



Food Safety Update

Information from the desk of the State Extension Consumer Food Safety Specialist

July- October 2014

Welcome to the seventh edition of the Kansas State University/University of Missouri Extension Food Safety update. This update is intended to provide timely, credible food safety information to county/district FCS agents, regional Food and Nutrition Specialists, as well as anyone else interested in such information. I hope this is helpful to you- please let me know any comments or questions you may have on this newsletter or any other food safety matters.

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List of recorded food safety webinars

I put together a list of food safety webinars that have been recorded and are freely available online that may be of use to you in learning more on a specific subject. The list is available on this page: <http://missourifamilies.org/learningopps/learnfdsafety/index.htm> and will soon also be available as individual entries in the KSRE professional development catalog.

GMO resources

We put together a list of resources on GMOs (websites, International Food Information Council guides, recorded

webinars and some resources from Mary Chin, the person who spoke to us in August). The list is available: <http://missourifamilies.org/learningopps/learnfdsafety/index.htm>

Food Product Dating Fact Sheet available

A fact sheet which helps to explain the “best by” and “sell by” dates and related information is now available at: www.ksre.ksu.edu/foodsafety/doc17350.ashx or <http://missourifamilies.org/foodsafety/newsletters/> A press release on this fact sheet is also available from: www.ksre.ksu.edu/news/story/sell_by080714.aspx

Press Release on Food Safety Tips for Shoppers at Farmers Markets

A press release on this subject is available from: <http://extension.missouri.edu/n/2287>

Handling pet food safely

I have heard more interest lately in handling pet food safely, so I thought I would share a few good fact sheets of interest with you: www.foodsafety.gov/keep/types/petfood/ and www.cdc.gov/healthypets/resources/pet-food-tips_8x11_508.pdf

FDA Food Facility registration

I know that some of you may get questions from food processors. In general, if they are selling non-meat (processed) products across state lines, they need to register their facility with FDA (at no cost). FDA requires that all food facilities that all facilities required to register with FDA must renew their food facility registrations this year during the period beginning on Oct. 1, 2014 and ending on Dec. 31, 2014. Click [here](#) to register or for more information.

IFIC Video- Your Food, Farm to Table

The International Food Information Council put together this 2 ½ minute [video](#), made primarily of infographics that may be of interest to some of you in helping to explain the American food supply.

Upcoming Events:

- October 28, noon-1PM (CST). Webinar on Making Healthful Eating Behaviors Stick: Using Consumer Insights to Identify What Works. Presented by the International Food Information Council. Register [here](#).
- [Consumer Food Safety Education Conference](#), December 4-5, 2014 in Washington, DC. Early bird registration deadline is November 1.

Research update - 1

Agents at the KSU August FCS Update have already heard about this research, but I wanted to also share it with those of you in Missouri as I thought it might be of interest to some of you. A quote about the research: "This research is just the first exciting step in the effort to understand the causes for the dramatic increase in food allergies."

Commensal bacteria protect against food allergen sensitization. Stefka et al (2014). *Proceedings of*

the National Academy of Sciences of the USA.

www.pnas.org/cgi/doi/10.1073/pnas.1412008111

Research update - 2

These are some of the key points from a Sept 17, 2014 USDA webinar (will soon be available [here](#)) which included Dr. Jeannie Sneed from KSU, as well as a representative of the International Food Information Council (IFIC).

- Dr. Sneed's research has shown that for food safety, it is important to put food end point temperatures on recipes. This prompts people to use a food thermometer and also tells them the correct end temperature for the food.
- This is important for all of you that are publishing all those great recipes- please also include the proper endpoint temperature, rather than saying "cook for x time" or "until done".
- Sneed's research also showed that the "Food Safe Families" messages of Cook, Chill, Clean and Separate seem to be effective in motivating improved food safety behaviors. Hand washing remains a very important thing to remind consumers about.
- An IFIC study showed that consumers generally trust the government for food safety information, so if desired, you could indicate the source of a recipe temperature (or other food safety tips) as www.foodsafety.gov or USDA or FDA to give your food safety tips added validity with consumers.

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