New Sanitarian Training

Food and Consumer Safety Bureau
April 2013
Overview of Course

- Who is DIA
- Who does DIA regulate
- Iowa Food Code and Administrative Rules
- Inspection Report
- Resources
DIA Food and Consumer Safety Bureau

- DIA licenses and inspects retail food establishments and non meat and poultry food manufacturing facilities
- DIA may contract retail food licensing and inspections to Local Health Departments
- There are currently 23 Local Health Departments that hold food contracts with DIA
Who Do We Regulate?

- Retail Food Establishment
  - Grocery stores
  - Convenience stores
  - A variety of other food retailers
- Food Service Establishments
  - Restaurants
  - Bars
  - Mobile food units
  - Temporary food vendors
  - Commissaries
  - Vending machines
  - Caterers
- Hotels, Motels, and Inns
- Food Processing Plants and Warehouses (DIA only)
Why Do We Regulate?

- To protect the citizens of the jurisdiction we serve through an effective food protection program
What’s Involved in an Effective and Thorough Food Protection Program

- Conducting risk-based inspections by trained and qualified Food Safety Inspection Officers
- Education of owners and operators
- Investigation of foodborne illness
- Documentation and recordkeeping
- Compliance and enforcement activities
- Quality assurance and program assessment
Iowa Food Code
FDA Model Food Code

- The Food Code is a scientifically based document that is developed by the FDA with input from State and local regulatory agencies, industry groups, consumers, and scientists.
- States may adopt the Food Code as is, amend it, or write their own regulations.
- Iowa currently uses the 2005 FDA Model Food Code which has been adopted with a few amendments.
Intent of the Food Code

- Provide guidance and tools to prevent foodborne illness

- Uniform Standards
  - For adoption by 3,000-plus federal, state, tribal and local regulatory food agencies
Foodborne Illness Risk Factors

- Improper Holding Temperatures
- Inadequate Cooking
- Contaminated Equipment
- Food From Unsafe Sources
- Poor Personal Hygiene
Five Food Code Interventions

1. Demonstration of Knowledge
2. Employee Health
3. Time and Temperature Control
4. Hands - a vehicle of contamination
5. Consumer Advisory
Foodborne Illnesses/Complaints
Resources

- www.dia.iowa.gov
- www.fda.gov
- www.profoodsafty.org