Multi-channel Communication Between Food Safety Specialist & Field Educators

- Build the Toolbox

Wenqing (Wennie) Xu, Ph.D.

Consumer Food Safety Specialist
School of Nutrition and Food Sciences
Louisiana State University AgCenter
Food safety education = Communication

• Geographics matter
Food safety education = Communication

- Program structure specific

Diagram:
- State specialist
- Upper administration
- Regional directors
- Regional coordinators
- Parish chairs
- Field agents and educators
Determine what is needed & develop what fits

Agents’ Request

Emergency Response

High-risk Population

From Consumers to Chefs

FOOD SAFETY EDUCATION MATTERS

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#food safety2019
Satsuma

Crawfish

Mayhaw

From Consumers to Chefs

FOOD SAFETY EDUCATION MATTERS

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#foodsafety2019
Louisiana flood: Worst US disaster since Hurricane Sandy, Red Cross says

By Holly Yan and Rosa Flores, CNN

Updated 12:32 PM ET, Fri August 19, 2016
Clip of the eLearning module
Jambalaya suspected cause of Louisiana salmonella outbreak

By Joe Sutton and Susannah Cullinane, CNN

Updated 1:56 PM ET, Mon October 23, 2017
FOOD SAFETY WHEN COOKING FOR LARGE GROUPS

Sponsored by LSU AgCenter School of Nutrition and Food Sciences

Food Safety
In 2017, nearly 160 people were sickened in a Caldwell Parish foodborne illness outbreak sparked by jambalaya contaminated with Salmonella and Clostridium perfringens. This incident illuminates the need for further science-based education in ways to reduce the risk of foodborne illness.

Course Description
To assist community food handlers in complying with proper food safety practices, a three-hour workshop, Food Safety When Cooking for Large Groups, is offered by the LSU AgCenter School of Nutrition and Food Sciences.

The workshop is free for LSU AgCenter agents. It focuses on food safety knowledge and behavior that help you, as a food handler, to prepare and serve food with safe practices in mind.

The workshop covers the following topics:
- Challenges of cooking for large groups
- Basic food safety information
- Good personal hygiene
- Food purchasing and receiving
- Food storage
- Thermometer usage
- Food preparation
- Serving food
- Cleaning and sanitation

Lead instructor
Dr. Wencang (Wennie) Xu
Assistant Professor and Consumer Food Safety Specialist

Reminders:
Bring a brown bag lunch
Water will be provided.
RSVP: Wencang.Xu@agcenter.lsu.edu

I COOK SAFE!

- I washed my hands.
- I separated raw meat.
- I used a meat thermometer.
- I will put the leftovers in the fridge soon.

From Consumers to Chefs
FOOD SAFETY EDUCATION MATTERS
1. Pregnant Women
2. Cancer patients
3. Young kids
Food Control 76 (2017) 62–65

Contents list available at ScienceDirect

Food Control

Wendy Carol Drewery a, Rebecca Gravois b,

a School of Human Environmental and Animal Sciences, Louisiana State University, Baton Rouge, LA 70803, USA

b Department of Food Science, Louisiana State University, Baton Rouge, LA 70803, USA

Aims

The aim of this paper is to provide information on foodborne illness in pregnancy and the impact on both the mother and the developing fetus. The paper also outlines which foodborne pathogens are of most concern during pregnancy and provides guidance on how to reduce the risk of foodborne illness.

What is foodborne illness?

Foodborne illness, also known as food poisoning, is caused by consuming contaminated food or beverages. Many foodborne pathogens such as bacteria, viruses, and parasites (also known as germs) can cause illness.

Which foodborne pathogens are of the most concern during pregnancy?

Listeria monocytogenes

- This is a bacterium.
- It causes an illness called listeria.
- It has been found in a variety of foods including unpasteurized dairy products and ready-to-eat foods such as deli meats, hot dogs and taco fillings.

Toxoplasma gondii

- This is a parasite.
- It causes an illness called toxoplasmosis.
- It has been found in raw and undercooked meat, unwashed fruits and vegetables, contaminated water or soil, cattleresiter breem, and outdoor places where cat feces can be found.

What can you do to reduce the risk of listeriosis?

- Do not consume hot dogs or deli meats unless they are heated to steaming hot.
- Avoid soft cheese or other dairy products made from unpasteurized milk.
- Do not consume refrigerated smoked seafood unless it is in a fully cooked dish.

What can you do to reduce the risk of toxoplasmosis?

- Avoid changing a cat liter box.
- Wash hands often with warm, soapy water.
- Cook meat to the minimal required temperature.

For more information, visit the Centers for Disease Control and Prevention (CDC) website.
Our Lady of the Lake Regional Medical Center

**Breakfast**
- Crescent roll
- Cheesecake
- French toast
- Pancakes
- Sausage
- Bacon

**Lunch & Dinner**

**Hot Breakfast Entrees**
- Scrambled eggs topped w/cheese
- Omelet
- Sausage
- Bacon
- Fresh fruits

**Deli Favorites**
- Turkey slices
- Ham slices
- Cheese slices
- Spinach
- Lettuce
- Tomato

**Soups & Salads**
- White bean
- Minestrone

**Fruits & Yogurt**
- Fresh fruit
- Yogurt
- Applesauce
- Fresh apple
- Mandarin orange
- Fresh orange

**Room Service**

**Sobering Statistics**
- 9.6 million people are infected with foodborne illness each year.
- 1.4 million people are hospitalized
- 30,000 people die

**Contact Us**
- Medical Center
- Room Service

**From Consumers to Chefs**

**Food Safety Education Matters**

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#foodsafty2019
Neutropenic diet

Food safety diet
LSU AgCenter & Southern University

From Consumers to Chefs
FOOD SAFETY EDUCATION MATTERS

The LSU AgCenter presents AgMagic

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#foodsafety2019
Animal contact and hand hygiene

Wenqing Xu a, *, Mei Dorra Djebbi-Simmon c

a School of Nutrition and Food Science
b Department of Agricultural and Environmental Sciences

E-mail addresses: xuw@lsu.edu

Elsevier

Share the Knowledge, Not the Illness: ANIMAL CONTACT IN PUBLIC SETTINGS

Visiting petting zoos and animal agriculture exhibits is a great way to teach kids about animals and how they are raised. However, farm animals can carry germs that make people sick, but some simple precautions can keep us and our families safe.

How can contact with farm animals make you sick?

- Bacteria that are harmful to people can be spread by handling animals.
- These bacteria are on the skin, fur and feathers of the farm animals, and also in the animal bedding.
- Petting or holding farm animals can transmit these bacteria to people.
  - Poultry and reptiles are the greatest threat.
  - Some examples of these harmful bacteria are:
    - Salmonella spp.
    - Pathogenic E. coli
    - Campylobacter spp.
    - Listeria monocytogenes
    - Yersinia enterocolitica

Have people gotten sick from animal contact before?

Yes. Here is a list of some previous disease outbreaks where people experienced from animal contact.

<table>
<thead>
<tr>
<th>Year</th>
<th>How many people sick</th>
<th>What type of setting was involved</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004</td>
<td>187</td>
<td>State Fair</td>
</tr>
<tr>
<td>2005-2006</td>
<td>71</td>
<td>Open Farm</td>
</tr>
<tr>
<td>2012</td>
<td>156</td>
<td>County Fair</td>
</tr>
<tr>
<td>2013</td>
<td>87</td>
<td>Petting zoo</td>
</tr>
<tr>
<td>2016</td>
<td>495</td>
<td>Backyard rocks</td>
</tr>
</tbody>
</table>

Who is most at risk?

- Young children (< 5 years old)
- The elderly (> 65 years old)
- Pregnant women
- People with compromised immune systems

What are some of the signs of illness in people?

- Diarrhea
- Vomiting
- Fever
- Abdominal cramps

People can become sick enough to need hospitalization.

What behaviors may transmit harmful bacteria?

- Direct mouth contact with animals
  - Kissing animals
  - Snuggling animals against your face
  - Lip or mouth contact with fences

pathogens

Coulon c

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#foodsafty2019
What is the best way to deliver?

Face-to-face
Fact sheets

**Food Safety and You: The Dangers of Raw Pet Food Diets**

Properly processed pet food is heated in such a way as to remove the microbial risks while maximizing desirable cooking processes.

**Dangers to Humans**

The United States Food and Drug Administration (FDA) tested more than 1,200 samples of pet food and found 23 percent of the samples tested positive for Salmonella species and Shiga toxin-producing E. coli. Both can cause severe gastrointestinal symptoms such as cramps, diarrhea, vomiting, and fever. These symptoms can be life-threatening in elderly adults, pregnant women, children, and anyone with weakened immune systems or small children.

**How to Avoid Pet Food Illnesses**

- Professional processing of pet food is heated in such a way as to remove the microbial risks while maximizing desirable cooking processes.
- Raw food advocates claim that raw diets are more closely related to the diets that the ancestors of dogs and cats ate. These advocates also claim that raw diets are associated with health benefits such as improved digestion, weight management, healthier skin, and coat conditions, less allergies, improved health and immune system.
- However, the recent literature review does not address the evolutionary biology and dietary changes that are associated with domestication of our modern-day pets. New research and evidence does not recommend the use of raw diets for all dogs and cats.

**Avoiding the Dangers of Raw Pet Food Diets**

The best way to reduce the risks associated with raw pet food diets is to avoid feeding pets raw food. Instead, feed pets commercial prepared pet food. If a raw-fed pet is necessary, it is important to ensure that the pet is properly cooked, which is not always the case. If you choose to feed your pet raw food, it is important to follow specific guidelines to ensure that the pet is properly cooked.

**Dangers to Pets**

- National Academy of Science, Institute of Medicine recommends that raw meat be thoroughly cooked.
- Avoid feeding pets raw meat, as it can be harmful to pets. Pet owners should avoid feeding their pets raw meat, as it can be harmful to pets. Pet owners should avoid feeding their pets raw meat, as it can be harmful to pets.
Podcast

Food Safety Bites with Wennie Podcast

1. Clostridium botulinum (also known as "C. bot") is a bacteria that can produce neurotoxins and cause serious illness called foodborne botulism. [2:14 minutes]
Download and listen: Ep1-Cbotm3u

2. The best condition for sprouts to germinate and grow is also perfect for bacteria to multiply. [1:46 minutes]
Download and listen: Ep2-Sprout-Safetm3u

3. The cronut burger, a winner at the Canadian National Exhibition in 2013, caused 150 illnesses associated with Staphylococcus aureus. [2:00 minutes] Picture: cbc.ca
Download and listen: Ep3-Cronut-Burgerm3u

4. The tale of Mr. Cheese: Salmonella contamination of soft cheese made with raw milk, in an illegal/uninspected home production and distribution operation. [1:57 minutes]
Download and listen: Ep4-Mr-Cheesem3u
Videos

FOOD SAFETY BITES WITH WENNIE: Cooking Temperatures for Whole-cut Steaks vs. Hamburger Patties
Evaluate what matters

• Knowledge gain
• Beliefs change
• Confidence increase
• Behavior change
• Bigger impact
Food safety is serious but food safety education could be fun.
Food Safety Bites with Wennie: Raw Dog Food
From Consumers to Chefs

FOOD SAFETY EDUCATION MATTERS
It takes a team!
Thank you!