

FOOD SAFETY & FOOD SECURITY EXPECTATIONS and ENHANCEMENTS

The Customer's Perspective

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FOOD SAFETY of RAW CROPS

Foreign Material Prevention

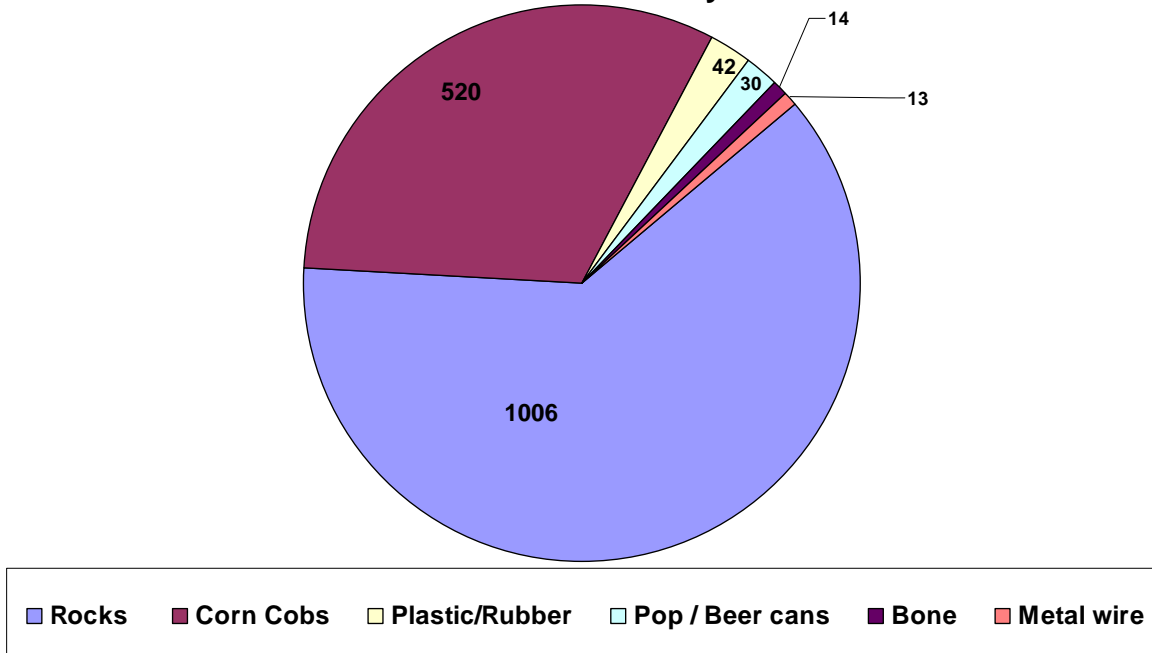
- Foreign material is the leading cause of customer and consumer complaints.
 - Lost operational costs at potato manufacturing facilities are in the thousands of dollars per hour
 - Product losses are in the tens of thousands dollars
 - Customer losses can be in the hundreds of thousands dollars...or more.
 - Foreign Material is defined as any object not normally associated with Potato Production
- The predominant foreign materials associated with potato fields typically include:

Glass	Aluminum cans
Wood	Metal
Bones	Plastic
Paper	Golf balls
Embedded Rocks	Duct Tape

- From a processor to grower perspective this DOES NOT include "Tare" which is defined

Foreign Material From Field

Delivered to one Columbia Basin Factory in November 2004



Foreign Material Detection

- Potato manufacturing facilities spend considerable resources to detect and remove foreign materials from the supply chain.

These include:

- Rock Traps
- Screens
- Metal Detectors
- Rare earth Magnets
- Laser / camera systems
- X-ray
- Employee inspection of raw potatoes

Foreign Material Education

- A Foreign Material education and prevention training program has been developed for Growers and employees involved in potato growing, harvesting, transporting and storing processes.
- This training program is available to growers to assist in understanding processor requirements and objectives as well as providing a training tool for employees.
- These training materials consist of:
 - U of I Extension Service video “*Continuing to Manage Foreign Material for Quality Idaho Potatoes*”
 - PowerPoint Presentation
 - Worksheet for video
 - Storage Inspection Form
- A Simplot Field/Grower representative can get you these training materials.

Good Manufacturing Practices (GMPs) and Good Agricultural Practices (GAPs)

- Follow field selection and crop rotation criteria
- Investigate field’s history (dump site, old homestead, old orchard?)
- Pick up litter in the field and along roadsides and properly dispose of.
- Provide trashcans on harvesters and in storages.
- Educate employees by providing training in GMPs and foreign material prevention.
- Repair with care. When working on equipment use tarps to capture fluid drips & loose parts.
- Provide sufficient inspection on harvesters/loading
- Stop harvest operations to remove glass, metal and animal carcasses.
- Remove duct tape & old potatoes
- Use magnets to drag cellar floors, cellar perimeter and loading platforms
- Check condition of storage walls, ceiling, equipment & lights
- Keep hand tools in good repair
- No chemical, fuel, or pesticides stored in potato cellars
- No drinking, smoking, eating inside storage
- Toilet and hand washing facilities are provided and properly maintained

Food Security

- FDA has passed the Bioterrorism Preparedness and Response Act of 2002
 - Requires that Domestic and Foreign Processor's register facilities
 - Requires Prior Notice of imported foods before crossing border
 - Allows for Administrative detention of food products that might pose a threat to public safety
 - Will require records be provided that trace food materials "one step forward" and "one step backward"
- FDA has concluded that there is a high likelihood that a significant number of people will be affected by either an unintentional contamination or an act of food terrorism.
- A 2000 CDC Workgroup cited that food production is uniquely susceptible and vulnerable to sabotage.
- Tommy Thompson, the past Cabinet Secretary, stated in November 2004 that he was surprised that terrorists have yet to attack the American food supply.

What Processors are doing about Food Security:

- Background checks of prospective employees
- Secured perimeter
- Video surveillance
- Employee identification
- Controlled access
- Secured areas
- Sealed shipments
- Visitor and contractor control
- Formation of crisis management teams

What Growers should be doing about Food Security:

- Background checks of employees
- Securing storages and outbuildings (doors, windows, vents)
- Secured chemicals / fuels/ pesticides and detailed knowledge of inventories.
- Vigilance around fields – know who is on the property and what their purpose is.
- Securing bulk unloading equipment (ex. augers, pipes, conveyor belts, and hoses) when not in use and inspecting the equipment before use
- Accounting for all keys to equipment and buildings (assign responsibility for issuing, tracking, and retrieving keys)

The Cost of Food Safety or Security Issues

The Processor:

Operational interruption
Loss of product
Potential market withdrawal of product
Potential FDA involvement
Negative media coverage
Potential loss of a customer

The Grower:

Rejected load(s), field(s)
Potential shared liability
Loss of confidence by processor

Our Customers' Bottom-line Expectations

- Provide safe and wholesome products - free from foreign materials
- Consistent High quality foods
- Effective Quality Control programs
- Protect against negative media coverage
- **No Surprises!**