

# ***International Sanitation Symposium For the Food and Beverage Industry***

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***February 22, 2005  
Rosen Centre Hotel - Orlando, Florida***



***INSTITUTE  
OF FOOD  
TECHNOLOGISTS***

***Florida Section***

***FS*** *Human Nutrition*  
*Food Science* ***HN***



**UNIVERSITY OF  
FLORIDA**

**IFAS EXTENSION**

# ***International Sanitation Symposium For the Food and Beverage Industry***

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***February 22, 2005  
Rosen Centre Hotel - Orlando, Florida***

**Opening Remarks**

**Mickey Parish, Ph.D.  
Co-Director, UF/IFAS Juice & Beverage Center**



# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **CLASS II**

### **PRODUCT**

Hickory Smoked Atlantic Salmon

### **REASON**

Smoked salmon was produced in a facility that had deviations from the Seafood Hazard Analysis and Critical Control Point (HACCP) regulation, 21 CFR 123.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT**

Alfalfa Sprouts

### **REASON**

The product was manufactured using alfalfa seeds that were recalled due to their association with a *Salmonella* Bovismorbificans illness outbreak.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT**

Pimienta Molida (Ground Black Pepper) in 3 1/4 oz. plastic bags.

Recall # F-142-5.

### **REASON**

The product is contaminated with *Salmonella*.

### **PRODUCT**

TRADITIONAL GREEK CHEESE --- Imported from Greece ---

Made from Pasteurized Sheep's Milk.

### **REASON**

The cheese is contaminated with *Listeria monocytogenes*.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT**

Vanilla Nut Fudge

### **REASON**

The product was manufactured using almonds recalled due to their association with an outbreak of *Salmonella Enteritidis* infection.

### **PRODUCT**

Almond Butter Toffee

### **REASON**

The product was manufactured using almonds that were recalled due to their association with an outbreak of *Salmonella Enteritidis* infection.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT (FROM FLORIDA)**

Alfalfa sprouts

### **REASON**

This product is potentially contaminated with *Escherichia coli* O157:H7 bacteria.

### **PRODUCT**

- a) Frozen peas
- b) Frozen peas & carrots

### **REASON**

Products are contaminated with *Staphylococcus aureus*.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT (MADE IN FLORIDA)**

Sam's Choice Purified Drinking Water.

### **REASON**

The product is unfit for food due to off-odor and off-taste from contamination with mold and bacteria.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT**

Lemon Iced Tea

### **REASON**

The product is fermented due to improper sanitation procedures of processing machinery.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT**

Cold smoked Atlantic salmon

### **REASON**

Product is contaminated with *Listeria monocytogenes*.

# *Why this symposium?*

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## **Selection of 2005 FDA Food Recalls:**

### **PRODUCT (YET ANOTHER FLORIDA COMPANY)**

- a) Sausage, Egg and Cheese Sandwich
- b) Classic Cuban Sandwich

### **REASON**

Sandwiches are contaminated with *Listeria monocytogenes*.

# *Why this symposium?*

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**Emphasis on sanitation and plant hygiene increasing due to:**

**closer regulatory scrutiny  
better systems for outbreak detection  
strict customer standards  
consumer demands.**

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