

Key Takeaways

“Food Safety in the Supply Chain: The Web You Can’t Escape”

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Top 5

- 1) As the fresh produce supply chain becomes increasingly more complex and web-like, our approaches to preserve the safety of the food need to account for each step along this supply web and be based on science and risk-based strategies.
- 2) Food safety issues throughout the supply chain result in significant economic costs to the food industry, household, and public health sectors. Investments in resiliency can reduce supply chain disruptions while ensuring the food remains safe during crises that affect the supply chain.
- 3) The PTI approach to traceability has outlined seven milestones to successfully implement end-to-end traceback investigations within twenty-four hours to minimize commodity-wide recall events and reduce impact to consumers.
- 4) The microbiological landscape of the environment of distribution centers is critical for ensuring the safety of vented produce. Recent evaluations of these environments show that *Listeria* species prevalence is low and targeted, thorough, frequent cleaning and sanitation events can reduce the risks associated with potential pathogen detection in distribution centers.
- 5) In-store produce safety challenges (including staff turnover, culture, etc.) can be improved by leveraging technology, emphasizing education over numerical audit scores, training for new employees, and daily or monthly audits and ranking exercises in-house.

Acronym Key

AI: Artificial Intelligence

CEO: Chief Executive Officer

COO: Chief Operating Officer

CPS: Center for Produce Safety

DC: Distribution Center

FDA: Food and Drug Administration

FFA: Future Farmers of America

FSMA: Food Safety Modernization Act

GAP: Good Agricultural Practices

GMP: Good Manufacturing Practices

IFPA: International Fresh Produce Association

MDP: Microbiological Data Program

PMA: Produce Marketing Association

PTI: Produce Traceability Initiative

STEM: Science, Technology, Engineering, and Mathematics

Additional Questions and Answers

For any questions that were not addressed during the Q&A at the live webinar, please review the “Remaining Questions from ‘Food Safety in the Supply Chain: The Web You Can’t Escape’” document on the CONTACT website.

Additional Reading

Burnett J, Wu ST, den Bakker HC, et al (2020) *Listeria monocytogenes* is prevalent in retail produce environments but *Salmonella enterica* is rare. *Food Control* 113:107173. <https://doi.org/10.1016/j.foodcont.2020.107173>

Mu W, van Asselt ED, van der Fels-Klerx HJ (2021) Towards a resilient food supply chain in the context of food safety. *Food Control* 125:107953. <https://doi.org/10.1016/j.foodcont.2021.107953>

Qi Y, He Y, Beuchat LR, et al (2020) Glove-mediated transfer of *Listeria monocytogenes* on fresh-cut cantaloupe. *Food Microbiol* 88:103396. <https://doi.org/10.1016/j.fm.2019.103396>

Scharff RL, Besser J, Sharp DJ, et al (2016) An Economic Evaluation of PulseNet: A Network for Foodborne Disease Surveillance. *Am J Prev Med* 50:S66–S73. <https://doi.org/10.1016/j.amepre.2015.09.018>

Strawn LK, Danyluk MD, Chapman B (2017) CPS 2015 RFP Final Project Report: Control of cross-contamination during field-pack and retail handling of cantaloupe. Center for Produce Safety

Townsend A, Strawn LK, Chapman BJ, Dunn LL (2021) A Systematic Review of *Listeria* Species and *Listeria monocytogenes* Prevalence, Persistence, and Diversity throughout the Fresh Produce Supply Chain. *Foods* 10:1427. <https://doi.org/10.3390/foods10061427>

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