QUESTIONAIRE

Food Safety Task Force Recommendations

A Request for Evaluations

The following 51 questions were derived from your recent Food Safety Task Force report to the Experiment Station Committee on Organization and Policy (ESCOP) and the Extension Committee on Organization and Policy (ECOP).

In early August the "COPs" will meet to discuss, among other items, the Task Force's report and begin making plans for implementation. Before this meeting the ESCOP and ECOP Executive Committees would like your perspectives on the importance and likely impacts of the items that were recommended. To identify the items that deserve the most attention we are asking that you score them for both their degree of **importance** to the success of implementing the Food Safety Strategic Plan, and the **likelihood** of making an impact. Both scales range from 1 to 5, with the following descriptors:

Importance to the success of implementing the national food safety strategic plan

- 1 = not important at all
- 2 = only of small importance
- 3 = of moderate importance
- 4 = important
- 5 = very important

Likelihood of making an impact on food safety

- 1 = unlikely to make any difference
- 2 = only a very small likelihood for making a difference
- 3 = has a moderate likelihood for making a difference
- 4 = likely to make a difference
- 5 = very likely to make a difference

Please circle one response for each scale for each question, as shown in the following example.

EXAMPLE

1. We need to close the knowledge gaps concerning characteristics of certain food borne hazards;

Importance 1 2 ◆ 4 5 Likelihood of Impact 1 2 3 ◆ 5

Additional space has been provided for your comments. Please feel free to add them where you feel so inclined.

UNSCIENTIFIC SURVEY ON THE 51 RECOMMENDATIONS OF THE FOOD SAFETY TASK FORCE

SCIENCE

It is recommended that the LGUs:

Along with the food industry, and including our traditional partners at USDA and FDA, and with input from our public and private stakeholders, develop specific research agendas to address:

Comments:

2.	2. The knowledge gaps concerning characteristics of certain food borne			
haz	hazards;			
	Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		
3.	The sources of these hazards; and,			
	Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		
4.	4. Existing and potential pre- and post-harvest hazard control measures from			
production through consumption.				
	Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		

Support studies on:

5. The sources, ecology and extent of microbial contamination in foods;			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
6. The mechanisms of pathogenesis, especially recognizing that these			
mechanisms may be strain-specific;			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
7. Interaction of pre- and post-harvest factors and processes on microbial			
survival and resistance development, as well as changes in virulence due to			
exposure to stress;			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
8. Procedures to control microbial pathogens and their interaction with the			
natural spoilage microbial flora; and,			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
9. Effect of consumer handling practices on the incidence of food related			
illness.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			

For emerging agents of food borne illness, there is a need to:

10. Resolve problems with pathogen identification;		
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5	
11. Devise improved detection methodologies;		
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5	
12. Locate the sources and ecology of these agents; and,		
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5	
13. Determine their properties, <i>vis-a-vis</i> resistance and control.		
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5	
[Note: Specifically, there is a need to support studies on microbial adhesion, penetration, removal, biofilms, inactivation, resistance, injury, inhibition, competition, culturability, superdormancy, mechanisms, and microbial and environmental interactions.]		

14. Establish a national "clearinghouse" for a research database of food safety			
projects and information.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
15. Establish significant national collections of food borne pathogens, made			
readily available to research scientists to support the development of new			
detection strategies.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
16. Continue research aimed at identifying sensitive production and processing			
steps where food safety hazards are most likely to occur.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
17. Collaborate with the key federal agencies to fill the voids in biological,			
behavioral, and economic food safety risk assessment.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
18. Create an artificial intelligence center for food safety risk assessment in			
LGUs. [Note: This center should develop computer models for predicting			
potential outbreaks and effective intervention strategies.]			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
19. Begin immediately to plan and implement a national review and evaluation			
of research investigating the determinants of food safety behaviors, and find out			
how to motivate behavioral change that is consistent with recommended food			
safety practices.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
20. Work to develop new intervention and control strategies that are refined			
and employed from production to consumption.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
21. Partner with ARS and the food industry to increase intervention strategy			
and control testing capabilities under commercial-like conditions.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			

Seek more funding for needed critical research and education in the areas of:

22. Pathogen detection, interventions and control methods;			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
23. Food allergies and sensitivities, especially for collaborative research			
between clinical medicine, dietetics, and agricultural scientists;			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
24. Food toxicology, particularly as it relates to naturally occurring toxicants			
and to the safety assessment of pesticides, dietary supplements, nutraceuticals,			
and foods produced through new technologies; and,			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			
25. Risk analysis and communication methodologies.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			

EDUCATION

It is recommended that the LGUs:

26. Establish formal linkages between colleges and government agencies that		
have necessary expertise to support educational offerings.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
27. Determine more about future job markets, so the output of food safety		
graduates matches the anticipated employment opportunities to prevent		
production of surplus capacity.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
28. Encourage formal collaboration between LGUs, government agencies, and		
the industry to design effective degree-credit programs.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
29. Begin immediately to collaborate with the FDA [
http://www.foodsafety.gov]to enhance connectivity and expand access to food		
safety information from government, industry, and university sources.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
30. Work with other Federal agencies (such as FDA and FSIS) to develop a		
strategy for helping communities respond to food borne illness outbreaks and		
other food safety emergencies.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
31. Hire Extension field staff trained in food science or dietetics, to assist in		
food safety training.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
32. Incorporate instruction on food toxicology into the curriculum of the LGUs		
in areas such as food science and technology.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
33. Have centers that continuously collect and manage risk assessment data,		
complementary to those of the CDC.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
34. Establish formal linkages between the government, the food production		
industry, the processing and packaging industry, consumer groups, and LGUs.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
35. Hold conference and workshops to discuss future directions, as viewed by		
all food safety players.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
36. Maintain through Extension a train-the-trainer approach so that the power		
of its vast human resources can be focused on critical issues such as the training		
of food service workers and school staffs. [Note: This is being done at many		
LGUs, and needs to be continued and/or expanded.]		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		

COMMUNICATIONS AND COORDINATION

It is recommended that the LGUs:

37. Identify and remove barriers to collaborative research: within universities		
and across universities; between industry and academia; and between		
government and industry.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
38. Initiate research collaborations with behavioral scientists to identify barriers		
to adoption of safe food handling practices by consumers.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
39. Facilitate the creation of public/private partnerships at the state level to		
promote communication of food safety risks.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
40. Become the leading entity to provide a nationwide consumer education		
campaign based on consumer risk perceptions.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
41. Partner, along with other government agencies, with the media to		
effectively disseminate food safety risk communication messages to the public.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
42. Conduct, along with the six cooperating federal agencies, an accurate		
assessment of available federal, state, and local resources for food safety		
education and outreach.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
43. Take the lead, along with the six cooperating federal agencies, in		
developing a coordinated communications plan for food borne outbreak		
response that has, as its primary focus, the dissemination of accurate and timely		
outbreak information to states and local communities.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
44. Join the current CDC and FSIS-sponsored Food borne Diseases Active		
Surveillance Network (FoodNet), to assist in the more rapid identification, and		
better monitoring of food borne hazards.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
45. Contact other federal agencies (e.g., the Department of Defense) who may		
also be interested in the research on intentional introduction of food borne		
hazards.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
46. Take the lead in conducting an assessment of state and local resources and		
ensure that the information is transferred to cooperating agencies and other food		
safety partners.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
47. Begin immediately to form activities (i.e., programs and projects) that		
integrate all forms of research and Extension publications from the LGU		
System. Participation should, of course, be open to all sectors. Logical partners		
would be the USDA's Agricultural Research Service (ARS), the CDC, FDA,		
and NIH.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		
48. Be prepared to advocate for adequate funding for the National Agricultural		
Library to establish a "Foods Safety Resource Center", and to contribute to its		
clearinghouse activities.		
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5		

Support the establishment of a national scientific food safety database with special emphasis on storage of data on microbial pathogens and allergens needed for risk assessment. This database should support those doing food safety:

49. Research in ways to easily store new food safety data;			
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		
50. Risk assessment in ways to quickly and easily extract information from the			
database;			
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		
51. Information "mining" from previously published literature and for the			
collection and peer-review of high-quality unpublished data for incorporation			
into the database; and,			
Importance 1 2 3 4 5	Likelihood of Impact 1 2 3 4 5		
52. To identify food safety data gaps and research needs.			
Importance 1 2 3 4 5 Likelihood of Impact 1 2 3 4 5			

Other additional items to be considered:

52.		
53.		
54.		

Additional Comments:

Your Name:	
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