

# Produce Safety Best Practices Guide for Retailers



June 10, 2014

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Food Marketing Institute

# Objectives

1. Why Develop a guide?
2. Journey through the guide
3. Future of the guide

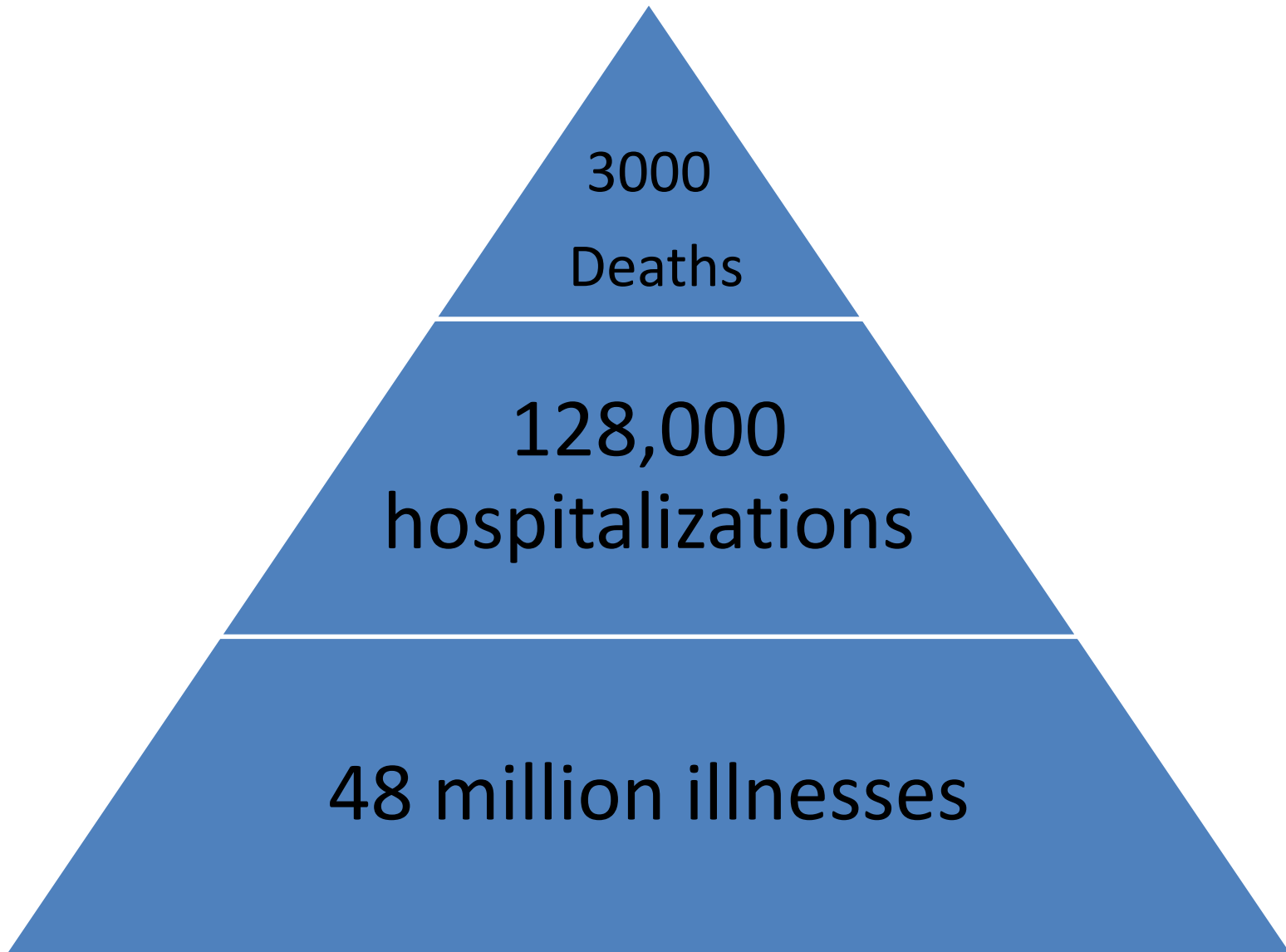
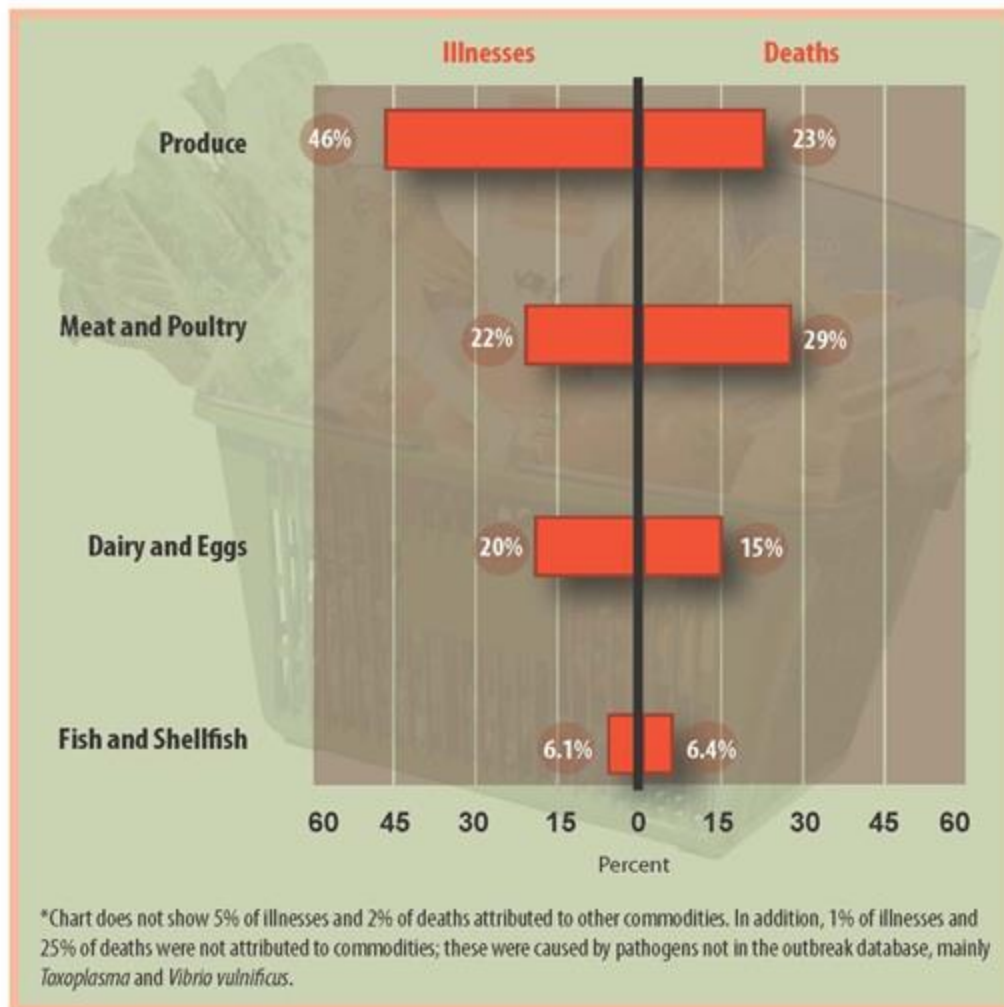


Figure 1. Contribution of different food categories to estimated domestically-acquired illnesses and deaths, 1998-2008\*



Source: Painter JA, Hoekstra RM, Ayers T, Tauxe RV, Braden CR, Angulo FJ, Griffin PM. Attribution of foodborne illnesses, hospitalizations, and deaths to food commodities by using outbreak data, United States, 1998–2008. *Emerg Infect Dis* [Internet]. 2013 Mar [date cited]. <http://dx.doi.org/10.3201/eid1903.111866>

- 2013 (Cilantro/Spring Mix – Cyclospora)
- Jensen Farms 2011 (Canteloupe – Listeria)
- Dole Packaged Spinach 2006 (E. Coli 0157:H7)

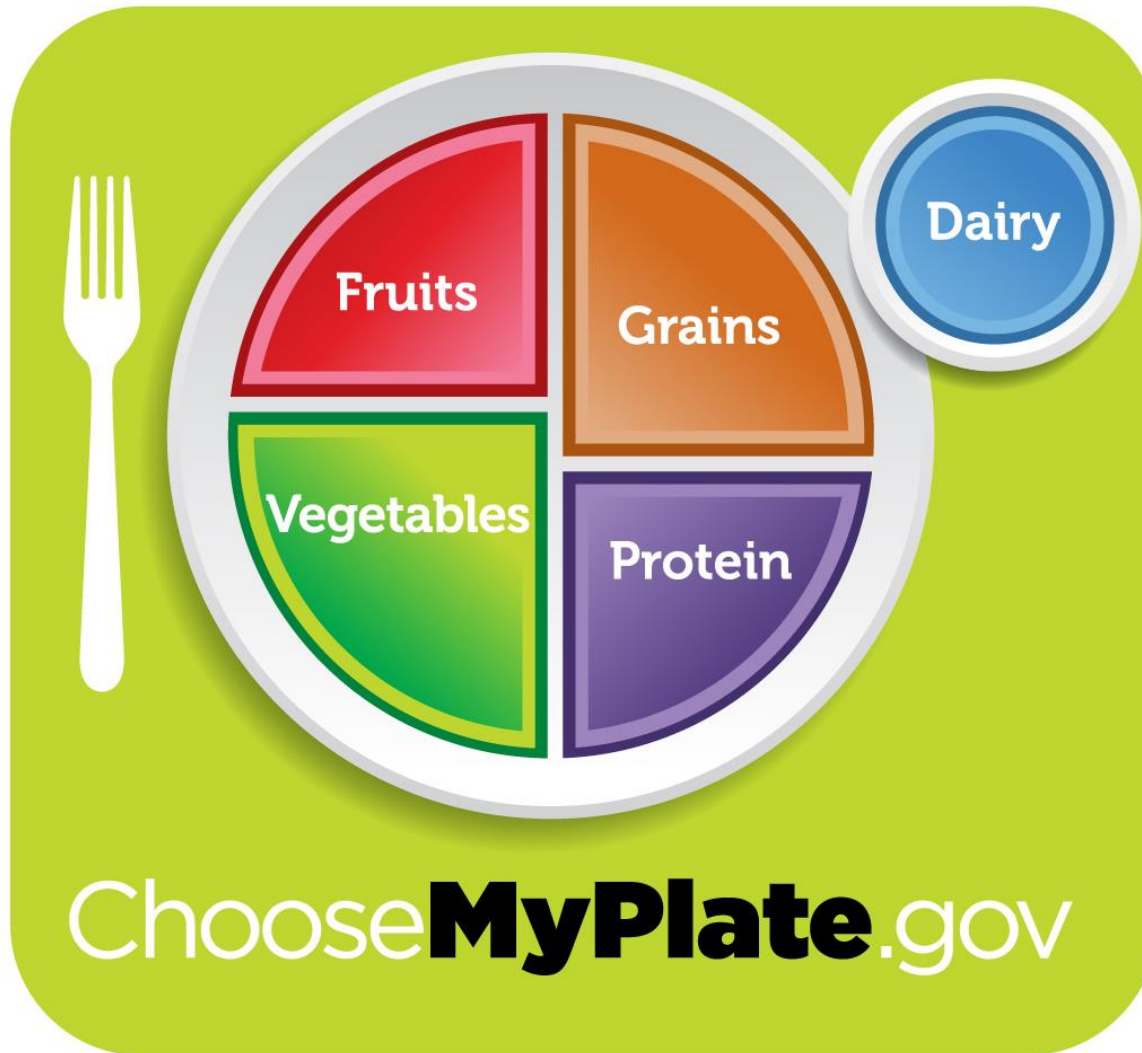
# Retail Concerns





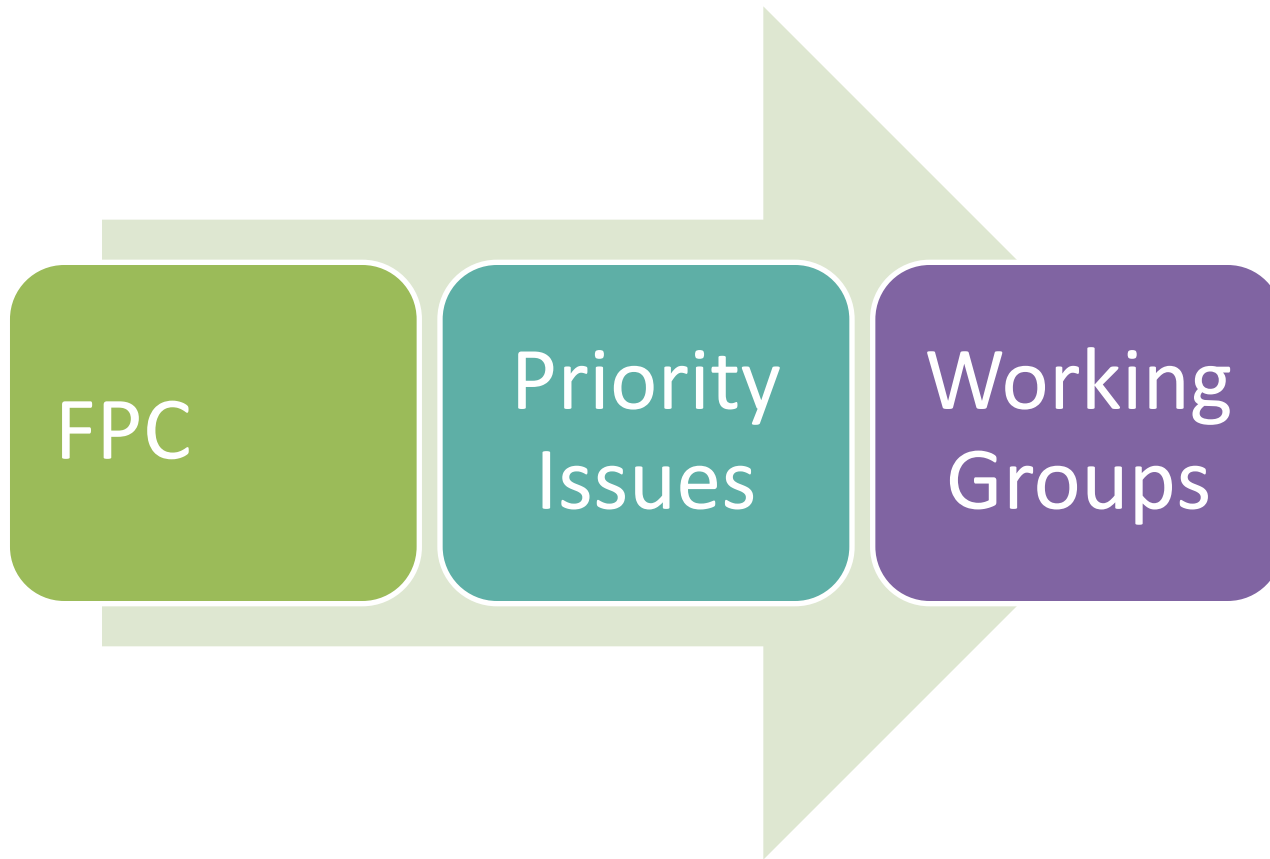
# Produce safety regardless of operation size







# FMI Working Groups



# Produce Safety Working Group



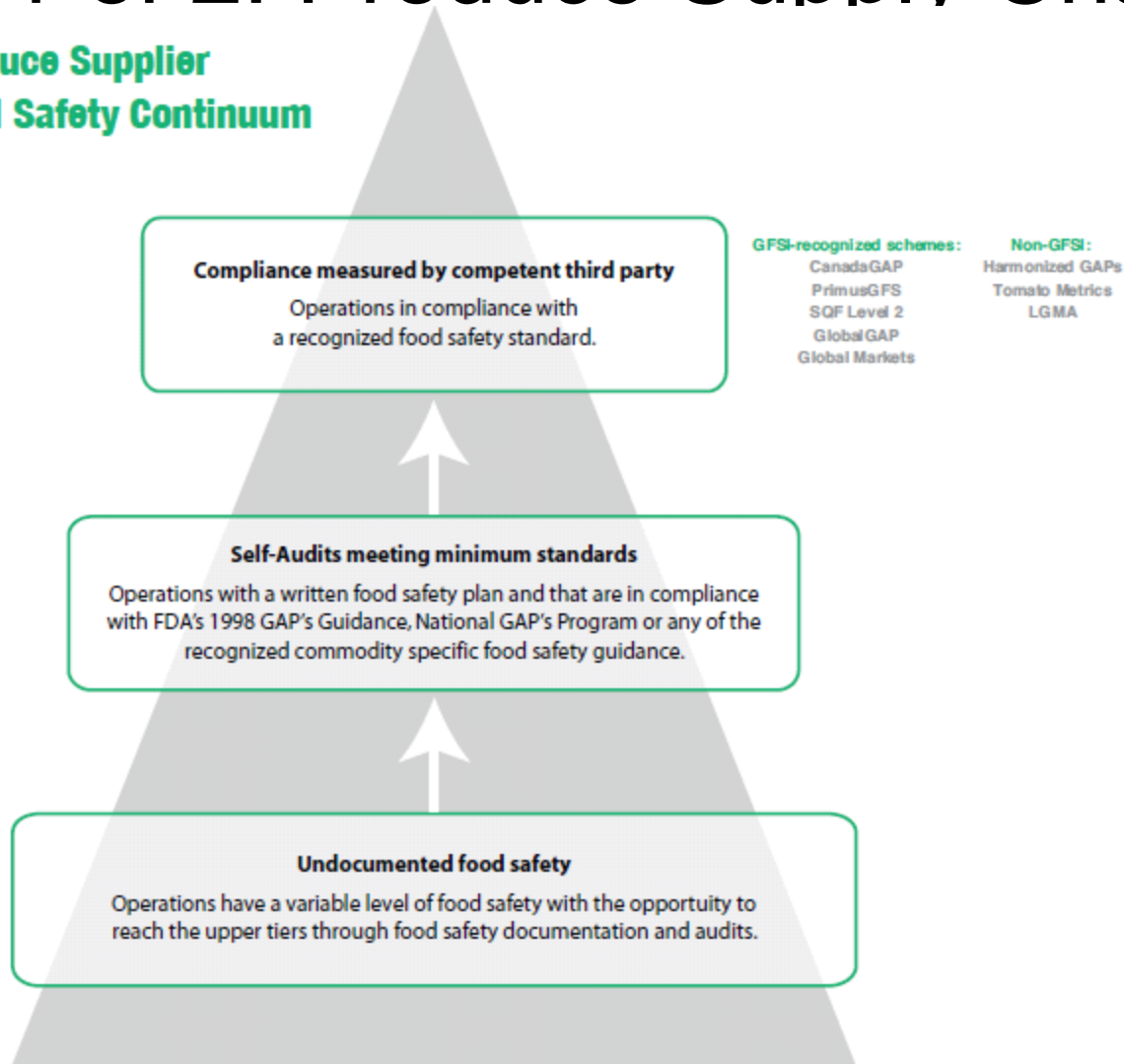
## Produce Safety Best Practices Guide for Retailers

- **Guidance Document**  
Purpose: to reduce risk of foodborne illness through the development and implementation of produce safety best practices.



# Part 1 of 2: Produce Supply Chain

## Produce Supplier Food Safety Continuum



## Part 2 of 2: In-store produce handling best practices:

Equipment Maintenance/Sanitation

Personal Hygiene

Temperature Control

Preparation of Specific Products: cutting fruit, juicing...

Monitoring Customer Display Areas



Gillian Kelleher, Wegmans	Josh Katz, FMI Staff Lead
Bob Frappier, Ahold	Brenda Bacon, Harris Teeter
Travis Waller, Associated Food Stores	Chris Dzuik, HEB
Edwin Barrios, Delhaize	Richard Parker, HEB
Larry Kohl, Delhaize	Mike Tipton, K-Vat
Sharon Thomas-Clark, Fresh & Easy	Sherry Casey, Loblaw
Denise Webster, Fresh & Easy	Andrew Clappen, Loblaw
Andrew Brown, Giant Eagle	Aruna Spears, Loblaw
Adrian Ramirez, Grocers Supply Co	Jillaine Dellis, Meijer



James Baldwin, Price Chopper	Mike Ambrosio, Wakefern
Garry Bergstrom, Publix	Steve Oswald, Wakefern
Keith Damkjer, Publix	Kathleen O'Donnell Cahill, Wegmans
Michael Roberson, Publix	Bill Pool, Wegmans
Mary Ann Goris, Schnucks	Angela Valdez, Publix
Neil Checketts, Sobeys	
Cyrus Irani, SuperValu	
Mike O'Rourke, Target	

# Next Steps.....

1. Communicate the guidance document
2. Measure the success
3. Continuous Improvement!



Membership Events & Education News Room Member Community Government Affairs

Food Safety

Industry Topics

Research Resources

Store



# MarketLink

your connection to better business

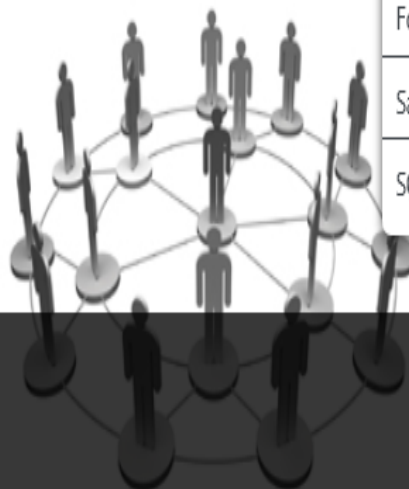
New from FMI!

MarketLink connects  
the food retail industry

Powered by:

MarketLink

New from FMI! MarketLink Your Connection to Better Business



Center for Retail Food Safety and Defense

Recalls

Regulatory Information & Links

Publications

Food Safety Resources

Food Safety Community

SafeMark

SQF Institute

MEMBER LOG IN

Forgot Password?

Membership

pleased to welcome **Compass Marketing, Inc.**,  
who is "helping great companies do great  
things" to the FMI family as our newest member.  
Compass is an international network of retailers,  
processors and suppliers working together to  
improve the food industry and benefit from FMI  
knowledge and expertise. » [LEARN MORE](#)

**FMIConnect**  
The Global Food Retail Experience

June 10-13, 2014  
McCormick Place (South Hall)  
Chicago, IL USA | [FMIConnect.net](#)

**THE GLOBAL FOOD  
RETAIL EXPERIENCE**

EXPLORE INDUSTRY TOPICS

FACTS & FIGURES

## Center for Retail Food Safety and Defense

Food Safety Programs provides retailers and wholesalers the information and tools they need to ensure they are properly protecting consumers by selling safe and wholesome food and operating within the scope of regulatory requirements and best practices. FMI is unique in that it tailors all of its programs, training and guidance specifically to its members, offering a one-stop shop for food safety. In addition to food safety support, FMI is also available 24/7 to assist members in need of crises management.

PRINT



SHARETHIS



### New: Produce Guidance Document Now Available

A Produce Safety Best Practices Guide for Retailers, developed by FMI's Produce Work Group and co-branded with industry partners Produce Marketing Association and United Fresh Produce Association is now available. The step-based program will serve as a tool for both food safety and non-food safety retail employees focusing on building existing food safety programs.

[View the Produce Safety Best Practices Guide.](#)

**FMI Foundation Retail Food Safety Forum,  
June 9-10, 2014, Chicago, IL**



Plan to attend the FMI Foundation Retail Food Safety Forum, June 9-10, 2014, co-located with FMI Connect. Through the Forum, you will create lasting connections, hear from food safety thought leaders and discuss key issues relating to your food safety programs and priorities.

**For an overview of the Forum, please visit:**

[fmiretailfoodsafety.com](http://fmiretailfoodsafety.com)



# THANK YOU FOR LISTENING.....

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