



Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Understanding Roles and Partnerships Working to Keep USDA Foods Safe

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SNAS Food Safety and Nutrition Division

Food and Nutrition Service

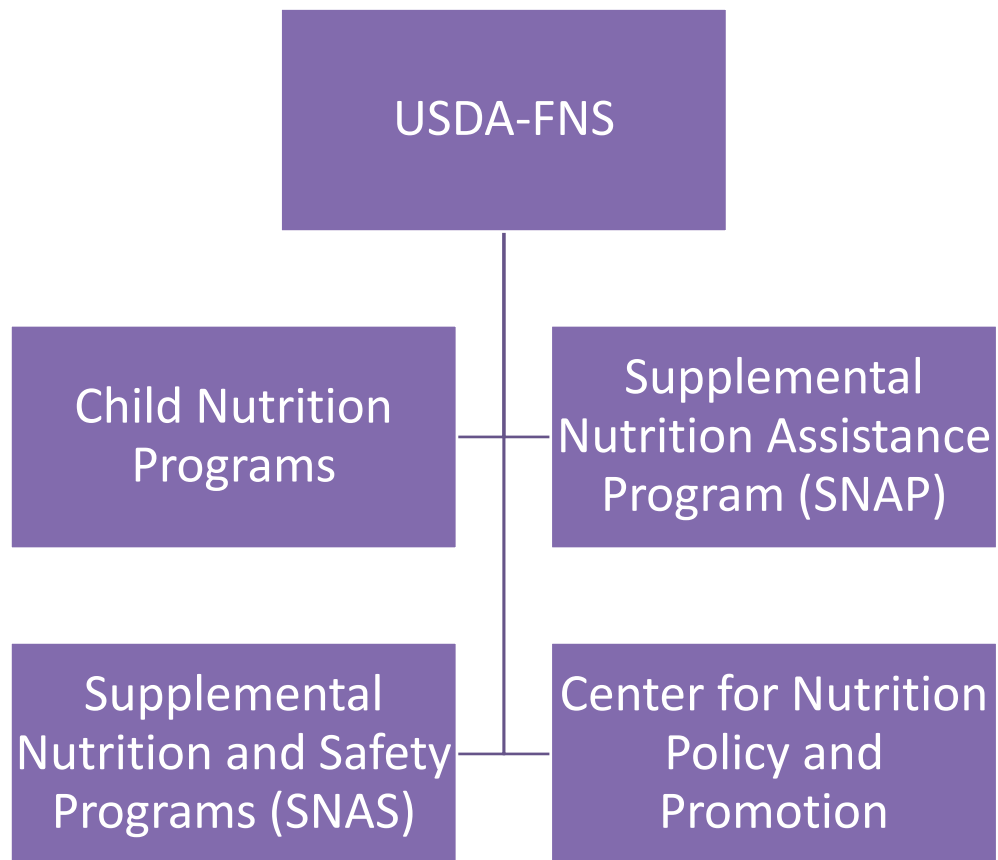


USDA
Foods



USDA Foods
in Schools

What we do at the Food and Nutrition Service (FNS)



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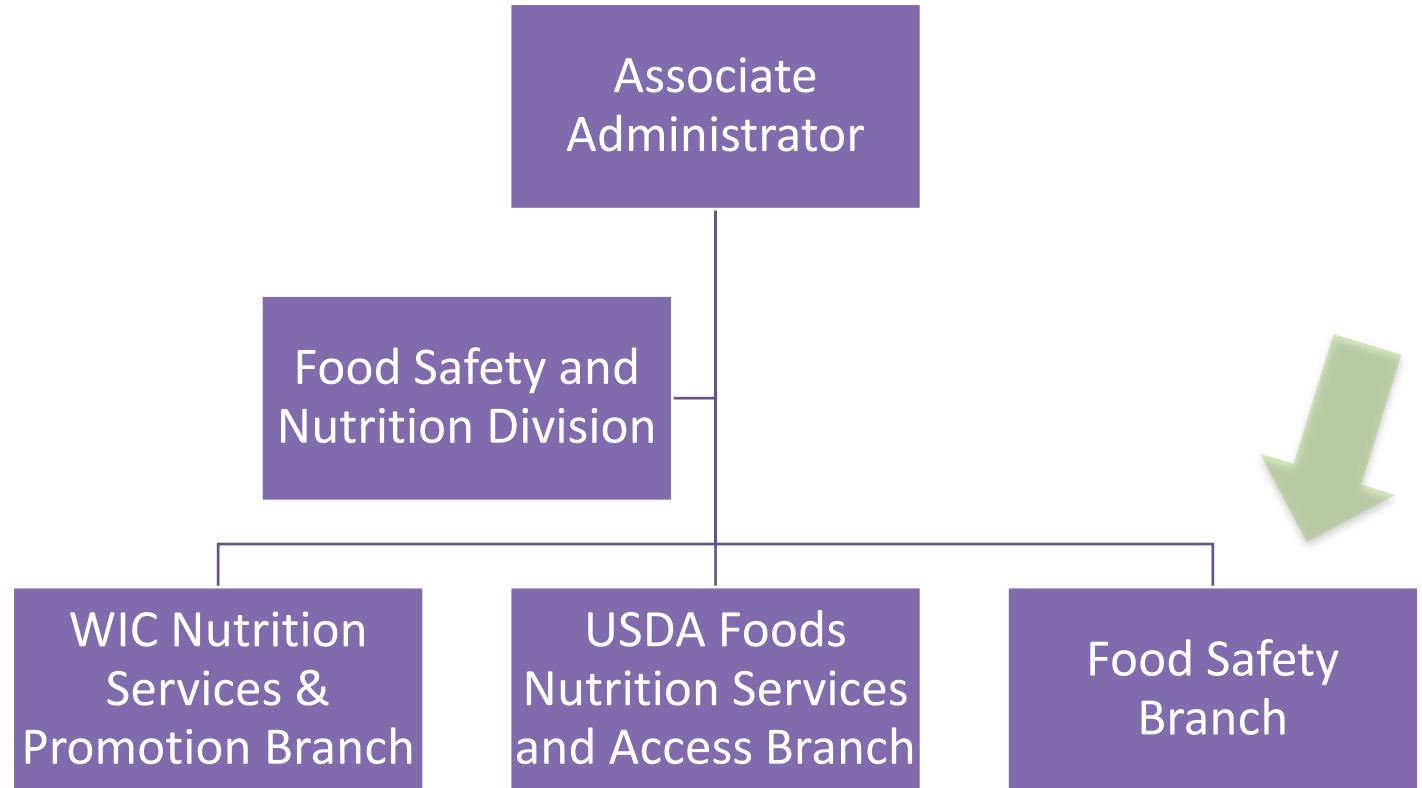


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Who is the FNS Food Safety Branch?



Supplemental Nutrition and Safety Programs (SNAS)



What does the FNS Food Safety Team do?



“

We provide Child Nutrition Program operators with continuous, effective, training and technical assistance in food safety for schools, summer feeding sites, child care centers, family day care homes and adult care centers.

”

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We focus on Education, Training and Research



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We Fund and Collaborate on Food Safety Research

- School food service food safety practices
- Safety of school foods during field trips
- Cooling and cooking in school food service
- Food defense in schools
- Pediatric food allergies



We Communicate and Publish Research

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PEER-RE

Food Protection
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**Control of *Bacillus cereus* Populations in Brown
by Use of Common Foodservice Cooling Metho**

ABSTRACT

combinations satisfied FDA Food Code cooling criteria. The

Home > Early Childhood Education Journal > Article

Food Safety Regulations for Childcare Programs: State Agency Perspectives

Published: 01 September 2018

Volume 47, pages 53–61, (2019) Cite this article



**Simulation of Time and Temperature as a Public
Health Control for Food Served during Field Trips**



Contents lists available at ScienceDirect

Food Control

journal homepage: www.elsevier.com/locate/foodcont



Investigation of handling practices for fresh produce and the efficacy of commercially available produce washes on removal of pathogens and natural microflora on whole cantaloupe surfaces

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FOOD SAFETY RISK IDENTIFICATION AT CHILD NUTRITION PROGRAMS IN THE U.S. THROUGH FOOD SAFETY INSPECTION REPORTS

Junehee Kwon, PhD, RD; Kevin R. Roberts, PhD; Kevin Sauer, PhD, RD

The Center of Excellence for Food Safety Research in Child Nutrition Programs

Efficacy of Cooling Beef Taco Meat and Steamed Rice in United States School Foodservice Operations^{*}

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Received May 9th, 2013; revised June 9th, 2013; accepted June 16th, 2013

We Lead and Develop Training, Outreach & Educational Programs and Tools



- Fresh produce safety
- Food allergies
- Food safety during disasters
- Food safety culture in school food operations
- Food safety in child care centers

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We Develop & Publish Food Safety Educational Outreach Materials



Food Allergies

[HOME](#)

Resource Type

Technical Assistance & Guidance

Food Allergy Education Resources for Child Nutrition Professionals

FNS's Office of Food Safety works collaboratively with the [Institute of Child Nutrition](#) to develop and provide [food safety resources](#) for child nutrition professionals including food allergy [training](#) and [best practices fact sheets and posters](#).

Resources for CACFP Providers

Created in collaboration with the [Institute of Child Nutrition](#), the two sets of fact sheets provide an overview of food allergies, the top food allergies, how to manage food allergies, and common questions regarding food allergies. The first set of fact sheets are designed for [Adult Day Care providers](#), and include information on 8 main allergens. The second set of fact sheet sets, tailored for [Child Care Center program operators](#), which provides information on all nine major allergens, including sesame.

The Food Allergy Book: What School Employees Needs to Know

Written by NEA Healthy Futures, a nonprofit organization affiliated with the National Education Association, [The Food Allergy Book](#) includes information school employees need to know about food allergies and allergic reactions at school. Available in English and Spanish.

Food-Safe Schools Action Guide



- Produce Safety
- Water Safety
- Food Allergies
- Food Safety Emergency Response
- Infant Formula Safety

Produce Safety University



What is Produce Safety University?

- Collaboration between USDA-FNS & USDA Agricultural Marketing Service (AMS)
- PSU is a one-week experiential learning program for child nutrition professionals on all aspects of the fresh produce supply chain from growing and harvesting to storage and preparation through a combination of lecture, laboratory, and field-trip instruction

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Produce Safety University

PSU is far-reaching.

1,650

1,650 participants have **graduated since the program began** in 2010.* On average, **150** participants graduate each year.

70k

Additional people have been trained by graduates.*
On average, each graduate goes on to train **42** people.



Produce Safety University

PSU has lasting impacts.



Of graduates **produce “less or significantly less waste”** in their kitchens than they did before attending PSU.



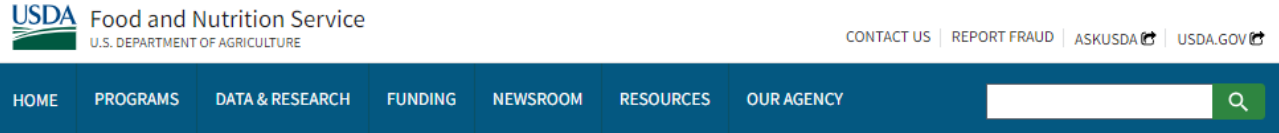
Of graduates have made **changes to improve receiving, storage, preparation, or service practices** as a result of attending PSU.



Of graduates **increase their use of locally sourced produce.**



We Collaborate with University and Public Institutions



Food Safety at FNS

FNS helps protect program participants from foodborne illness by developing food safety education, training, and technical assistance resources to support FNS program operators. The food safety team relies on science-based food safety research and works closely with external food safety partners to make sure available food safety resources are useful and reflect current knowledge.

In addition to supporting FNS program operators, the food safety team recognizes the importance of access to consumer-focused food safety information.

[Program Operators](#)

[Consumers](#)



Center for Food Safety in Child Nutrition Programs

Serving Up Science: The Path to Safe Food in Schools



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We Liaise and Provide Technical Support to Federal Partner Agencies

- Liaise with FDA, USDA-FSIS, CDC, and other public health agencies
- USDA Foods Complaints
- USDA-AMS Specifications
- Program operator food safety questions, issues, challenges



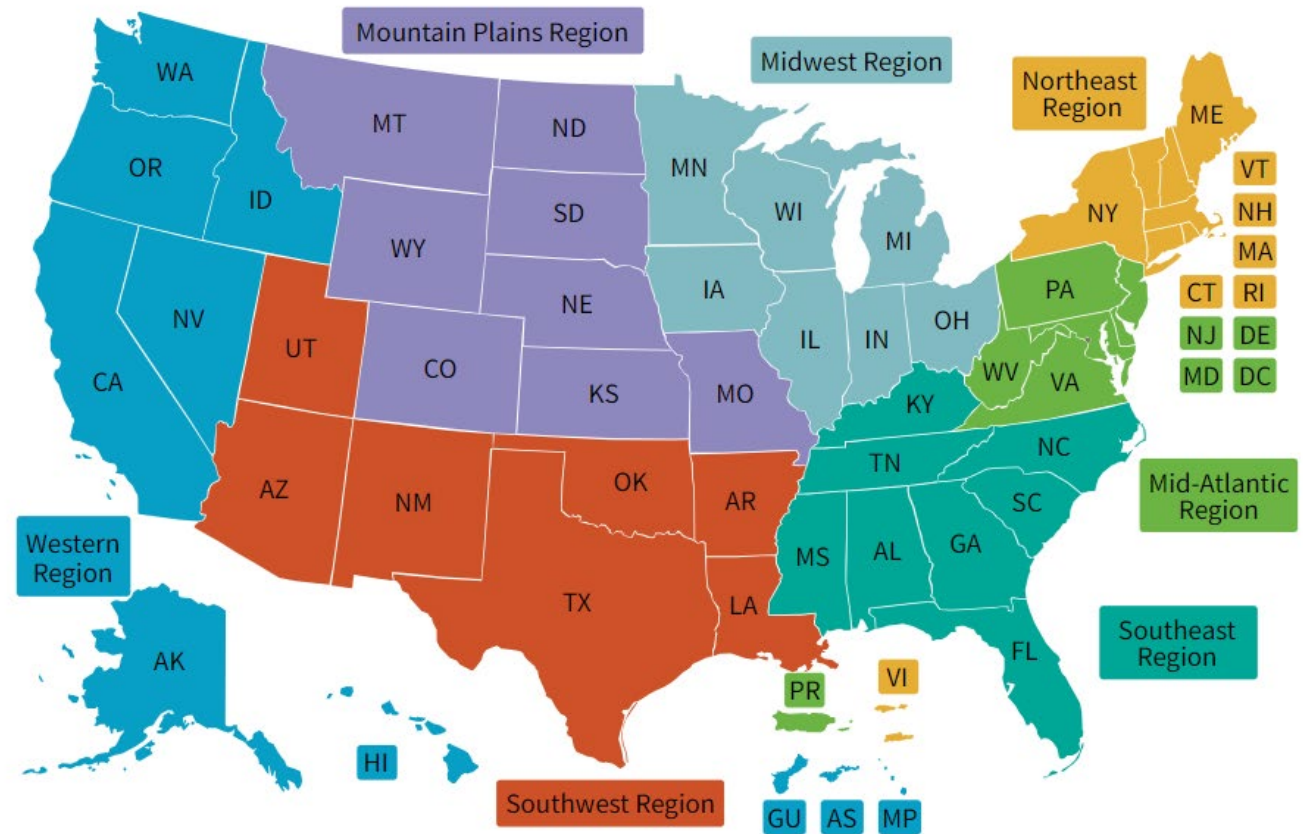
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We Liaise with FNS Regional Offices to Provide Technical Support to Program Operators

- Food safety questions, issues, challenges
- Provide updates on current policy, regulations, and research



We Maintain the Most Current Food Safety Recommendations for Program Operators

- Represent USDA-FNS at major national food safety meetings, conferences, and national committees
- Monitor regulatory changes, research, & industry activity



We Provide Food Safety Technical Reviews



Family Style Meal Service With Children in the Child and Adult Care Food Program



FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR SMOKED TURKEY HAM PRODUCTS

APPROVED

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program Standards and Specifications Division (SSD) Room 3932 S-Bldg. Phone: (202) 690-3148

Supersedes: FPPS for April 2018 – changes from previous requirements in blue
Effective: **April 2020**

100 ITEM DESCRIPTION

110 Smoked Turkey Ham – Frozen, fully cooked smoked turkey hams, produced from non-basted, ready-to-cook chunked and formed turkey thigh meat. Each smoke turkey ham shall be vacuum packaged in a shrinkable oxygen and moisture proc



Nuclear/Radiological Incident Annex to the Response and Recovery Federal Interagency Operational Plan



Federal Purchase Program Specification (FPPS) for Chicken Strips, Fully Cooked, Frozen

Approved

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program Standards and Specifications Division (SSD) Room 2092 S-Bldg. Stop 0258, Phone: (202) 567-1757

Supersedes: FPPS Chicken Strips March 2017 – Changes from previous requirements in blue

Effective: **June 2023**

100 Item Description

USDA Invests in Bison Purchase Pilot Incorporating Indian Country Bison for Tribal Feeding Programs

WASHINGTON, Oct. 12, 2023 – The U.S. Department of Agriculture (USDA) is announcing partnerships for a new, interagency pilot project aimed at offering more localized ground bison meat for tribal communities through the Food Distribution Program on Indian Reservations (FDPIR). The pilot will look at changes to how USDA purchases bison to better support buying the meat from local, small

Press Release
Release No. 0208.23

Contact: USDA Press
Email: press@usda.gov



FEDERAL PURCHASE SPECIFICATION (FPPS) FOR FULLY-COOKED, SCRAMBLED, ROUND EGG PATTY

APPROVED

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program Standards and Specifications Division (SSD) Room 3932 S-Bldg. Stop 0258, Phone: (202) 690-3148

Supersedes: FPPS for Egg Patty December 2017 – Changes from previous requirements in blue

Effective: **January 2024**



USDA Foods in Schools

We Monitor, Provide Guidance, and Liaise with Regulatory Agencies for USDA Foods Complaints

USDA United States Department of Agriculture
Web Based Supply Chain Management

WBSCM

Back Forward History Favorites Personalize

Home Operations Finance Admin Reports Help

Order Processing Procurement **Complaint Administration** Warehouse Management Supplier Mgt

Operations > Complaint Administration > Create/Display FNS Complaints

Web Based Supply Chain Management

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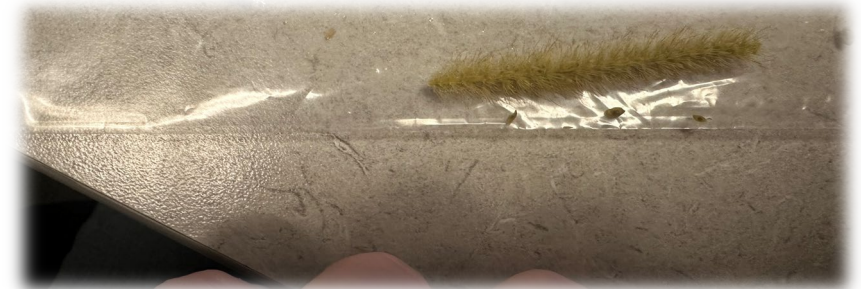


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Examples of Food Safety Related USDA Foods Complaints



Foreign Material Complaints



Examples of Food Safety Related USDA Foods Complaints

Quality & Spoilage Complaints

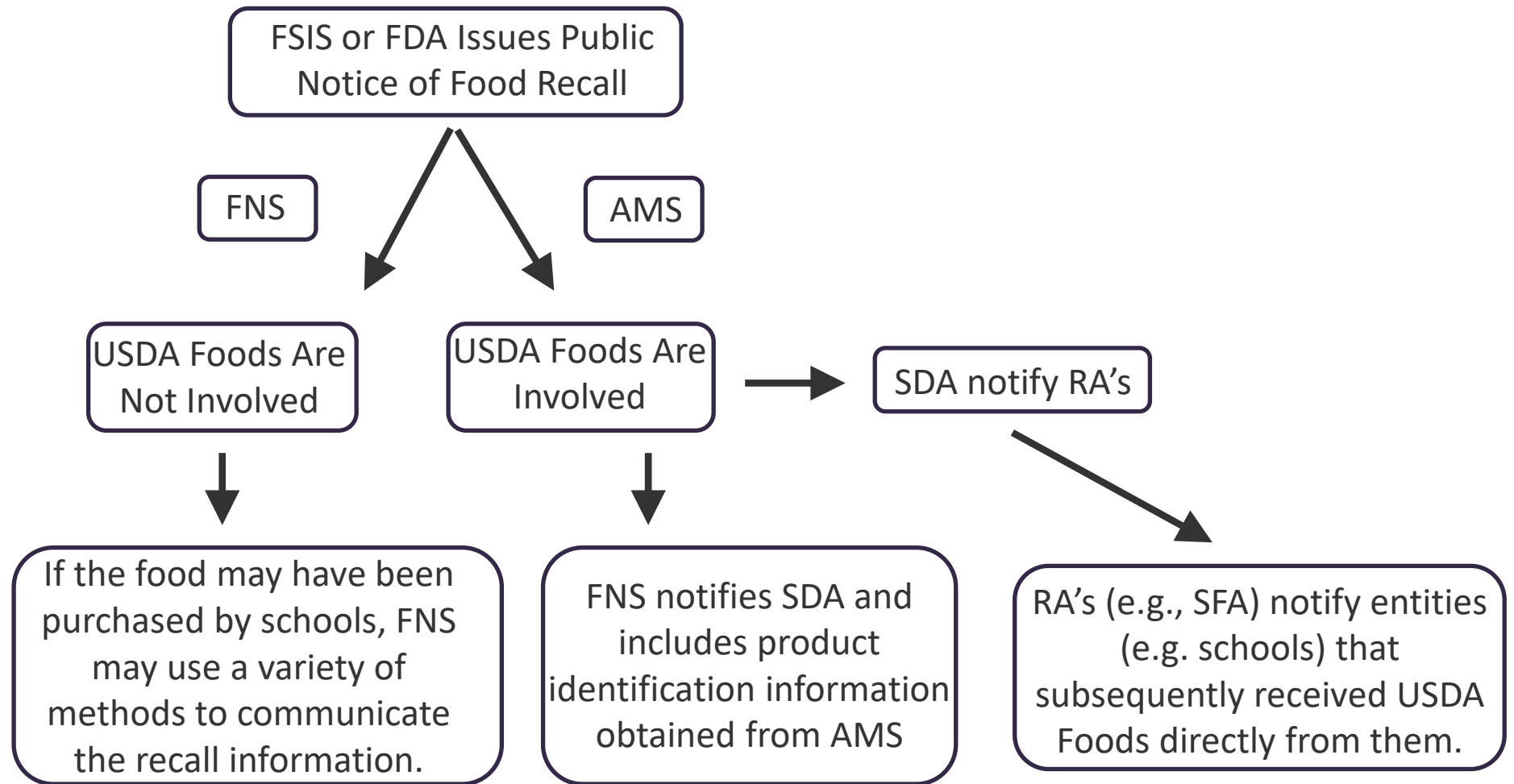


We Monitor, Communicate, and Provide Support for Food Recalls Affecting USDA Foods and FNS Programs

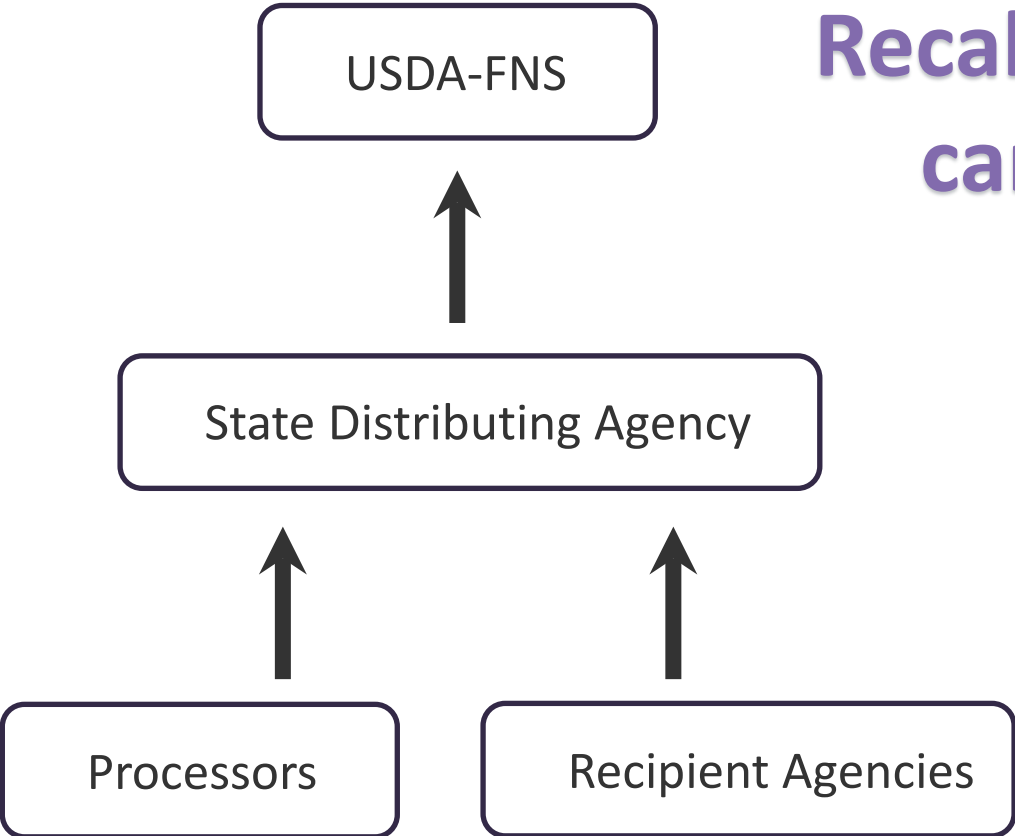
- The FNS Food Safety Team continuously monitors food recalls and outbreaks
- Recalls can be complex and involve coordination with many state, regional, and federal entities



What Happens During A Food Safety Recall?



What Happens During a Food Safety Recall?



Recall communication can be top down or bottom up



FNS Food Safety – Food Safety from Farm to Tray



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Questions?

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USDA is an equal opportunity provider, employer, and lender.