

2016 Winnable Battles State Strategy Meeting

Food Safety

Laura G. Brown, Ph.D.

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National Center for Environmental Health

Division of Emergency and Environmental Health Services



Food Safety Winnable Battle

Reduce foodborne diseases

Why?

- Each year, an estimated 1 in 6 Americans gets sick and 3,000 die of foodborne illness
- Reducing foodborne illness by just ten percent would keep 5 million people from getting sick each year

Food Safety Winnable Battle

Reduce foodborne diseases

How?

Strengthen federal, state, local, and industry food safety policies and practices



Require trained, certified kitchen managers in food service establishments

Kitchen manager certification

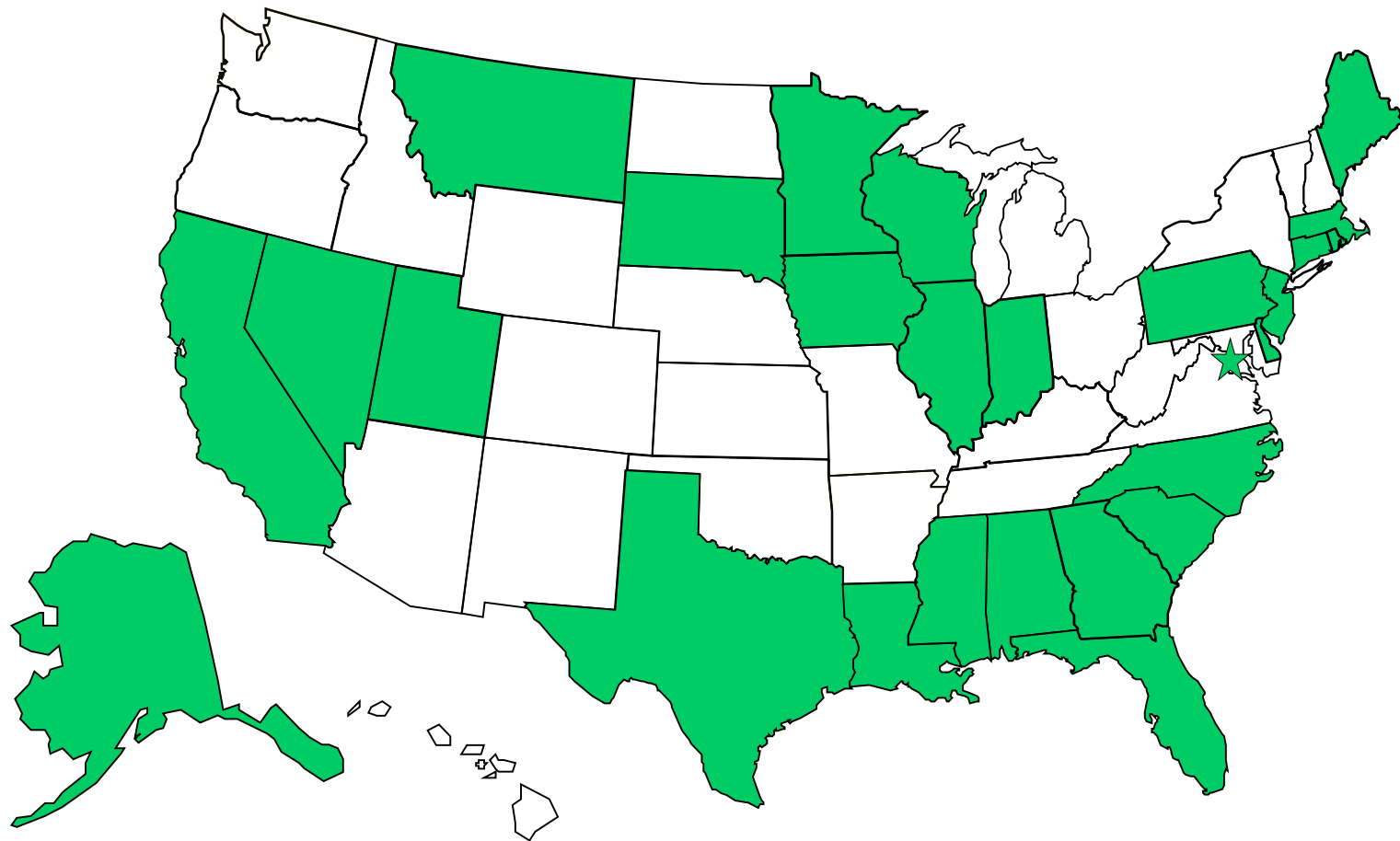
- ❑ **A certified kitchen manager has shown that they have met food safety knowledge standards by**
 - taking a food safety course
 - passing a test administered by one of four accredited certification programs.
- ❑ **The Food and Drug Administration (FDA) 2013 Food Code states that restaurants should have at least one certified kitchen manager.**
- ❑ **26 states and Washington, D.C., require kitchen manager certification for restaurants.**

FDA Food Code

Local, state, tribal, and federal regulators use the FDA Food Code as a model to develop or update their own food safety rules to prevent outbreaks and improve food safety in retail food service establishments.

CDC supports adoption of the FDA Food Code at all levels of government.

States (and DC) requiring kitchen manager certification



Kitchen manager certification

Food safety benefits

Restaurants with CKMs have

- ✓ fewer outbreaks
- ✓ better food safety practices
- ✓ better scores and fewer critical violations on their inspections



Kitchen manager certification Costs

- ❑ **Online certification costs approximately \$257 per person (fees and wages).**
- ❑ **Outbreaks can cost many times more than that, through**
 - \$ loss of customers, sales, reputation**
 - \$ negative media coverage**
 - \$ lawsuits and legal fees**
 - \$ higher insurance premiums**



CDC activities to support kitchen manager certification

❑ Federal Food Service Guidelines

- New food safety guidelines for federal food service contractors requires food service establishments to have at least one certified kitchen manager

❑ Infographic

❑ 2016 Prevention Status Report (PSR)

- New food safety measure assesses whether state requires certification

❑ National Conference of State Legislatures (NCSL) postcard

- Informed state legislatures about the PSR food safety measure

Kitchen manager certification infographic

KITCHEN MANAGER CERTIFICATION

An Important Way to Improve Restaurant Food Safety

CDC identified the Food and Drug Administration's (FDA) 2013 Food Code provision on certified kitchen managers as a key provision states can adopt to better prevent foodborne illnesses in restaurants.

This provision states that restaurants should have at least one employee with management responsibility who is certified in food safety. Twenty-six states and Washington, D.C., currently require kitchen manager certification for restaurants.



Research shows that restaurants with managers certified in food safety

- are less likely to have **foodborne illness** outbreaks
- have better **food safety** practices
- have **better ratings** and fewer critical violations on their inspections



WHY RESTAURANT FOOD SAFETY IS IMPORTANT

Restaurant outbreaks are often caused by unsafe practices in the restaurant.



About 6 in 10 outbreaks are linked with sick employees.
Example: A sick employee prepares food and contaminates it.



About 1 in 3 outbreaks are linked with unsafe food preparation practices.
Example: An employee does not cook hamburgers long enough to kill the germs in the beef.

EACH YEAR:

48 MILLION PEOPLE IN THE U.S. GET SICK

128,000 ARE HOSPITALIZED

3,000 DIE FROM FOODBORNE ILLNESSES

800 OUTBREAKS OF FOODBORNE ILLNESS OCCUR AND MOST OF THESE ARE ASSOCIATED WITH RESTAURANTS



WHAT IS KITCHEN MANAGER CERTIFICATION?

Certified kitchen managers are restaurant employees with management responsibility who have passed a test to show knowledge of food safety. Typically, they do this by:



- taking a **food safety course**
- **passing a test** administered by one of the four accredited certification programs provided by the National Registry of Food Safety Professionals, National Restaurant Association, ServSafe, Prometric Inc., and 360training.com



Centers for Disease Control and Prevention
National Center for Environmental Health

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2016 Prevention Status Report

New food safety measure

CDC has identified four provisions that are important in reducing norovirus and other foodborne illness in restaurants and other retail food establishments.

- ❑ Excluding ill food service staff from working until at least 24 hours after symptoms such as vomiting and diarrhea have ended.
- ❑ Prohibiting bare hand contact with ready-to-eat food.
- ❑ **Requiring at least one employee in a food service establishment to be a certified kitchen manager.**
- ❑ Requiring food service employees to wash their hands.

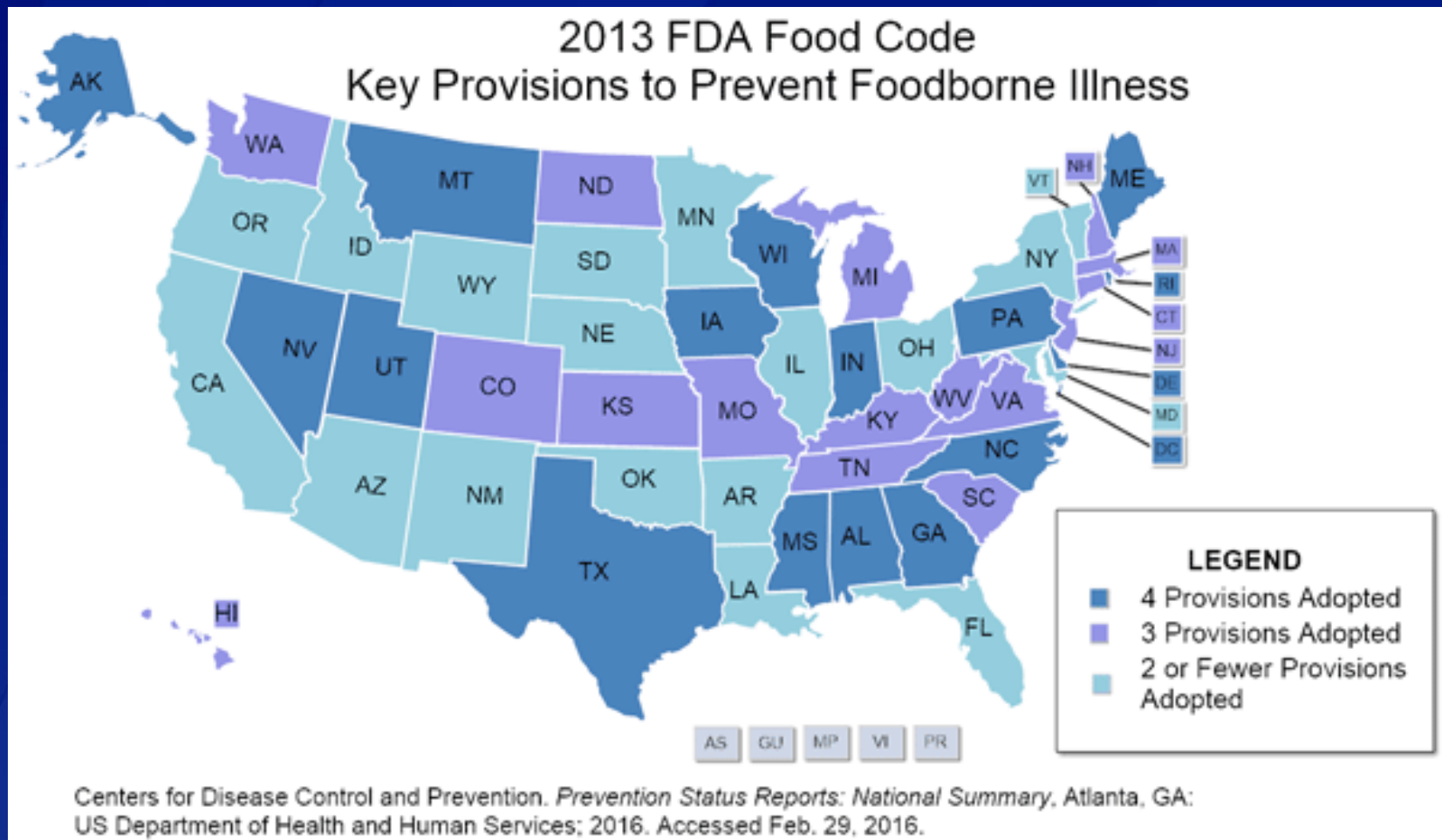


Prevention Status Reports
Advancing evidence-based policy and practice



PSR

2016 Prevention Status Report NCSL postcard



Kitchen manager certification

Recommended actions

- States can adopt:
 - the certification provision from the 2013 FDA Food Code, or
 - the 2013 FDA Food Code in its entirety.
- Restaurant industry management can require certification in their restaurants.
- Kitchen managers can get certified through an accredited certification program.
- Consumers can ask to see proof of certification (e.g., a certificate) when they go out to eat.

Thank you!

Laura G. Brown

lrg0@cdc.gov

For more information please contact Centers for Disease Control and Prevention

4770 Buford Hwy, NE, Atlanta, GA 30341

Contact CDC at: 1-800-CDC-INFO or www.cdc.gov/info

The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.

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