2020 Vision: Focus on the Future and Food Safety Education

Society for Nutrition Education and Behavior 2020 Conference

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Protecting Public Health and Preventing Foodborne Illness
COVID-19 Food Safety

- No food safety concerns
- Role of existing food safety systems
COVID-19

The Food Supply

• Ensure safety of FSIS workforce
• Provide inspection services
• Follow CDC and OSHA Guidance for Meat and Poultry Industry
Executive Order on Delegating Authority Under the DPA with Respect to Food Supply Chain Resources During the National Emergency Caused by the Outbreak of COVID-19

Issued on: April 28, 2020
Daily Pork Processing Capacity Utilization and Pork Production

Million Pounds

Percent Utilization

6-Apr 13-Apr 20-Apr 27-Apr 4-May 11-May 18-May 25-May 1-Jun 8-Jun 15-Jun

Pork Production Capacity Utilization
2020 Vision: Focus on the Future

- Leading With Science
- Influencing Behavior Changes
- Building Relationships

FSIS
Leading With Science
Existing Policies

- Modernized Inspection
- Performance Standards
- Guidance Documents
- Petitions
- Research Priorities

Leading With Science
Building Relationships
Building Relationships

- Congress
- Universities
- International Partners
- Federal Partners
- Stake Holders
Building Relationships

Stakeholders
Influencing Behavior Changes
Influencing Behavior Changes Consumers
FSIS Approach to Consumer Research

- Observational Studies: 5 ongoing
- Focus Group Research: 2 ongoing
- Web Based Surveys: 2 ongoing
Differences between two groups statistically significant at $p < .001$

Food Thermometer Usage

- Placed thermometer in correct location (among total attempts):
  - Control: 23%
  - Treatment: 52%*

- Checked both patties (among thermometer users):
  - Control: 73%
  - Treatment: 82%*

* Differences between two groups statistically significant at $p < .001$
Influencing Behavior Changes

Consumer Studies
Why Consumers Wash Poultry

- Remove skin, fat, blood: 30%
- Habit: 28%
- Family member does it: 19%
- Remove germs: 19%
- Remove chemicals: 11%
- Other: 2%
- Not relevant/no answer: 2%
RESULTS: Cross Contamination

4% Of poultry washers successfully cleaned and sanitized their sink

26% Of poultry washers contaminated their ready-to-eat salads
RESULTS:
Typical Use of a Food Thermometer When Cooking

At Home
52%

Test Kitchen
76% control
83% treatment
Ongoing Research
Do Right and Feed Everyone... **Safely!**