Meat Inspection Section	
HAWAII		
Department of	Agriculture, Commodities Branch	
	Major violations require more inspections for the establishment to come into compliance.	
Department of	Health, Food & Drug Branch	
	Firms prioritized on kinds of food made, complexity of preparation, size of firm, prior violations, etc.	

	Do high-risk establishments receive more inspections per year than lower-r establishments?	isk
	Yes (Explain how risk is determined)	No
STATE		
HAWAII (con't)		
Department of	Health, Sanitation Branch	
	By the number of food processes conducted, e.g. heating, cooling, reheating, etc.	
Department of	Agriculture	
	Persistent organic pollutants (heptachlor epoxide and dieldrin) are likely to be present in curcurbits grown where those pesticides were applied. Follow up inspections are conducted to determine levels of hepr and dieldrin in soils and advise farmers of risk.	
IDAHO		
Department of	Health and Welfare	
		х
Department of	Agriculture, Division of Plant Industries	
		Х
ILLINOIS		
Department of	Agriculture, Bureau of Meat and Poultry Inspection	
INDIANA		
Department of	Health, Food Protection Program	
Office of Indian	a State Chemist	
State Board of	Animal Health, Division of Meat and Poultry Inspection	
	Computer risk assessment inspector, supervisor or director directed.	

	Do high-risk establishments receive more inspections per year than lower-r establishments?	isk
	Yes (Explain how risk is determined)	No
STATE		
IOWA		
Food and Con	sumer Safety Bureau, Inspections and Appeals	
	Based on '97 Food Code.	
KANSAS		
Department of	Agriculture, Dairy Program	
	Past history. Previous deficiencies noted on last inspection, out of compliance samples = require follow-up inspections.	
Department of	Health and Environment, Bureau of Consumer Health	
	Complexity of operation.	
KENTUCKY		
Department of	Public Health, Food Safety Branch	
	Pre-packaged retail food stores are inspected one time per year.	
LOUISIANA		
Department of	Agriculture and Forestry, Animal Health Service	
		х
Department of	Health, Milk and Dairy Program	
	Risk assessment criteria developed by Milk Program.	
MAINE		
Department of	Agriculture, Food and Rural Resources	
	Activity and past inspection results.	
Department of	Human Services, Bureau of Health	
	By inspection results and menu.	

	Do high-risk establishments receive more inspections per year than lower-r establishments?	isk
	Yes (Explain how risk is determined)	No
STATE		
MARYLAND		
Office of Food	Protection and Consumer Health Services	
	By types of food processes that the facility utilizes.	
MASSACHUS	ETTS	
Division of Foo	od and Drugs, Food Protection Program	
	Wholesale high-risk establishments are based on product and/or processes. These firms are inspected more frequently.	
MICHIGAN		
Department of	Community Health	
Department of	Agriculture, Food and Dairy Division	
	High-risk firms have an increased inspection frequency. The inspection frequency is determined by the operations that the firm engages in. A firm may have many operation codes assigned to it, but the highest risk operation determines the inspection frequency.	
MINNESOTA		
Department of	Agriculture	
	H,M&L Categories: "H" based on complex operation (cooling, holding, reheating, off-premise service, hand contact, HACCP, plan required, time of pH control, salvager, canning, acidified foods, pasteurizes RDP. "M" based on holding less than 12 hours, minimal hand contact, extensive handling followed by heating (pizza), mfg. Nonphfs,, made to order foods, soft serve. "L" is based on not H or M, only prepackaged food is sold, warehouse only.	
MISSISSIPPI		
Department of	Health	
	S risk levels - in state law.	
MISSISSIPPI		
Department of	Marine Resources	
	If routine inspections result in increased deficiencies and non-compliance, more follow up inspections are scheduled.	

	Do high-risk establishments receive more inspections per year than lower- establishments?	risk
	Yes (Explain how risk is determined)	No
STATE		
MISSOURI		1
State Milk Boa	rd	
		х
Department of	Health and Senior Services	
	Complexity of menu, number of patrons served and population served and past inspection history.	
MONTANA		
Department of	Agriculture	
Department of	Livestock, Meat Inspection	
	By type of product and number of non-compliances.	
Department of	Livestock, Dairy and Egg Inspection	
	Inspection scores and consumer complaints.	
NEBRASKA		
Department of	Agriculture	
	High risk – 2/year; medium – 1/year; low risk75/year – Food Feed – Yes, if they use prohibited materials and/or Category II drugs.	
NEVADA		
Department of	Agriculture	
NEW HAMPS	IRE	•
Department of	Health and Human Services, Bureau of Food Protection	
	We are unable to inspect all establishments on an annual basis we do not have enough inspectors. Geography also plays into this as well. We attempt to inspect the higher risk establishments once per year. Establishments are categorized by risk based on the Food Code's Risk Categorization of Food Establishments.	

	Do high-risk establishments receive more inspections per year than lower-r establishments?	isk
	Yes (Explain how risk is determined)	No
STATE		
NEW HAMPSH	HIRE (con't)	
Department of	Agriculture, Markets and Food	
		х
NEW JERSEY		
Department of	Environmental Protection, Pesticide Program	
Division of Fish	and Wildlife Law Enforcement, Marine Enforcement Region	
	Shellfish depuration plants and harvesters are monitored daily.	
NEW MEXICO		
Environment D	epartment	
		х
Livestock Boar	d, Meat and Poultry Inspection Division	
		х
NEW YORK		
Department of	Agriculture and Markets	
	Based on food hazard and volume.	
Department of	Health, Bureau of Community Sanitation & Food Protection	
	Menu.	
NORTH CARC	LINA	
Department of	Agriculture and Consumer Services, Food and Drug Protection Division	
	Potentially hazardous foods.	
Department of	Agriculture and Consumer Services, Meat and Poultry Inspection Service	

Do high-risk establishments receive more inspections per year than establishments?		lower-risk	
	Yes (Explain how risk is determined)	No	
STATE			
NORTH CARC	DLINA (con't)		
Department of	Environment and Natural Resources, Division of Marine Fisheries		
Department of	Environment and Natural Resources, Division of Environmental Health, Shellfish Sanitation Section		
		х	
NORTH DAK)TA		
Department of	Health, Food and Lodging Division		
	Size of facility, types of food served, business volume.		
Department of	Agriculture		
	Lower score or inspections.		
оню			
Department of	Health		
	Risk level I to IV, based on pre-packaged, hand contact, cooling, reheating, number of preparation steps, serving of raw, potentially hazardous foods, high-risk clientele, etc.		
Department of	Agriculture		
	Sanitation, HACCP, cleaning violations, recordkeeping, food handling, type of foods (potentially hazardous)		
OKLAHOMA			
Department of	Agriculture, Meat, Dairy and Egg Inspection Division		
	By violations and nature of business.		
OREGON			
Department of	Human Services		
		х	
Department of	Agriculture, Animal Health Division		
	Field sanitarian assesses risk based on types of products produced (PHF), processes (LACF, etc.), size and previous history.		

	Do high-risk establishments receive more inspections per year than lower-ris establishments?	
	Yes (Explain how risk is determined)	No
STATE		
OREGON (cor	ı't)	
Department of	Agriculture, Food Safety Division	
	Based on type of product, size of firm, past history and time available.	
PENNSYLVAN	NA N	
Department of	Agriculture, Bureau of Food Safety and Laboratory Services	
	Risk is determined according to the degree of potential health problems we would expect to find.	
Department of	Agriculture, Bureau of Plant Industry	
	Firms manufacturing with prohibited mammalian protein receive the highest risk. Inspection rate is based on regulatory status of firms.	
RHODE ISLAN	ND	
Department of	Environmental Management	
	Garbage feeders, dairy and feed, TB/brucellosis.	
SOUTH CARC	DLINA	
Department of	Agriculture	
	Based on judgment of possibility for serious injury.	
Department of	Health and Environmental Control	
SOUTH DAKC	TA	
State Public H	ealth Laboratory	
Animal Industry	y Board	
	Determined by State Review findings and plant's rating following those reviews.	

	Do high-risk establishments receive more inspections per year than lower-risk establishments?	
	Yes (Explain how risk is determined)	No
STATE		
TENNESSEE		
Department of	Agriculture, Regulatory Services	
Department of	Health, Laboratory Services	
TEXAS		
Department of	Health, Manufactured Foods Division	
	Product type, type of process, potential type (historical) of contamination, current and past compliance status (matrix)	
Department of	Health, Seafood Safety Division	
	Determined under the National Shellfish Sanitation Program.	
Office of the Te	exas State Chemist	
	Those who have high violation rates receive more attention.	
Department of	Health, Retail Foods Division	
	Determined by risk factor.	
Department of	Health, Milk and Dairy Products Division	
	Type and number of repeated violations.	
UTAH		
Department of	Agriculture and Food	
	Food processing vs. storage.	
VERMONT		
Department of	Agriculture, Food and Markets	
		х

	Do high-risk establishments receive more inspections per year than lower- establishments?	lower-risk	
	Yes (Explain how risk is determined)	No	
STATE			
VERMONT (co	on't)		
Department of	Health		
	Risk based on increased number of complaints received.		
VIRGINIA	·		
Department of	Agriculture and Consumer Services		
	Establishments processing potentially hazardous, ready-to-eat, high-risk foods receive greatest frequency of inspection. Processors of potentially hazardous, not ready-to-eat are inspected less frequently. Processors of non-potentially hazardous foods or non-processors receive the least frequency.	X	
Department of	Health, Division of Shellfish Sanitation		
	If there are problems, we go back in that month. However, we have not established a true risk-based inspection protocol.		
WASHINGTO	N		
Department of	Agriculture		
	Yes		
	IA		
Department of	Health and Human Resources		
	A few local health departments use a risk-based inspection frequency. Risk is determined by menu, type of food preparation, type of population served and number of meals served.		
WISCONSIN			
Division of Hea	alth and Family Services, Food Safety and Recreational Licensing		
	We use an assessment tool to divide restaurants into low, moderate or high complexity.		
Department of	Agriculture, Division of Food Safety		
	Processing potentially hazardous foods places a food establishment into the high-risk category.		
WYOMING			
Department of	Agriculture, Consumer Health Services		
	Risk categories are determined by using a risk analysis form, which uses food flows, controls, volumes, etc. to determine risk rating.		

Number of Agencies Reporting		
Yes	No	
69	15	

Most common responses to "How risk is determined?"

"Facilities are rated based on relative risk."

"Based on complexity and preparation practices."

"Performance based."

"Agricultural establishments are graded based on Pesticide Use Inspections."

"Establishment risk assessment."

"Risk analysis procedures based on statistical prevalence for causes of foodborne illness."

"Based on type of establishment, degree of preparation, volume, type of product."

"Based on meal volume, menu, risk index rating (score) of inspections done in past year."

"Based on number of critical violations."

"Risk is based on type of food served, volume, primary customer type/age."

"Based on discrepancies found during inspections."

"Determined by complexity of processing operations and risk of products manufactured/processed/sold." "Based upon type of processing."

"Firms prioritized on kinds of food made, complexity of preparation, size of firm, prior violations, etc."

"Past history."

"By inspection results and menu."

"The inspection frequency is determined by the operations that the firm engages in."

"Complexity of menu, number of patrons served and population served and past inspection history."

"By type of product and number of non-compliances."

"Inspection scores and consumer complaints."

"Based on food hazard and volume."

"Menu."

"Size of facility, types of food served, business volume."

"By violations and nature of business."

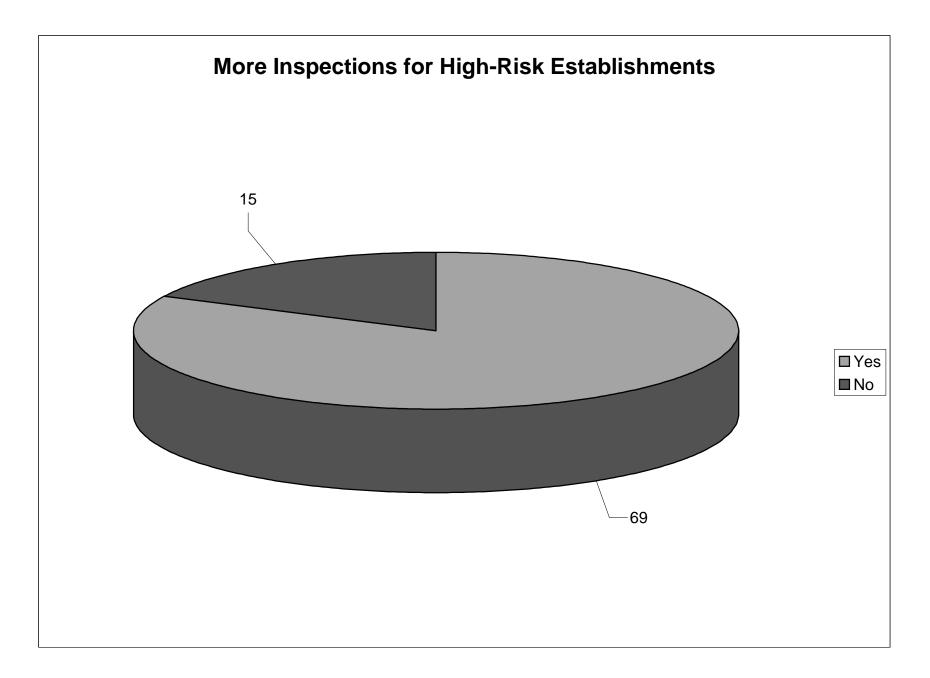
"Based on type of product, size of firm, past history and time available."

"Based on judgment of possibility for serious injury."

"Product type, type of process, potential type (historical) of contamination, current and past compliance status (matrix)"

"Those who have high violation rates receive more attention."

"Processing potentially hazardous foods places a food establishment into the high-risk category."



Association of Food and Drug Officials

MISSION STATEMENT

The Association of Food and Drug Officials (AFDO), established in 1896, successfully fosters uniformity in the adoption and enforcement of science-based food, drug, medical devices, cosmetics and product safety laws, rules, and regulations.

AFDO and its six Regional Affiliates provide the mechanism and the forum where regional, national and international issues are deliberated and resolved to uniformly provide the best public health and consumer protection in the most expeditious and cost effective manner.

AFDO ACCOMPLISHES ITS MISSION BY:

- Promoting education, communication and cooperation among government, industry and consumers.
- Fostering understanding and cooperation between industry, regulators and consumers.
- Promoting the adoption and uniform enforcement of laws and regulations at all levels of government.
- Providing guidance and training programs for regulatory officials and the regulated industry, to promote nationally and internationally uniform inspections, analyses, interpretations and investigations.
- Identifying and resolving inconsistencies in consumer and public health protection laws, regulations, standards and policies.
- Providing a permanent working committee structure to research current issues, obtain input from interested parties and produce recommendations for action.
- Developing model laws, regulations and guidance documents and seeking their adoption throughout the United States.
- Conducting an Annual Educational Conference, where for over a century, AFDO has provided the opportunity for individuals from government, industry, and the public to participate, listen, and learn valuable information and develop initiatives concerning food, drug, medical device, cosmetic and product safety issues.

AN AFDO VISION

Integrating the Food Safety System

Today's food safety regulatory structure is a system that consists of multiple government oversight of the food industry and the foods they produce, distribute, and sell. This system, with an infrastructure that includes federal, state, and local government as participants, has served the public extremely well and we proudly boast to have the safest food supply in the world. While the U.S. Food and Drug Administration (FDA) and U.S. Department of Agriculture (USDA) are viewed as the major food safety regulatory agencies in the United States, it is state and local government programs that conduct more than 80% of the food establishment inspections, investigate the majority of foodborne illnesses, and sample the majority of food products for bacteriological or chemical defects. This is an enormous task and responsibility.

To ensure the public of a safe, wholesome, and properly represented food supply, an effective food safety system must be a combined effort of the food industry, the government (at all levels) and the consumer. Surveillance, research, risk assessment, effective regulations with science-based regulatory standards, appropriate inspection, enforcement and compliance activities, training and education must be the cornerstones of any future food safety system. If there is a system breakdown resulting in foodborne illness, the industry must have the willingness and government must have the flexibility and the capacity to move swiftly to determine the cause of the illness, remove the implicated product from the marketplace, and build in strategies to prevent future recurrences.

Does such a system need to be invented? No, this system is already in place today. *Is the system perfect?* No, but over the years it has continually improved and it has allowed the development of one of, if not, the safest, most abundant, most diverse, and most convenient food supply.

Can our current food safety system be improved? Absolutely, but the Association of Food and Drug Officials (AFDO) believes that we do not need to start over from ground zero—we need to determine more effective ways to enhance the synergism of and to strengthen the effectiveness of the federal, state, and local infrastructure currently in place.

When President Clinton announced the Food Safety Initiative to this country much was said about the role of the federal government to assure the consuming public safe and wholesome food. Originally there was little said about state and local food safety efforts despite the mammoth amount of work that has been done there, and the availability of abundant resources. As a result, AFDO decided to mobilize with their affiliates and state partners and proclaim that no real debate about a national food safety system could exist without including state and local jurisdictions. AFDO has spoken at

conferences, seminars, and training workshops where they remind everyone about the enormous resources available in state and local programs. Recently a vision by AFDO was developed detailing their views as to what a national food safety system could and should be. AFDO is aggressively promoting and articulating this vision and the impact we believe it can have on improvement to and resource maximization for food safety in this country.

Within this food safety system we envision the federal government providing leadership through surveillance, technical support, setting of standards, risk assessment, evaluation of programs, certification of field personnel, training, and additional funding where needed. We believe the role of the states and local governments would be to perform domestic inspections, investigations, and collections of samples. Furthermore, we believe it is the responsibility of the federal government to provide the proper regulatory oversight of imported foods at entry point levels. By allowing state and local government agencies to handle domestic food safety affairs the federal government can increase its oversight of imported food, which in our view, is desperately needed. State and local governments should also continue their licensing programs and strong enforcement activities as they see fit. Our vision is one of coordination and uniformity resulting in the elimination of duplicative efforts and better utilization of all current dedicated food safety resources.

An **integrated** system is a vision of joining these resources into a unified organization. It would include centralizing current and available knowledge relative to food safety such as specific information on animal health, foodborne illness, food establishment inspections, and sample analysis. AFDO also believes an integrated system would include tracking mechanisms for foodborne illness and food defects, which can be monitored by all states and local jurisdictions electronically.

To AFDO, whether the food safety system is implemented by an independent single agency or by multiple agencies is not the key to improving our overall system. What is vitally important, however, is the need to take a new look at our food safety system and to fundamentally change from our current concept of a "federal system" and a "state/local system" to a fully integrated "national system." As a prerequisite to accomplishing this task, the roles and responsibilities of each federal agency involved with various aspects of food safety, as well as the roles and responsibilities at the state and local levels must be explicitly defined. Once these roles are clear at the federal level, the roles of the counterparts at the state and local levels will fall into place over time.

AFDO believes this is a daring and comprehensive plan and we continue to solicit input from all potential players in this strategy, including government, industry, and academia. We are currently working very closely with FDA and the National Food Safety System (NFSS) project to better develop and clarify the concept of this plan. A number of NFSS projects are currently in progress including the following:

- ELEXNET a secure electronic data sharing for food safety laboratory data
- ISO Accreditation an internationally recognized laboratory accreditation aimed at assuring uniform methodologies for federal and state laboratories
- Directory of Laboratory Capabilities a compilation to identify state and federal capabilities in event of emergency needs
- AFDO Recall Workgroup involves state and federal (FDA and FSIS) officials to streamline and better coordinate recalls for increased effectiveness in removal of contaminated product
- Validation of Laboratory Methodologies a joint federal/state effort to standardize and develop a national rapid detection method
- Foodborne Illness Outbreak Coordination Guidelines developed to provide uniform investigational procedures and information sharing protocols
- ORA U Development of a comprehensive national training and certification system for federal, state and local field inspectors
- Uniform Criteria Workgroup Development of uniform national regulatory standards
- Integrated Food Safety Partnership Provides a pilot program that integrates the food safety functions of a state and the FDA
- Food Net Participation and sharing of foodborne illness information
- Pulse Net Developing and sharing information related to DNA fingerprinting of pathogens associated with disease outbreaks

AFDO concurs with the National Academy of Sciences' "Committee to Ensure Safe Food from Production to Consumption" where they recommend in their 1998 report that:

"The National Food Safety Plan should:

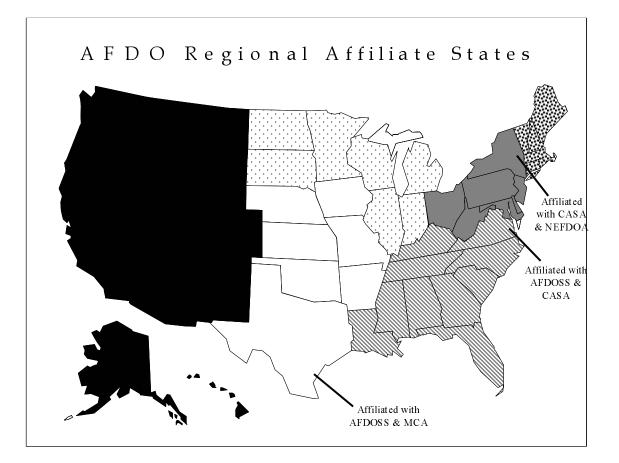
- include a unified, science-based food safety mission;
- integrate federal, state, and local food safety activities;
- allocate funding for food safety in accordance with science-based assessments of risk and potential benefit;
- provide adequate and identifiable support for research and surveillance to:

✓ monitor changes in risk or potential hazards brought on by changes

- \checkmark in the food supply or consumption patterns; and
- ✓ improve the capability to predict and avoid new hazards;

- increase monitoring and surveillance efforts to improve knowledge of the incidence, seriousness, and cause-effect relationships of foodborne disease and related hazards;
- address the additional and distinctive efforts required to ensure the safety of imported foods;
- recognize and provide support for the burdens imposed on state and local authorities that have primary front-line responsibility for the regulation of food service establishments; and
- address consumers' behavior related to safe food handling practices."

The dwindling resources available for government services mandate that government at all levels develop effective ways to work smarter and more cooperatively in the regulation of food. The states and federal agencies have a long history of working together through various cooperative agreements, contracts, grants, memoranda of understanding and, most recently, partnerships. AFDO believes the time is right to get beyond partnerships and for all major stakeholders at the federal, state, industry, and consumer level to work to develop a "blueprint" for the establishment of a fully integrated national food safety system.



AFDOSS	Alabama, Florida, Georgia, Kentucky, Louisiana, Mississippi, North Carolina, Puerto Rico, South Carolina, Tennessee, Texas, Virginia
CASA	Delaware, District of Columbia, Eastern Ontario Canada, Maryland, New Jersey, New York, Ohio, Pennsylvania, Virginia, West Virginia
MCA	Arkansas, Iowa, Kansas, Missouri, Nebraska, Oklahoma, Texas
NCAFDO	Illinois, Indiana, Manitoba & Saskatchewan Canada, Michigan, Minnesota, North Dakota, South Dakota, Wisconsin
NEFDOA	Connecticut, Maine, Massachusetts, New Hampshire, New York, Quebec & Maritime Province Canada, Rhode Island, Vermont
WAFDO	Alaska, Alberta & British Columbia Canada, Arizona, California, Colorado, Guam, Hawaii, Idaho, Mexico, Montana, Nevada, New Mexico, Oregon, Utah, Washington, Wyoming

A MESSAGE FROM AFDO

Founded in 1896, the Association of Food and Drug Officials (AFDO) is an international, non-profit and democratically run organization consisting of members from government regulatory agencies at all levels, industry representatives and academia. While AFDO's primary focus is with the development and enforcement of uniform food, drug, product safety and other consumer protection laws, the organization has a solid record of accomplishments for improving the nation's health and safety through committee activities, training programs and building of consensus on public health matters.

Here are a few of the major issues in which AFDO is actively engaged:

- Integrating the Food Safety System
- National Uniformity Legislation
- Improvement Strategies for Recalls
- Promotion of HACCP
- Food Safety Education
- Industry and Regulatory Training
- Uniform Regulatory Practices
- States Helping States Project

AFDO has over 18 active committees that you may join including Food, Meat and Poultry, Retail Food, Field, Laboratory, Science and Technology, and Drugs, Devices and Cosmetics. Every committee participates in matters with national importance. You will have the opportunity to make a difference by contributing your expertise and knowledge on issues of both national and regional concern.

National health related issues impact us all and we need you to participate within AFDO and contribute towards our energetic campaign.

A membership application form is included in this booklet. Become "an active part of the solution". Join AFDO today and participate in our efforts.

ASSOCIATION OF FOOD AND DRUG OFFICIALS MEMBERSHIP FORM (INVOICE)

(DUE UPON RECEIPT)

Please Se	lect One: New Membership 🗌 – OR – Rei	newal Membership 🗌
Name:	(Circle One:)	Mr./Ms./Mrs./Miss/Dr.:
Company:	Phone:	
Address:	Fax:	
	Email:	
Date:	Title:	
 Group and Contribution In order to receive e 	ll above contact information is correct and con uting memberships must be submitted togethe NEWS and other AFDO announcements you on on a calendar year basis.	r as a single package.
Individual Membership: This	membership category is for individuals to purchase sin	ngle memberships.
Individual Members Alumni/Students Regulatory Consumers/Educational Small Business/Consultants Associate Industry	□ \$50 in the desired bo. □ \$50 □ □ \$225 □ I have update	this form out on your computer, double-click x and select "checked" to add an "x".) ted my profile on the AFDO website pdated my profile on the AFDO website
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21-50 Greater than 50	□ \$42 each □ \$270 each □ \$40 each □ \$255 each	
Contributing Membership: The activities of the association through	his membership category is for those agencies or organish an "increased" level of contribution.	
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What you can access on AFDO's website:

- ✓ Annual Conference presentations
- ✓ Committee reports
- ✓ AFDO Topical Index to Regulatory Guidance
- ✓ AFDO position statements
- ✓ AFDO resolutions
- ✓ State Emergency Assistance Personnel
- ✓ Current legislation of interest
- ✓ Information on upcoming training from AFDO and other affiliated organizations
- ✓ Membership contact information
 - o Membership benefits
 - o Membership application
- ✓ Committee Chair listing
- ✓ Committee charges/recent activities
 - View what AFDO's committees are working on this year and activities they have accomplished
- ✓ Information on Seafood HACCP
 - Including Internet HACCP
 - Medical Device HACCP
- ✓ AFDO scholarship application
- ✓ Links to AFDO's Affiliates
- ✓ AFDO Publication order form

Including various Model Codes, pocket guide for regulators, washing posters, and much more!

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