

What do we know about retail food service food safety and norovirus outbreaks?

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2021 AFDO Conference

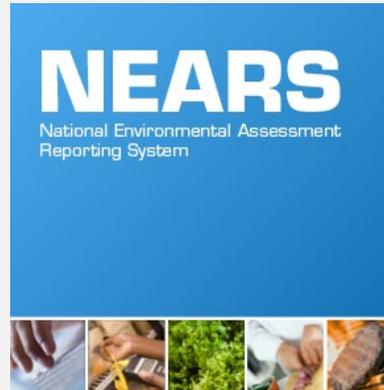
AFDO Healthy People 2030 Committee: Norovirus @ Retail Workgroup

June 17, 2021

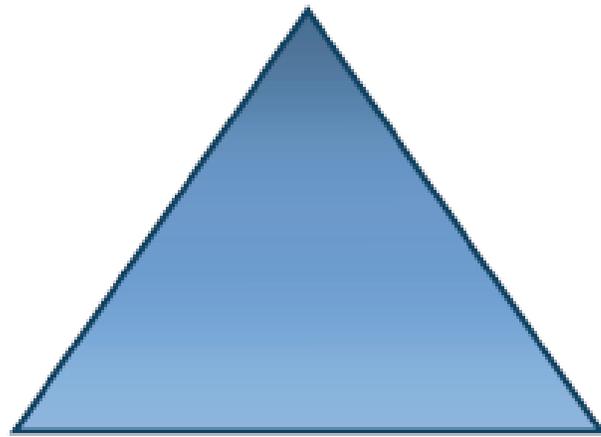
Integrated Food Safety System (IFSS)

- An **Integrated Food Safety System (IFSS)** provides the vision, guiding principles and key components of an integrated food safety environment; it is not an end-state. An IFSS describes the continual improvements and guiding principles of food safety that will be addressed through the implementation of a collection of initiatives, programs and projects.
- Retail as a prime example of how federal, state, local, industry, and the consumer all play a critical role in the IFSS.

CDC collects national outbreak surveillance data.

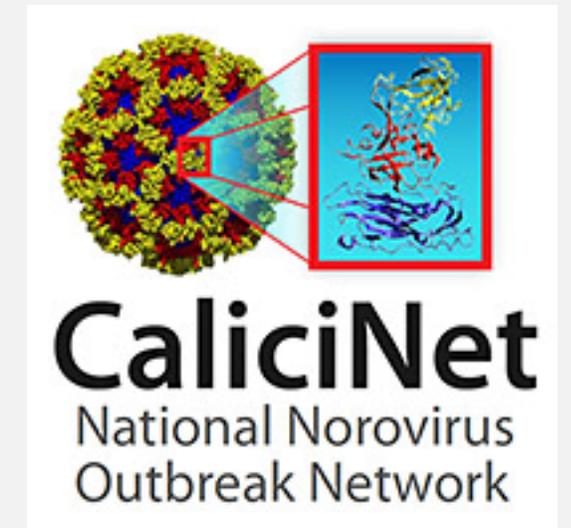


**Environment
(Environmental Health)**



**Host
(Epidemiology)**

**Agent
(Laboratory)**



Foodborne outbreak data shows us where we can focus our prevention efforts.

Restaurants are the most common single-setting outbreak location.



Norovirus is the most common restaurant outbreak pathogen.



Contamination by infectious workers is responsible for most common restaurant outbreak contributing factors.



Prevention of outbreak contributing factors are key.

Infectious workers contaminate food and environment.



Prevent infectious workers from working



Prevent bare hand contact with ready-to-eat food



Practice good hand hygiene



Clean and sanitize



PREVENTION- FOOD SAFETY MANAGEMENT SYSTEMS

FDA Risk Factor Study found links between strong food safety management systems and food safety.



Procedures

A set of actions adopted by management for accomplishing tasks in a way that minimizes food safety risks



Training

The process of management teaching employees food safety procedures



Monitoring

Routine observations and measurements conducted to determine if food safety procedures are being followed

Restaurants with strong food safety management systems (FSMS) have fewer out-of-compliance food safety practices.

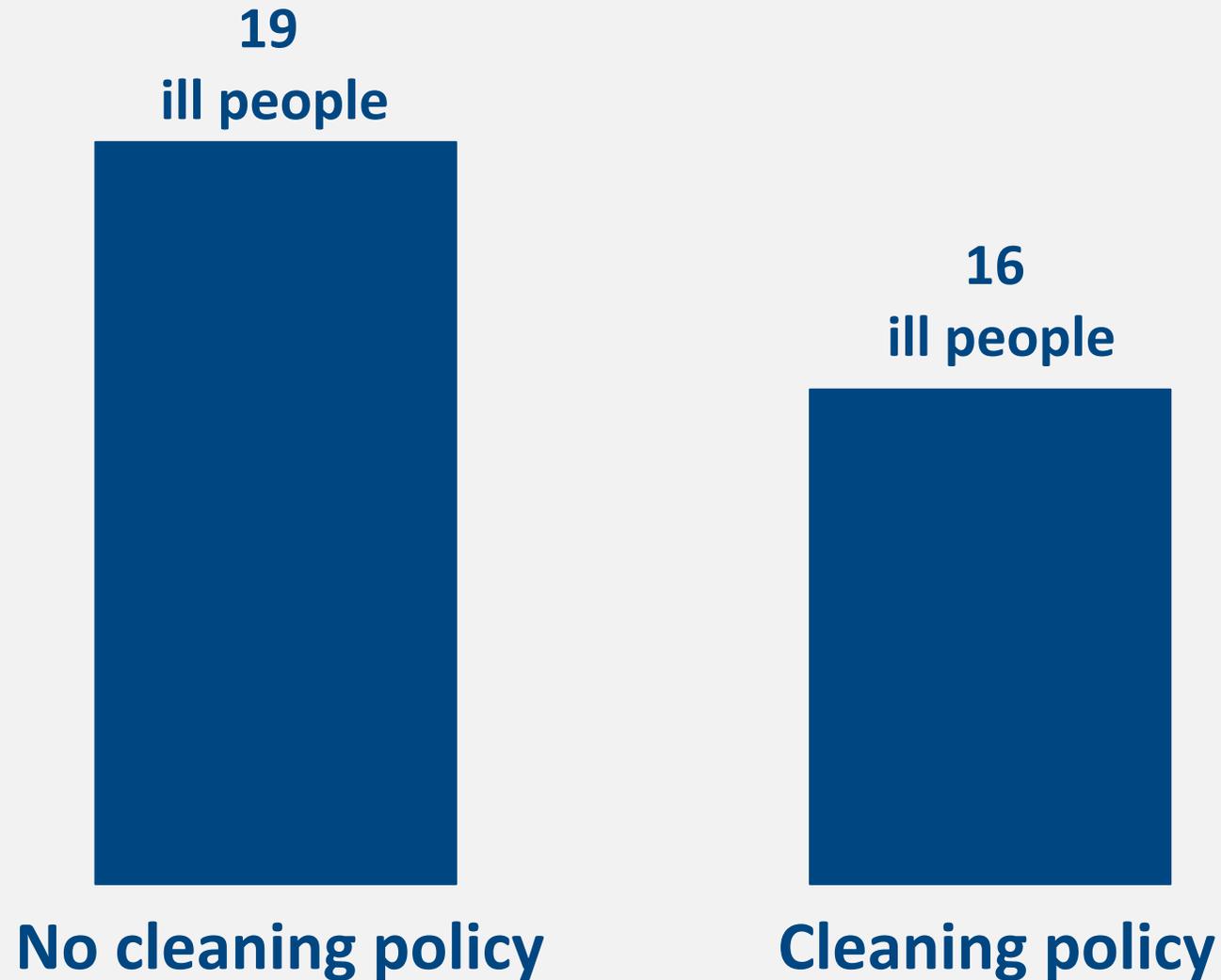




CDC data show links between procedures and food safety.

- Written slicer cleaning policy** → **Slicers cleaned more frequently**
- Staffing plans for absent workers** → **Workers less likely to work while ill**
- Policy requiring workers to tell managers when they are ill** → **Workers less likely to work while ill**
- Policy or schedule for cleaning** → **Smaller outbreaks**

Norovirus outbreaks are smaller in restaurants with cleaning policies.

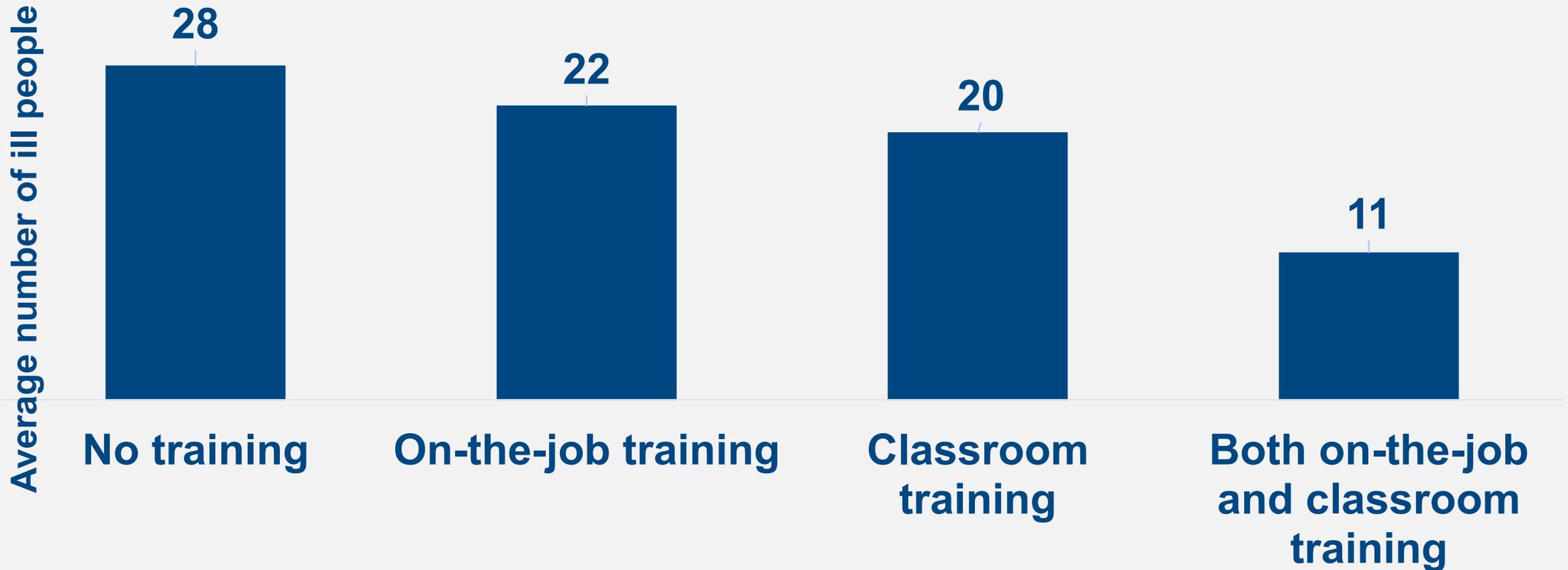




CDC data show links between certification/trainings and food safety.

- Certified kitchen manager** → **More likely to have proper refrigerator temperatures**
- Certified kitchen manager** → **Fewer critical violations on inspections**
- Kitchen manager food safety training** → **More likely to use recommended food cooling methods**
- Food worker food safety training** → **Workers more likely to wash hands when needed**
- Food worker food safety training** → **Smaller outbreaks**

Norovirus outbreaks are smaller in restaurants that provide training.





CDC data show links between monitoring and food safety.

Food workers actively monitor cooling food temperatures



Foods more likely to cool within recommended timeframe

Workers record refrigerator temperatures



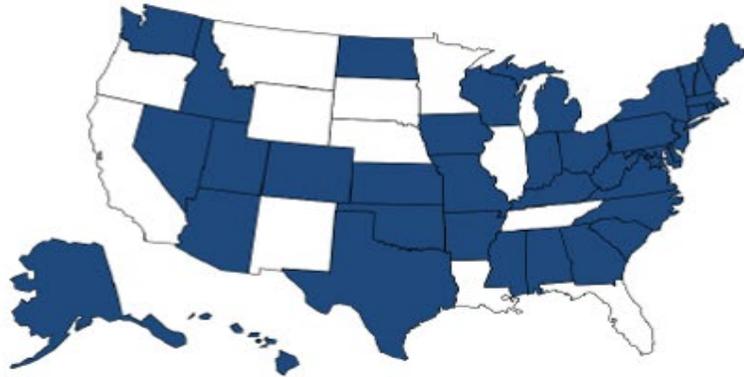
Refrigerators more likely at appropriate temperatures



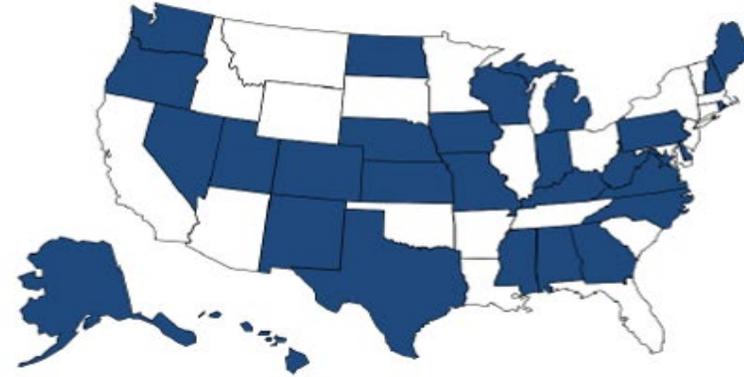
PREVENTION- REGULATIONS

The adoption of the Food Code provisions is at the discretion of state and local governments.

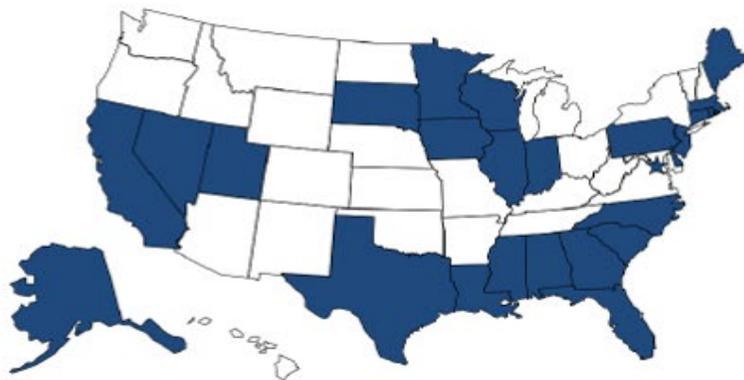
Prohibition of bare-hand contact



Exclusion of food workers with vomiting/diarrhea



Certified Food Protection Manager



Contamination event response plan



States with specific regulations have fewer norovirus outbreaks.

- **Prohibiting bare-hand contact**
 - **Requiring a certified kitchen manager**
- 
- Fewer
norovirus
outbreaks**

CDC data has influenced national food safety policies.

RESTAURANTS WITH MANAGERS CERTIFIED IN FOOD SAFETY...



are less likely to have **foodborne illness outbreaks**



have better **food safety practices**



have better **ratings** and fewer critical violations on their inspections



What can industry and food officials do?

- **Support strong food safety management systems in restaurants**
 - Procedures
 - Training and certification
 - Monitoring
- **Focus on**
 - Preventing ill workers from working
 - Prohibiting bare hand contact with ready-to-eat foods
 - Requiring a certified kitchen manager
- **Adopt and enforce food safety regulations**



Thank you

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For more information, contact NCEH
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The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.

