

KENTUCKY FOOD SAFETY PROGRAM

2011 SEHD ANNUAL MEETING
SEPTEMBER 21, 2011



KY ORGANIZATIONAL STRUCTURE

- CABINET FOR HEALTH AND FAMILY SERVICES
- DEPT. FOR PUBLIC HEALTH
- DIVISION OF PUBLIC HEALTH PROTECTION AND SAFETY
- FOOD SAFETY BRANCH
 - RETAIL FOOD SECTION
 - FOOD MANUFACTURING SECTION
- LOCAL HEALTH DEPTS.

FOOD SAFETY BRANCH

MISSION STATEMENT

Protecting the public's health by ensuring safe food, facilities and practices.



RETAIL FOOD SECTION

- RETAIL FOOD SUPERVISOR
- 4 REGIONAL TECHNICAL CONSULTANTS
- WORK WITH LOCAL HEALTH DEPTS.
- PROVIDE TECHNICAL ASSISTANCE, TRAINING, POLICY DEVELOPMENT, AND ENFORCEMENT ASSISTANCE

FOOD MANUFACTURING SECTION

- FOOD MANUFACTURING SUPERVISOR
- 5 AREA FM INSPECTORS
- CONDUCT FOOD MANUFACTURING FACILITY INSPECTIONS, BOTH STATE AND FEDERAL CONTRACT
- REVIEW AND APPROVE PACKAGE LABELING

OTHER PROGRAMS IN FOOD

- TATTOO AND BODING PEIRCING
- BOARDING HOMES
- HOME-BASED PROCESSOR
- HOME-BASED MICROPROCESSOR
- TANNING

FOOD STATS

- 1300 STATE FOOD MANUFACTURING FACILITIES
- 11 SHELLFISH FACILITIES
- 20, 500 RETAIL FOOD ESTABLISHMENTS
- 120 LOCAL HEALTH DEPTS.

FM INITIATIVES/ACCOMPLISHMENTS

- MFRPS- INITIAL PHASE-SELF ASSESSMENT
- LABORATORY INCENTIVES-ISO STANDARDS
- MODERNIZATION OF FM REGULATIONS
- INSTITUTED SHELLFISH PROGRAM
- FDA TRAINED STAFF
- IMPROVED STATE FEDERAL/STATE COMMUNICATIONSINTERSTATE
- COMPLETION OF ORA-U COURSES

RETAIL FOOD INITIATIVES/ACCOMPLISHMENTS

- 2005 FOOD CODE ADOPTION IN 2009
- FOOD SAFETY TASK FORCE
- UNIVERSITY OF KY FOOD SYSTEM INNOVATION CENTER/HACCP FOR RETAIL OPERATORS
- ANNUAL RETAIL FOOD SEMINAR- OVER 16 SPEAKERS/135 ATTENDANCE
- STEPS TO PREPARE FOR RETAIL STANDARDS
- FOOD CORE TRAINING
- COMPLETION OF ORA-U COURSES

AREAS OF CONCERN

- DWINDLING BUDGET
- RELUCTANCE TO INCREASE FEES
- INCREASING COMPLEXITY
- GLOBALIZATION OF FOOD INDUSTRY
- RECALLS
- RAW MILK/BUY LOCAL MOVEMENT
- POLITICAL PRESSURE TO ALLOW ANYTHING

QUESTIONS???



