

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

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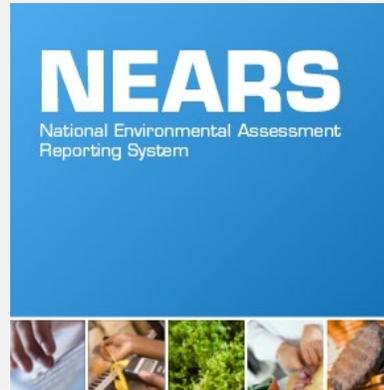
**AFDO Healthy People 2030 Committee: Norovirus @ Retail Workgroup**

**June 17, 2021**

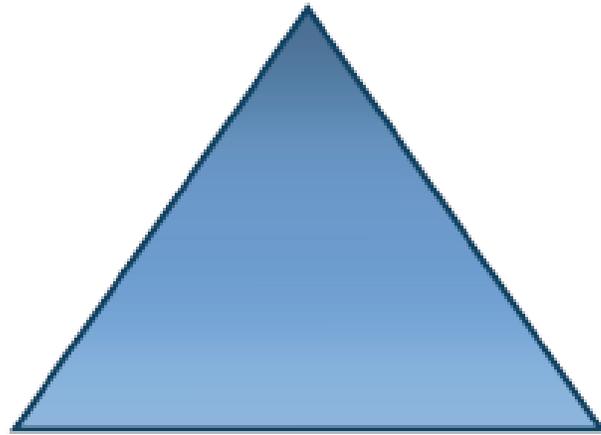
# Integrated Food Safety System (IFSS)

- 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.

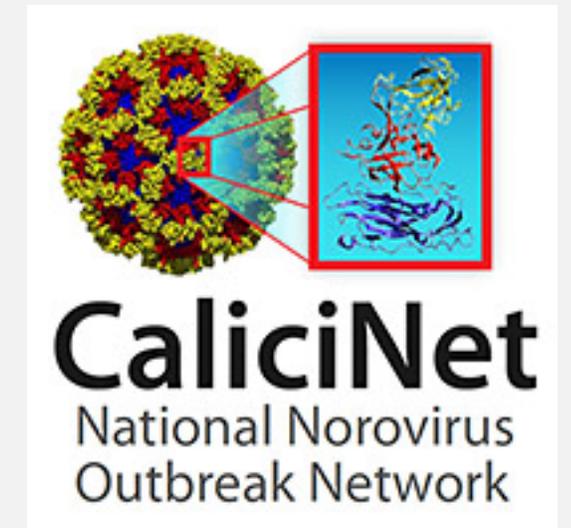


**Environment  
(Environmental Health)**



**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

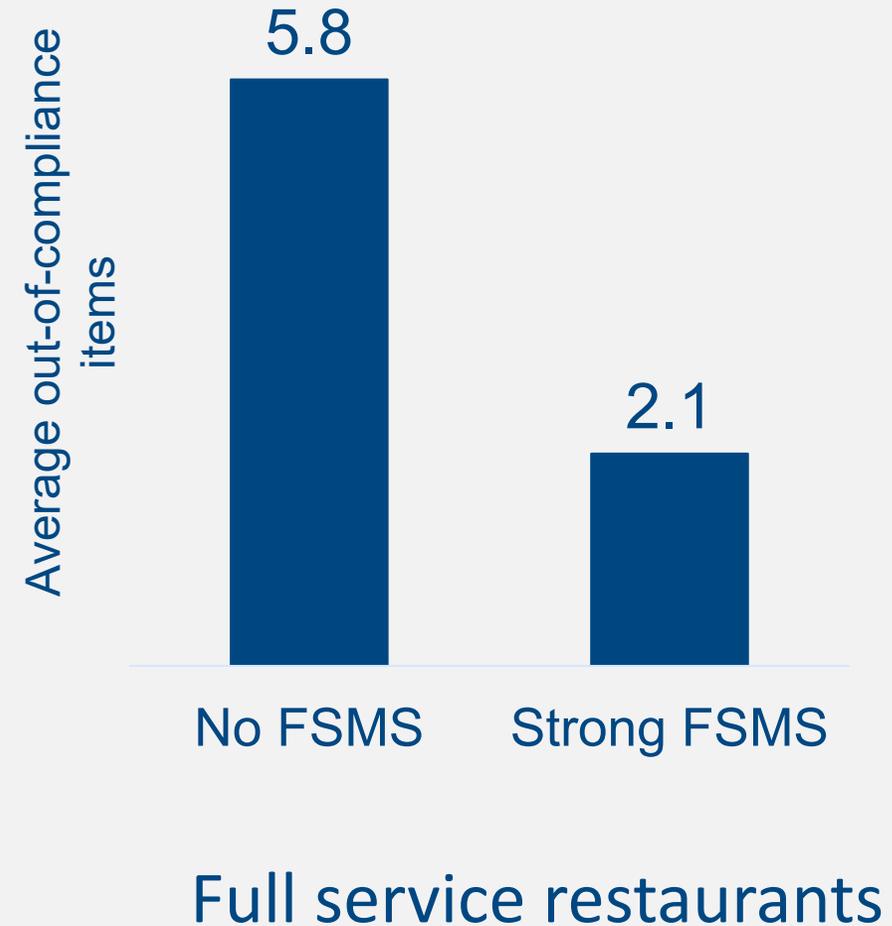
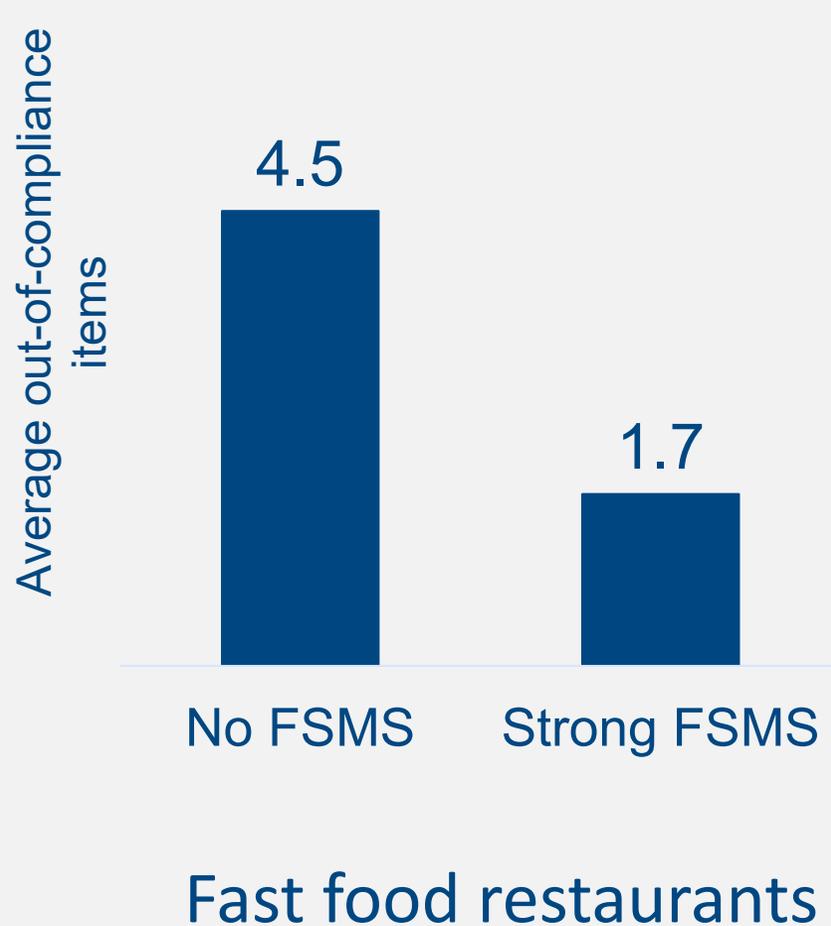
The process of management teaching employees food safety procedures



## 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.

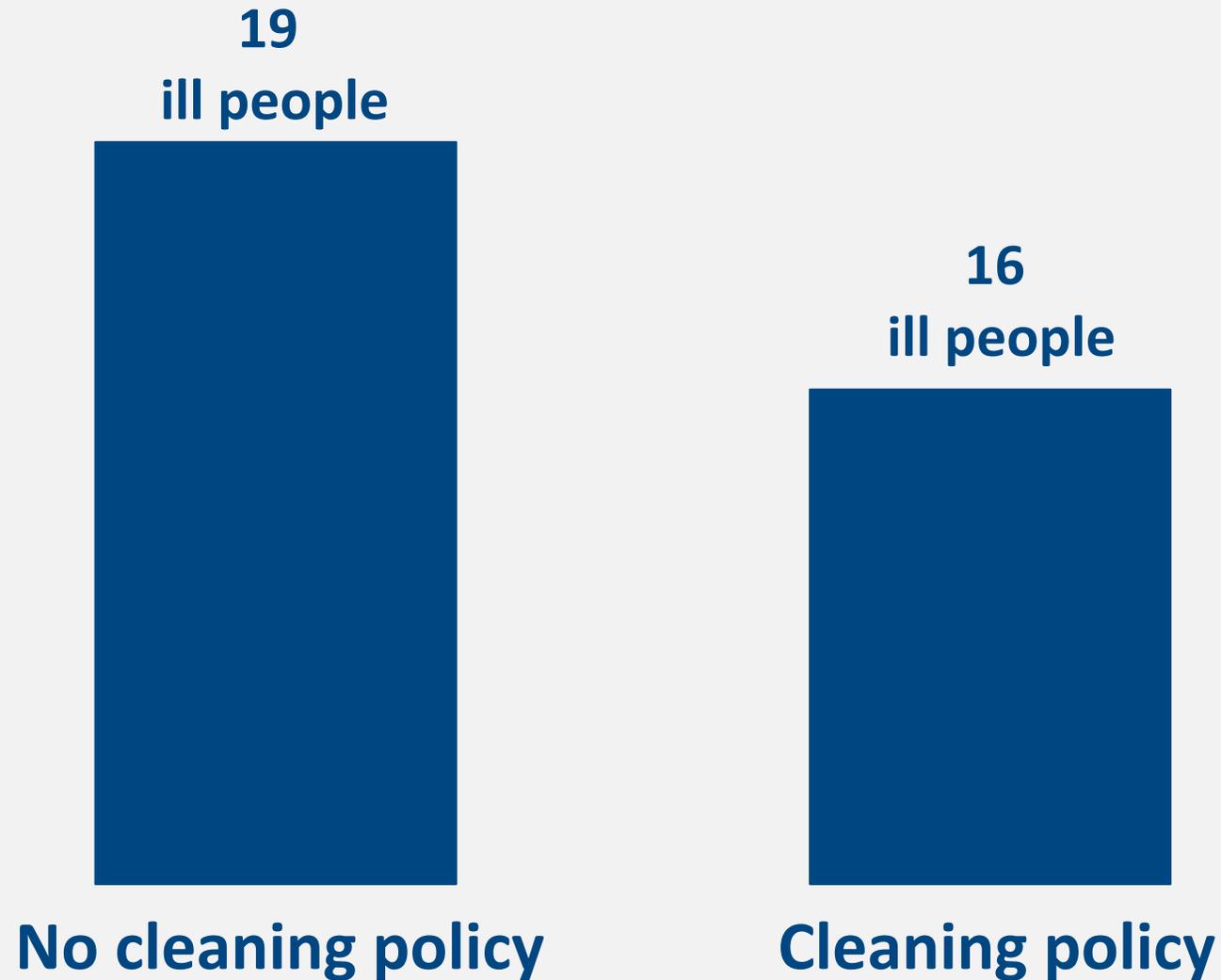




## CDC data show links between procedures and food safety.

- 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.

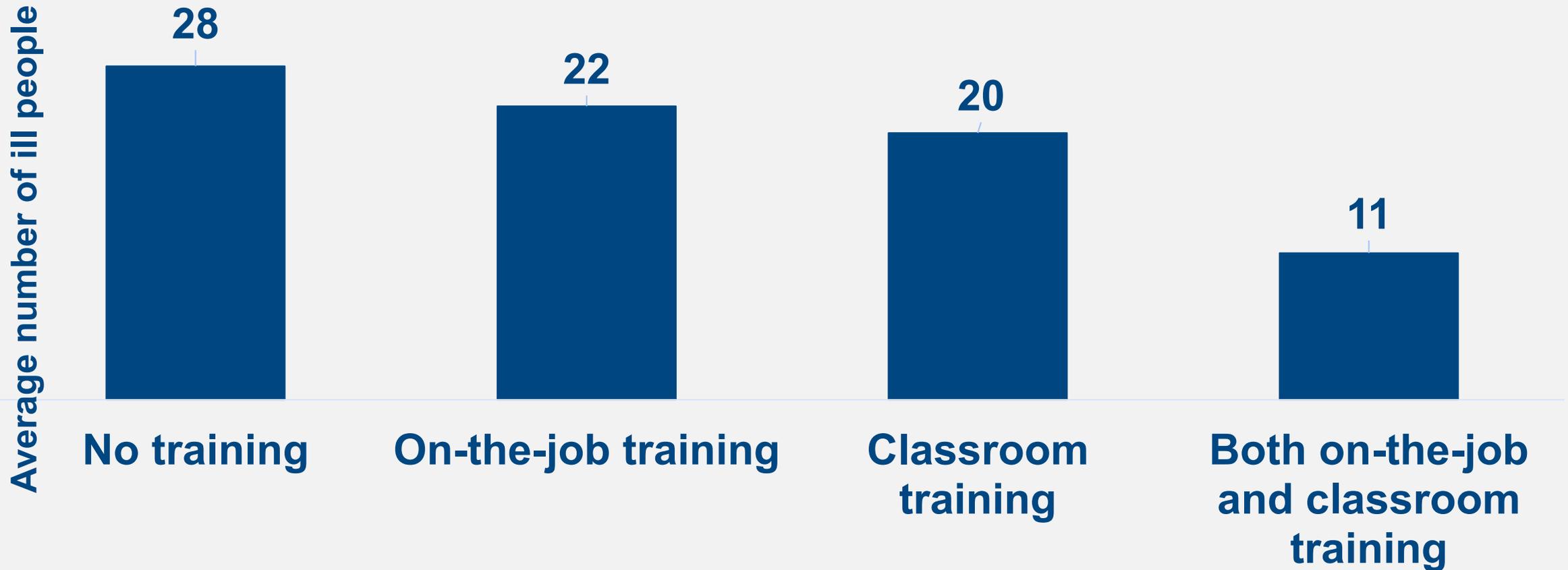




# CDC data show links between certification/trainings and food safety.

- 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



# 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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