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## POINTS OF INTEREST

- The “last mile”, the final leg of the food reaching the consumer, is where food safety can “fall through the cracks.”
- There can be a lack of food safety oversight with food delivery services.
- Food temperature control is often an issue.

## Food delivery causes HD problems

- 2 Health departments are facing an increasing problem in how to handle the growing business of food delivery.
- 2 How can inspectors handle private businesses like Uber Eats, Door Dash, Grubhub and others.
- 3 Janelle Kaufman, Marion Co. Public Health Dept. referred to this as the “last mile” of the food trail that can fall through the cracks, when she talked to attendees at a recent Food Protection Committee meeting.
- 4 In the past, food delivery was an extension of the food establishment that prepared the food. But in recent years, enterprising



said they found temperature control to be an issue over time. It was clear there was minimal, if any, means of temperature control.

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contractors have sprung up that are willing to provide food delivery from restaurants (and stores) for a price.

Janelle pointed out that they immediately saw a problem in the lack of oversight for such operations, which don't neatly fit within the framework of the current regulations.

When looking at several food distribution sites, places where food might be stored pending pickup by a customer, Janelle

Abi McInturff, with the Marion Co. Public Health Dept., provided a recap of the recent International Association of Food Protection (IAFP) conference. Among the vast array of topics, she said food products sold from home is an issue in other states, all with their own ideas. Some states allow foods like baby food, and canned tomato products to be sold. Some states, like Florida, reserve the right to inspect if there's an illness investigation.

## What you should know about . . .

### THE FIVE SECOND RULE

Basically, there is no such “rule”.

There are those who want to believe that if dropped food is picked up from the floor fast enough, it's still safe.

They don't want to accept that the cookie they were about to eat is suddenly garbage because of a slight mishap.

But over the years, numerous tests have shown contamination of food can happen almost in-

stantly, certainly faster than five seconds. Of course, if the cookie is dropped on a sanitized surface, it would be safe, but floors are generally not sanitized.

So, if it hits the floor, it's out the door!

## Why don't hot dog, bun numbers add up?

Everyone has noticed - hot dogs usually come ten in a package while the hot dog buns are nearly always number eight. But why is that? The answer is mostly because of tradition.

Says the National Hot Dog and Sausage Council (yes, it does exist), there is a good reason. Hot dogs and buns nearly always come from different manufacturers - hot dog buns from bakers, and hot dogs from meat product producers. As reported in *Mental Floss*, when hot dogs

started to sell in retail groceries in the 1940s, meat was often sold by the pound. Since a hot dog generally weighs 1.6 ounces, ten hot dogs would make one pound.

But bakeries set their own standards because of the equipment they use. Baking trays for the long hot dog-style buns generally held two sets of four buns,



So why don't hot dog and bun package quantities match?

making eight buns, the suitable number to fit in a package. Ever notice that some hot dog buns are still attached when the bag is opened?

So the solution is to buy five packages of buns and four packages of hot dogs to come out even. Then invite your friends over!

## New labeling for industry

Effective January 1, 2020, food producers with over \$10 million in annual food sales will need to update product labels. The FDA published its final rules on the new Nutrition Facts label for packaged foods in 2016 with four years to comply. Businesses with less than \$10 million in annual sales were given an additional year to comply.

Some of the changes include an updated design, more accurate information about nutrition of the product, and updated serving sizes that more accurately reflect what consumers eat. Nutrition facts will now include Vitamin D, but Vitamins A and C will no longer be required but manufacturers may voluntarily add them. Daily values for sodium, dietary fiber and Vitamin D will be up-

NEW LABEL / WHAT'S DIFFERENT

Nutrition Facts	
8 servings per container	
Serving size <b>2/3 cup (55g)</b>	
Amount per serving	
<b>Calories 230</b>	
% Daily Value*	
<b>Total Fat</b> 6g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 160mg	7%
<b>Total Carbohydrate</b> 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
<b>Protein</b> 3g	
<hr/>	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

Servings: larger, bolder type

New: added sugars

Change in nutrients required

Serving sizes updated

Calories: larger type

Updated daily values

Actual amounts declared

New footnote

“The current label requirements are over 20 years old. Consumers need more accurate nutrition information based upon the latest research.”

dated based upon the latest scientific evidence from the Institute of Medicine, and other reports.

Some manufacturers have already updated to the new labels ahead of the deadline.

**THE FPC HAS SET MEETING DATES FOR 2020. THEY ARE**

**MARCH 19**

**JUNE 18**

**AUGUST 27**

**NOVEMBER 19**

**ALL MEETINGS ARE SET FOR 10 AM TO NOON AT THE IDEM CONFERENCE ROOM AT 2525 N. SHADELAND AVE., INDIANAPOLIS.**

## Is Salmonella OK in pet food? Company says so

Is Salmonella OK in pet food? Although the FDA has a zero tolerance policy for Salmonella, Answers Pet Food has said in a lawsuit that it feels detectable levels of Salmonella are OK because it's not always harmful.

The parent company is suing FDA, the Association of American Feed Control Officials (AAFCO) and others, calling the FDA's policy and safety guidance "gobbledygook", as reported in *Food Safety News*. In its complaint, the company contends that pet owners should have "freedom of choice" in what they feed their pets, saying FDA and AAFCO are "arbitrarily and

capriciously" deciding what pet owners feed their pets while "disseminating misinformation harmful to the plaintiff's pet food brand."

The FDA position is that a pet food is adulterated when contaminated with any type of Salmonella and does not receive any type of commercial heat treatment to kill it. But the company claims that it uses an "alternative approach" through a fermentation process and other "proprietary

processes" that control bacteria. This may include injecting Lactic Acid Bacteria that can eliminate, reduce, or inhibit growth of bacteria. The company says that its products also contain labels saying the pet food is not for humans and "may contain harmful bacteria."

Routine laboratory sampling found detectable levels of Salmonella in some pet food products. Answers Pet Food features raw organic pet foods made from dairy and meats.



## How many types of apples are grown in the U.S.?

Unless you're in the business, you probably have no idea how many types of apples are grown in the United States. Two dozen? Three dozen? How about 2,500, and that is just in the U.S., according to the U. S. Apple Association, an industry

**"The U. S. Apple Association says of nearly 100 types of apples grown, 15 varieties account for 90% of all sales."**

trade group. And the group reports there are more than 7,500 varieties grown worldwide.

The association says that out of nearly 100 types grown commercially, 15 varieties account for over 90% of apple sales.

A recent survey lists apple popu-

larity in this order: Red Delicious, Golden Delicious, Granny Smith, Fuji, McIntosh, Gala, Rome, Jonathon, Idared, and Empire. The top ten is followed in popularity by York, Cortland, Northern Spy, Rhode Island Greening and Stayman.

Rising in popularity are Cameo, Ginger Gold, Honey Crisp and Pink Lady.

## FPC members take dairy plant tour

Food Protection Committee members and guests gathered at the Crossroads Farms Dairy in Indianapolis for its December meeting. Due to security reasons, those wishing to attend had to submit their names ahead of time to one of the FPC co-chairs for approval by the company.

Crossroads Farms Dairy is part of the Kroger company and the Indianapolis plant processes or makes several types of milk, some ice cream products, fruit bars, and also bottles water.

The milk operation is assigned the plant number "18-1080". The "18" signifies Indiana and the remaining numbers are the

unique plant number. Milk products will be stamped with this number.





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## FOOD PROTECTION COMMITTEE

[www.iehaind.org](http://www.iehaind.org)

### IEHA MISSION:

*To promote, preserve and protect environmental public health in the State of Indiana, and to encourage a spirit of cooperation among all environmental health stakeholders while serving its members in the regulatory, industry and academic communities.*

The **Food Protection Committee (FPC)** is one of four standing subcommittees of the **Indiana Environmental Health Association, Inc.** The committee meets approximately four times per year with dates and locations chosen by the members. Its focus is to discuss food safety related issues of interest to its members. While all IEHA members and guests may attend meetings, only voting members, as specified in the IEHA Constitution and Bylaws, may vote. Meeting information is disseminated by email. To be added to the email list, contact one of the co-chairs, or your IEHA chapter representative.

**FPC Co-chairs:** Lisa Chandler, Sarah Dallas

**FPC Newsletter Editor:** Ed Norris

## Tidbits and morsels

How long is too long for soup to simmer? *CNA International* reports that a beef noodle soup in Thailand has been on the stove simmering for 40 years.

Ingredients like beef, fresh coriander roots, black peppercorns, garlic, plus a host of secret ingredients are added daily. Chinese-Thai owner Nattapong Kaweenuntawong says, "We just keep tasting it. There is no recipe". We just keep adding to it, according to taste, he said.



Rocket fuel in cereal? The Environmental Defense Fund wants the FDA to act on its own evidence that Perchlorate is appearing in trace amounts in breakfast cereals. Perchlorate is a key component in rocket fuel, and gets into food

through degraded bleach used to sanitize food processing equipment, and can also be found on plastic packaging and dry foods like flour. It can harm a child's ability to use iodine to make a hormone needed in brain development.



Do you use a food delivery service? A recent survey by US Foods of hundreds of delivery drivers showed that nearly 30% admitted to taking a "sample" of the customer's food. How many more might do it but didn't admit it during the survey?



New Co-chairs have been chosen to lead the Food Protection Committee in 2020. They are Sarah Dallas from the Hendricks Co. Health Department and Amy Ayers,

Boone Co. Health Department. Sarah served as a co-chair last year with Lisa Chandler. Because each

standing subcommittee will be given funds up front as provided in the IEHA budget, it was necessary for the FPC to open a checking account to handle the funds. Lisa Chandler was chosen committee treasurer.



"Cibophobia" is the fear of food.