



Utah Food Safety Partners: State, Local, Territorial, and Tribal Jurisdictions Providing Food Safety and Protection

Progress on Program Standards

UDOH completed its 3rd Self-Assessment in 2020 and we still meet Standards 1, 2, & 7. A verification audit was completed in 2021, which confirmed the results of the self-assessment. The 2020 self-assessment also revealed that UDOH could meet Standards 8 and 9 with focused effort. A 2021 project includes the initial development of a strategy to meet Standards 8 and 9 within the next two years.

New Legislation or Rules Affecting the Program

- 2020 - Agritourism Food Establishment Act (UCA 26-15b)
- 2020 – Rule R392-105 Agritourism Food Establishment Sanitation
- 2021 - Microenterprise Home Kitchen Act (UCA 26-15c)
- 2021 – Proposed Rule R392-106 Microenterprise Home Kitchen Sanitation

Training & Standardization Completed

UDOH has two FDA Standardized Retail Food Safety Inspection Officers. We standardized two individuals in 2021 with plans to standardize 12 others in 2022.

Significant F.B.I. Outbreaks

- *Vibrio parahaemolyticus* and Oysters – Several ill individuals reported consuming raw oysters at the same Salt Lake City restaurant. Oyster tags were collected and implicated a oyster harvest area in Washington state.
- *Salmonella* Enteritidis and Undercooked Chicken – A small town held a community celebration where a food vendor served undercooked chicken. 87 illnesses were reported and 15 of them were positive for the same strain of *S. Enteritidis*
- Norovirus and an Ill Food Handler – Two fast food restaurants had norovirus outbreaks within two weeks of each other. It was determined that an ill food handler worked at both restaurants and had likely spread the illness from Restaurant A to Restaurant B.

Other Areas of Interest

- We may see new legislation in 2022 regarding the way food handler training and permitting is handled in Utah
- UDAF has a proactive recall response program. When products are confirmed to be in Utah, audits are performed to ensure the product has been removed from sale.
- Food Safety Task Force (FSTF)
 - The Utah FSTF recently applied for and received the FSTF grant from the FDA. This grant will be used for education and outreach.
 - The Utah FSTF meets 3 times a year, and has many projects planned for the upcoming year.
- Utah Rapid Response Team (URRT)
 - Conducted an ER 220 traceback training that involved inspectors and epidemiologist across the state.
 - The URRT and FSTF will be hosting a food safety conference in the spring of 2022.

Major Obstacles to Overcome

The Food Freedom movement and other local pro-business movements have taken root in the state and continue to lobby against food safety regulation, especially the requirement to be permitted and inspected according to the standards and requirements of existing law.