

Food Science & Technology Extension

Monthly Newsletter

August
2018



Members of the FMSA Assessment Team, International Executive Service Corp, and Universidad ISA gather together for a group photo after working to assess microbial safety of several packing houses in the Dominican Republic (more on page 2)

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WHY EXTENSION WORK IN OTHER COUNTRIES MAKES A DIFFERENCE IN THE U.S.



Halimah Wynn (FAMU Student) collects a water sample for microbial testing

While the majority of our responsibilities as Cooperative Extension food scientists are focused on the production and manufacture of food products in Georgia, we are also sometimes tasked with training and educating entities that wish to import food products into the country and our state. In fact, part of the Food Safety Modernization Act (FSMA) includes the Foreign Supplier Verification Program (FSVP) which ensures that food imported into the United States from other countries is produced under the same food safety standards as food produced in the United States. The goal is for you as an American consumer to be able to enjoy your Brazilian steak or Costa Rican pineapple worry-free.

However, in many countries the infrastructure is not available to train food growers and manufacturers on U.S. food safety legislation or even good agricultural and manufacturing practices, so as Extension Specialists we work to fill that void. So sit back, enjoy your Haitian mangoes, and know that Cooperative Extension is working to make sure the food you eat in Georgia, regardless of origin, is safe!

Earlier this summer, Dr. Laurel Dunn (UGA Food Science Extension Specialist) was invited by the Director of International Agriculture at Florida A&M University, Ms. Harriett Paul, to lead a FSMA Water Survey on nine packing houses in the Dominican Republic (DR) to assist FAMU prepare their clients for FSVP compliance. Dunn was joined in the assessment by three other food safety specialists and five FAMU Global Agriculture students who are pursuing careers with the USDA Foreign Service. This USDA Foreign Agriculture Service sponsored program gave the students the opportunity to learn about food safety concerns in packing houses and a taste of what Foreign Service Officers do on a daily basis. They learned about the importance of packing house water quality, sanitation, food safety concerns, what problems United States Food and Drug Administration investigators may notice while on-site, and how the various parts of FSMA work together to ensure fruits and vegetables that are imported into the United States are as safe as those grown in the United States. Dr. Dunn and the students took water samples at each packing house, which were then sent to a lab at the Universidad ISA in Santiago, DR to assess microbial safety. Mr. Quintin Gray of Q. Gray & Associates discussed with packing house management what records are required by FDA in order to export to the United States, while Dr. Lynette Orellana, Universidad de Puerto Rico, discussed why and how each packing house needs to develop its own food safety plan. A detailed assessment was completed at each location that outlined what improvements needed to be made so their operation could continue exporting to the United States.

The International Executive Services Corps (IESC) is leading the broader Exporting Quality and Safety Program supported by FAMU. Ms. Paul's on going work with the FSMA readiness aspect of the project will provide a follow-up visit to the packing houses that failed their water tests in order to help them identify sources of contamination and train management on water management practices. Dr. Dunn has been asked by FAMU to carry out this follow up assignment and provide recommendations to the local support organizations, including the Dominican Ministry of Agriculture and the IESC so they can become FSMA ready as quickly as possible. UGA Food Science Extension is looking forward to continuing this work with our friends at Florida A&M and in the Dominican Republic! Salud!





An exciting moment as members of the UGA Food Science & Technology College Bowl Team answers the final question to win the National IFT College Bowl Competition

IFT'18 & UGA COLLEGE BOWL

Many professors and students traveled to Chicago, IL last month to attend IFT18. Many exciting things happen at this huge conference every year, and this year did not disappoint. Earlier this summer, the Food Science & Technology College Bowl Team won the competition for the southeast region and was invited to participate in the national level competition. They took with them the knowledge they have gained as students at the University of Georgia and came back as first place winners of the competition. Pictured above from left to right: Daniel Seeler, Anuj Purohit, Natalie Oswell, and Virginia Childs were thrilled to take home first prize.

Anuj Purohit (Team Captain) is a Ph.D. candidate in UGA's Food Science Department and has worked with extension during his 6 years as a student. He was happy to help bring his team to victory during his final year as a student and college bowl team member. Purohit will defend his thesis this Fall and looks forward to entering the food industry with his Doctorate in Food Science.

WANT AN INSIDE LOOK AT EFS?

We've added to our ways of reaching the public with a new Twitter account! We decided this would be a great way to keep constant contact with people across Georgia. Dr. Laurel Dunn and Victoria Dees will be updating readers frequently on what is going on in Food Science Extension, and this will be an easy way to report new food recalls and outbreaks affecting Georgia.



@UGAEFS



@ugaextensionfoodscience



UGA - Extension Food Science

RECALL CENTRAL

- McDonald's Salads - In early July, McDonald's decided to voluntarily stop selling salads that were linked to a *Cyclospora* outbreak. There have been a total of 436 confirmed cases of *Cyclospora* ranging throughout 15 different states. The FDA is checking into distribution and supplier information for romaine lettuce and carrots that were used in the salads.
- Goldfish - On July 23rd, Pepperidge Farm decided to voluntarily recall four varieties of their goldfish crackers due to the potential presence of *Salmonella* in the whey powder that was used to make these crackers.
- Taco Bell Salsa Con Queso - Kraft Heinz Foods Company has voluntarily recalled jars of Salsa Con Queso due to the product separating in the jar which could create conditions that allow for *Clostridium botulinum* growth.

For more information on these recalls, visit www.fda.gov. Here, the FDA goes into detail about what is being done for each problem and advises retailers and consumers on what measures they should take to remain unaffected by foodborne illnesses.



HALF YEAR SERVICE REPORT

Food Science and Technology Extension provides a variety of services to Georgia residents and, on occasion, residents of surrounding states. From January 1st to July 31st, our department has served 31 counties in the state of Georgia, and we are confident that this number will increase by the end of the year. The most popular service we provide is the creation of Nutrition Facts Panels, and we have created labels for 94 different food products so far. Process Approvals and Product Classifications have been performed on 68 food products and 24 food products respectively. We also perform various testing services such as pH measurements, Brix measurements, and water activity measurement, and these have been performed on 19 different food products.

WORKSHOP UPDATE

During the month of July, Dr. Anand Mohan (UGA), Dr. Koushik Adhikari (UGA), Dr. Rakesh Singh (UGA), and Dr. Kay Cooksey (Clemson) traveled to Auburndale, Florida to teach a Better Process Control School for Acidified Foods and Aseptic Processing course to Coca-Cola employees from across the country. This course lasted 3 days and had a total of 44 attendees. All attendees passed the required exams and received BPCS certification. This is the first time Food Science & Technology Cooperative Extension has partnered with Coke for this workshop since 2013, and we look forward to working with them in the future.



Coca-Cola employees stand with their instructors for a picture during their Better Process Control School course in Auburndale, Florida

WORKSHOP CALENDAR & DESCRIPTION: AUGUST

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

UGA Cooperative Extension is partnering with the Georgia Department of Agriculture this month to hold a Produce Safety Alliance Grower Training Course. This course will be taught at UGA's Conference Center in Tifton, GA on August 16th. Dr. Laurel Dunn, Dr. Mark Harrison, and Dr. Judy Harrison will be traveling to Tifton to teach part of this course which will be very informative to fruit and vegetable growers who are interested in learning more about the Food Safety Modernization Act Produce Safety Rule, general produce safety, and Good Agriculture Practices. This course is a great way to satisfy the new FSMA Produce Safety Rule requirement which states that at least one supervisor or responsible party for a farm must have successfully completed food safety training that is equivalent to that received under standardized curriculum that is recognized as adequate by the Food and Drug Administration.