



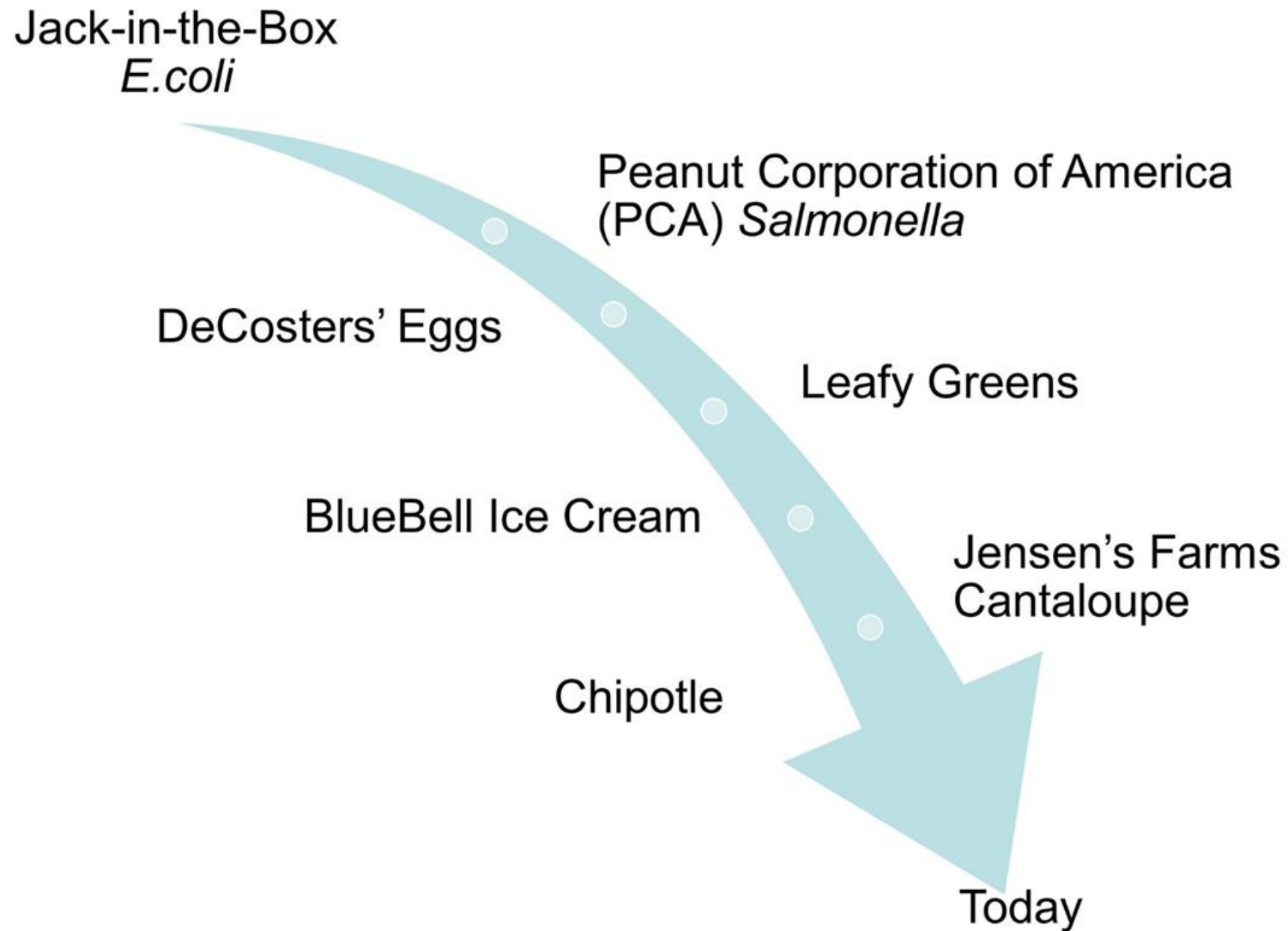
The Next 25 Years of Food Policy in America

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WORLD

800 Million Sick

420,000 Deaths

WHO. (2015). "Estimates of the Global Burden of Foodborne Diseases."
Retrieved from
http://www.who.int/foodsafety/areas_work/foodborne-diseases/ferg/en/



USA

48 Million Sick

128,000 Hospitalized

3000 Deaths



CDC. (2016, August 19). "Estimates of Foodborne Illness in the United States."
Retrieved from
<https://www.cdc.gov/foodborneburden/>



Meat / Poultry

Produce

Ready-to-Eat

**Commercially
Packaged Goods**

**Retail /
Restaurant**





Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



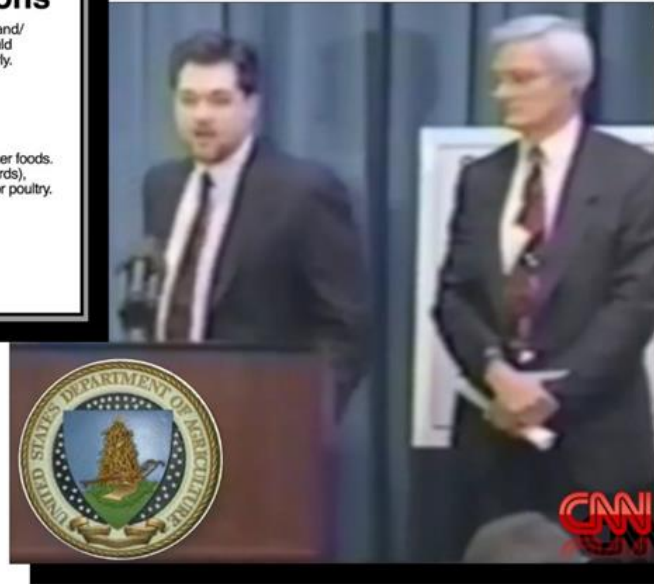
Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.





COST OF **FOODBORNE ILLNESS**

>\$15 Billion / Year (USDA)

>\$77 Billion / Year *w/ est. total annual health-related costs*
(Journal of Food Protection)

COST of **FOOD ALLERGIES**

~\$25 Billion / Year in US
for prevention & treatment
(Northwestern University)

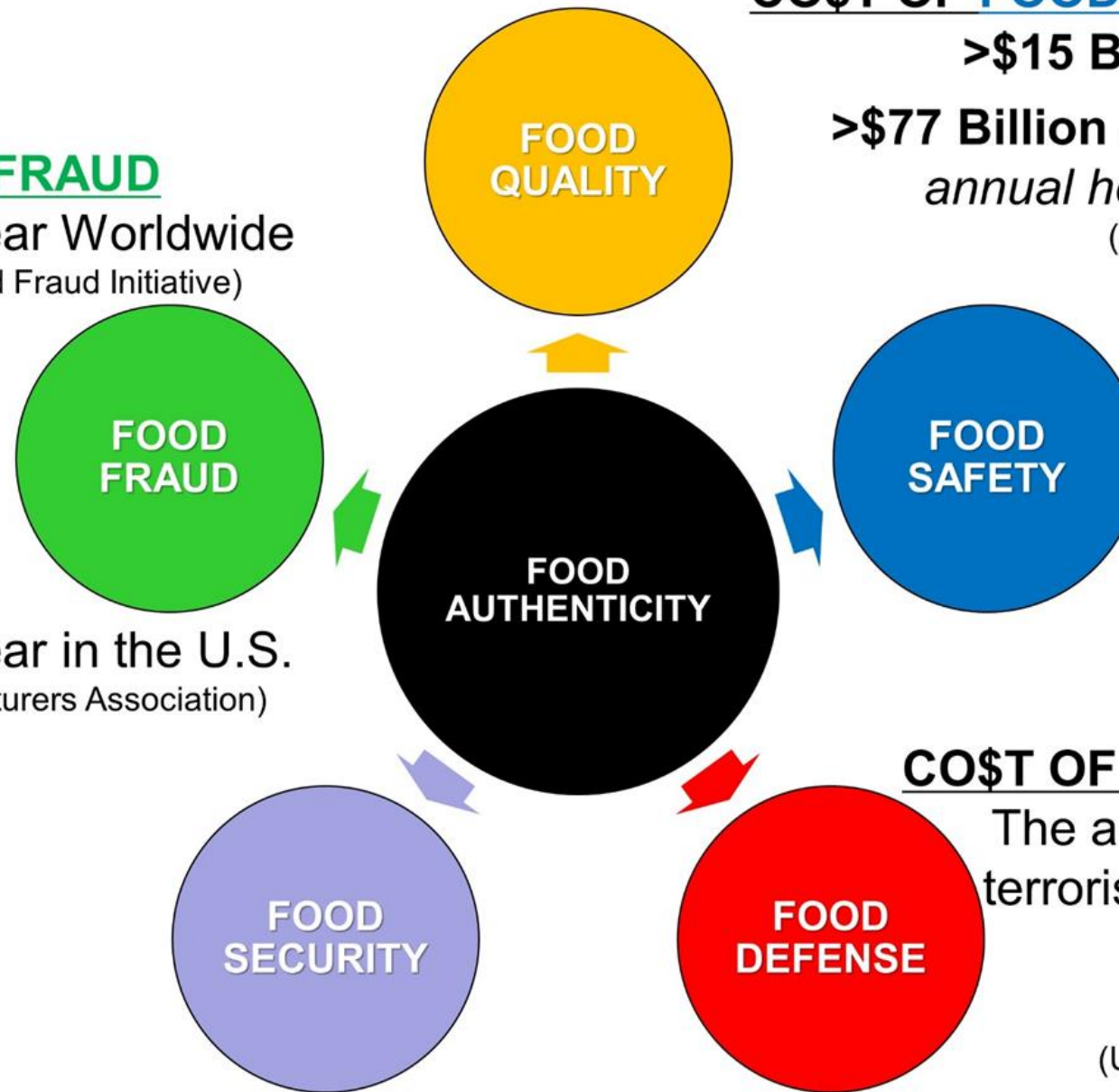
COST OF **FOOD DEFENSE**

The anticipated cost of a terrorist attack on the US food supply
~ \$130 Billion
(USDA /University of Florida)

COST of **FOOD FRAUD**

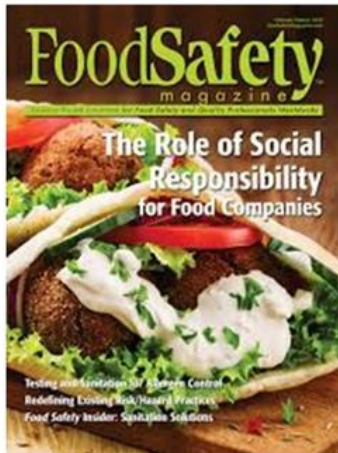
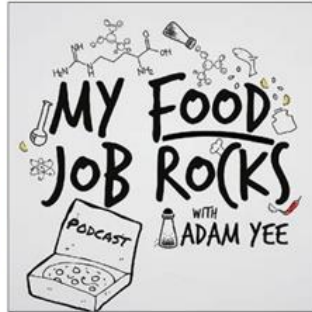
>\$50 Billion / Year Worldwide
(Michigan St. Food Fraud Initiative)

>\$15 Billion / Year in the U.S.
(Grocery Manufacturers Association)



Food Safety News

Breaking news for everyone's consumption



UNIVERSITY OF NEBRASKA-LINCOLN & STEC CAP GRANT





THE NEW YORK CITY
DEPARTMENT of HEALTH
and MENTAL HYGIENE



Centers for Disease Control and Prevention
CDC 24/7: Saving Lives. Protecting People.™

Morbidity and Mortality Weekly Report (MMWR) May 23, 2014 / 63(20);441-445

- **16 illnesses met DOHMH outbreak investigation criteria**
- **3 previously unreported restaurant-related outbreaks**
- **Investigation of restaurants identified multiple food-handling violations**

The results suggest that online restaurant reviews *might help* to identify unreported outbreaks of foodborne illness and restaurants with deficiencies in food handling.

However, investigating reports of illness in this manner might require *considerable time and resources*.



iwaspoisoned.com

FOOD POISONING SEE SOMETHING? CLOSURE

REPORT IT NOW
Protect others and help restaurants.

***SYMPTOMS** ⓘ

☐ Diarrhea ☐ Fever
☐ Nausea ☐ Vomiting

I GOT SICK FROM... ⓘ

Where? e.g. Moe's Tavern

-OR-

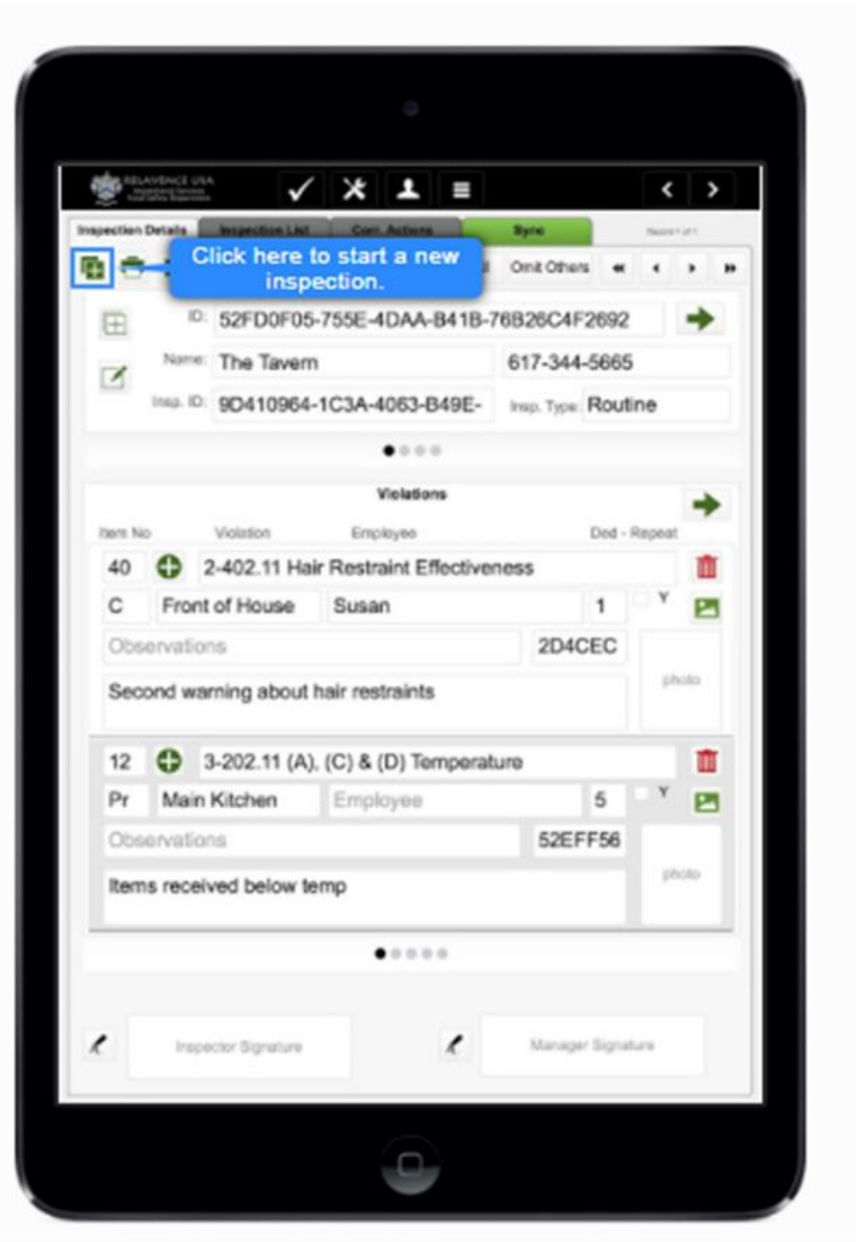
Type the product E.g. Acme Beans

☒ Show report on homepage ⓘ **REPORT IT NOW**

☒ I agree to the [Terms & Conditions](#).

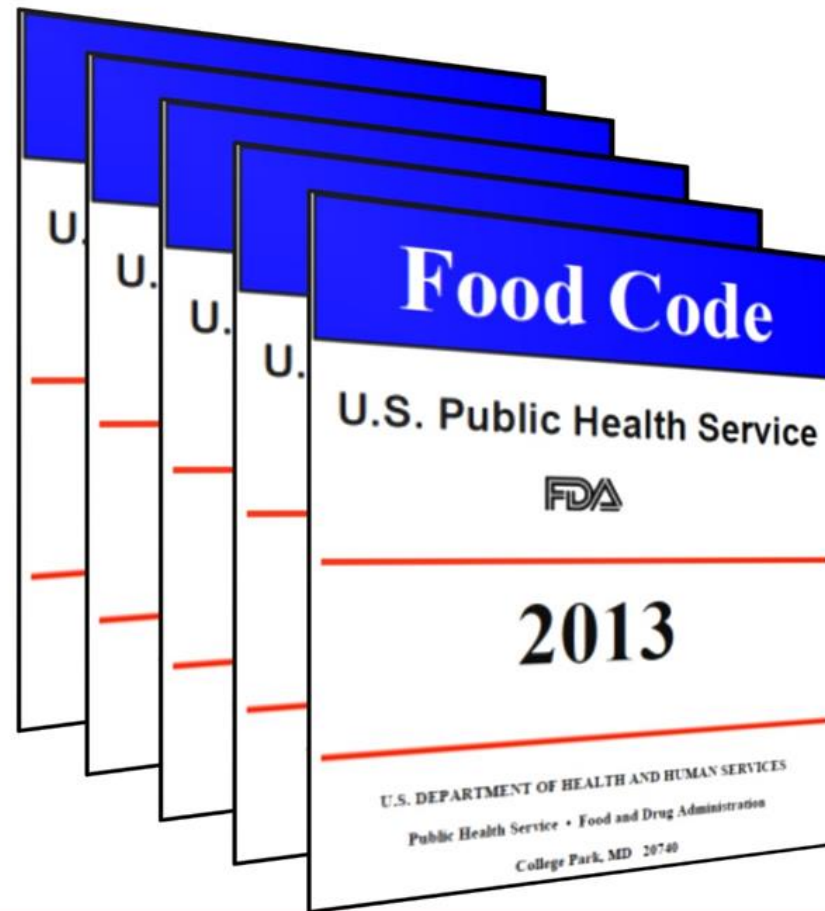
Got Food Poisoning?





RELAVENT

FOODCODE-PRO





FinTech => RegTech

- Rapid trace back
- Predictive analytics
- Stronger auditing
- Increased efficiency
- Increased safety and security



- Proactive -protect brand reputation
- Supports those who prioritize food safety
- Consumer protection better aligned
- Increased trace back
- Greater accountability
- New job markets

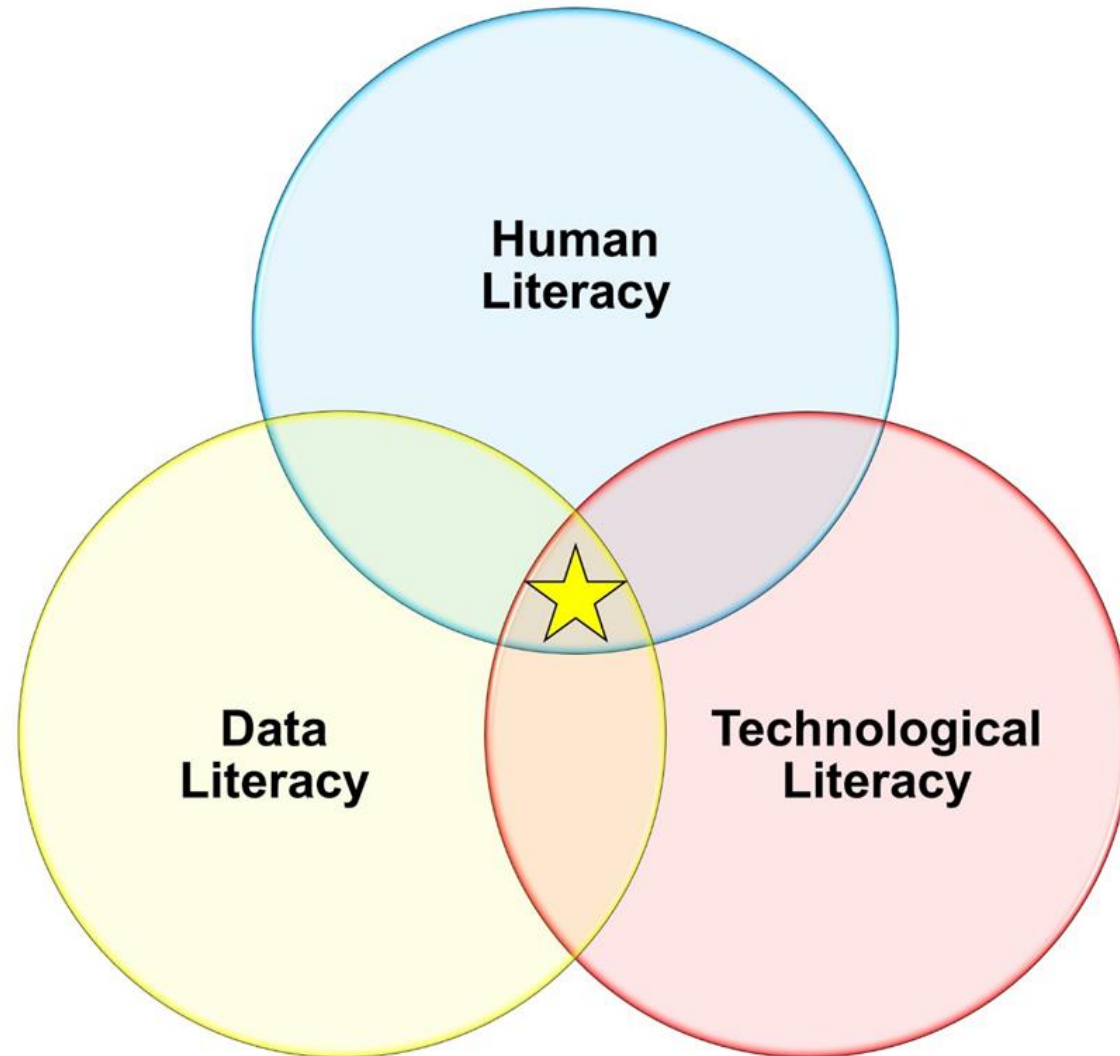
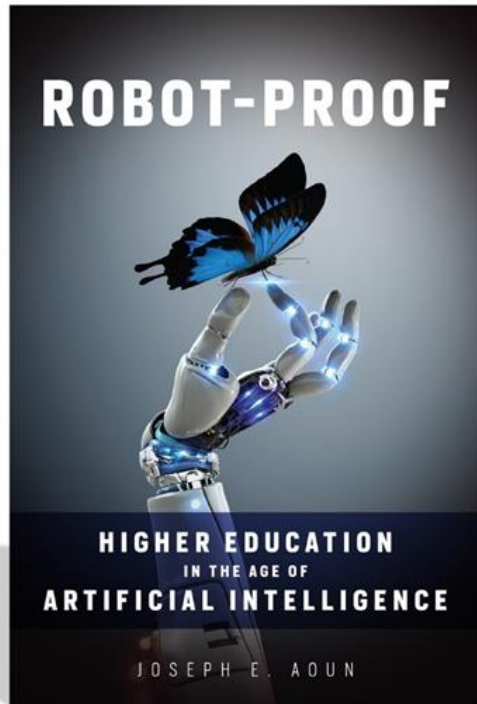
- Rapid trace back
- Predictive analytics
- Stronger auditing
- Increased efficiency
- Increased safety and security

- Reduced quality of distributed data
- Lack of uniformity
- Technology gaps and lack of strong workforce
- Leadership weakness
- False sense of security

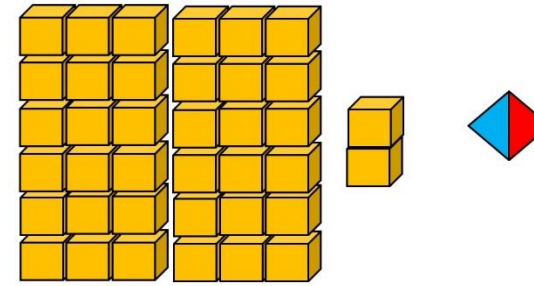


- Proactive -protect brand reputation
- Supports those who prioritize food safety
- Consumer protection better aligned
- Increased trace back
- Greater accountability
- New job markets

- Security of information
- Barriers to market
- Information can be falsified
- Acceptance in courts, etc.



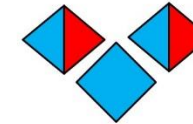
37 States (+ DC) - SINGLE state regulatory agency responsible for regulating restaurants and retail food stores



14 States that have multiple regulatory agencies

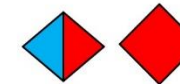
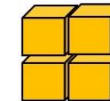
1 State has 3 agencies

- 2 for both restaurants and retail food stores
- 1 for restaurants



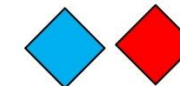
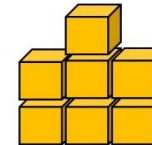
4 States have 2 agencies

- 1 for both restaurants and retail food stores
- 1 for retail food stores

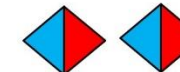
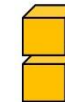


7 States have 2 agencies

- 1 for restaurants
- 1 for retail food stores



2 States have 2 agencies – BOTH restaurants and retail food stores



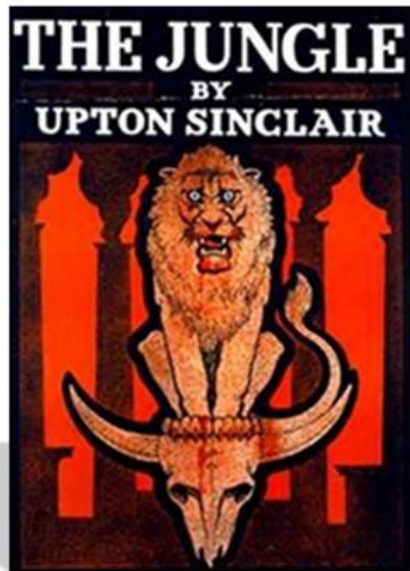
FDA. (2017). Adoption of the FDA Food Code by State and Territorial Agencies Responsible for the Oversight of Restaurants and Retail Food Stores. Retrieved from <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM577858.pdf>

FDA Food Code Adoptions by State

FDA FOOD CODE Version Adopted (as of 2016)	States that use them
1995	SD
1997	MN
1999	AZ, MA, CT Dept. of Public Health
2001	CA, FL Dept. of Health , IN, LA NJ, NY St. Dept. of Ag., VT
2005	AK, KY, RI, WV
2009	AR, CO, DC, FL Dept. of Business and Professional Regulations, FL Dept. of Agriculture , HI, IA, KS, MD, ME, MI, NC, ND, NE, NH, OH, OR, TN, UT, WA, WI, WY
2013	AL, CT Dept. of Consumer Protection , DE, GA, ID, IL, MO, MS, MT, NM, NV, OK, PA, SC, TX. UT, VA
NOT ADOPTED	New York State Department of Health, Vermont Agency of Agriculture, Food & Markets

Association of Food and Drug Officials. (2016, February 22). *Real Progress in Food Code Adoption*. U.S. Food and Drug Administration. Retrieved from <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM476819.pdf>

FDA. (2017). Adoption of the FDA Food Code by State and Territorial Agencies Responsible for the Oversight of Restaurants and Retail Food Stores. Retrieved from <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM577858.pdf>



“The things described by
Mr. Sinclair
happened **yesterday**,
are happening **today**,
and will happen **tomorrow**,
and the next day,
until some Hercules comes
to cleanse the filthy stable.”



Thank you

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