

The Invaluable Currency of Food Safety & Consumer Trust



Lifetime in Food Safety









Coronavirus (COVID-19)





Are we WINNING the battle against foodborne disease?

Nearly 600 with Salmonella, 225 hospitalized and 15 deaths linked to Cantaloupe



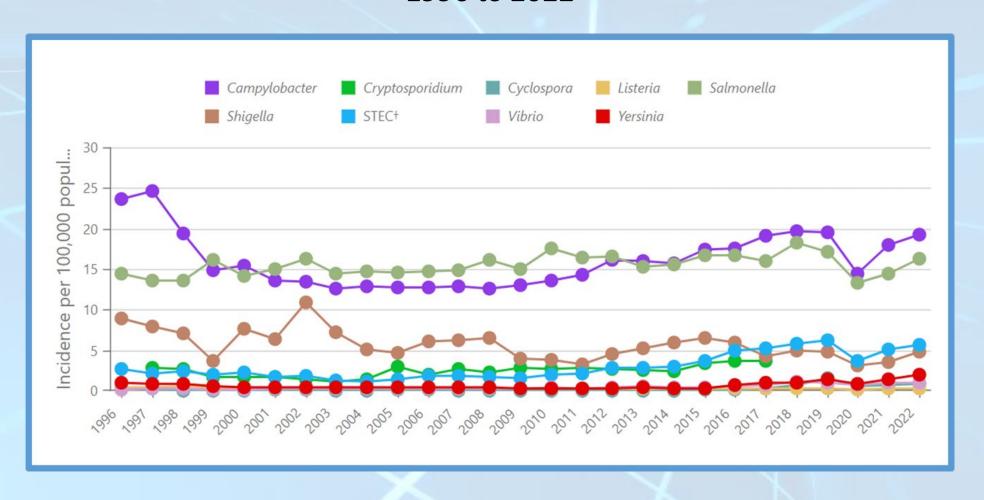
These parents didn't know why their children had lead poisoning. An applesauce recall offered clues.

Listeria outbreak linked to recalled dairy products, including queso fresco and Cotija cheese



Incidence of Foodborne Illness in the United States

The Past Two Decades 1996 to 2022



Source: CDC FoodNet





Making the Invisible Visible



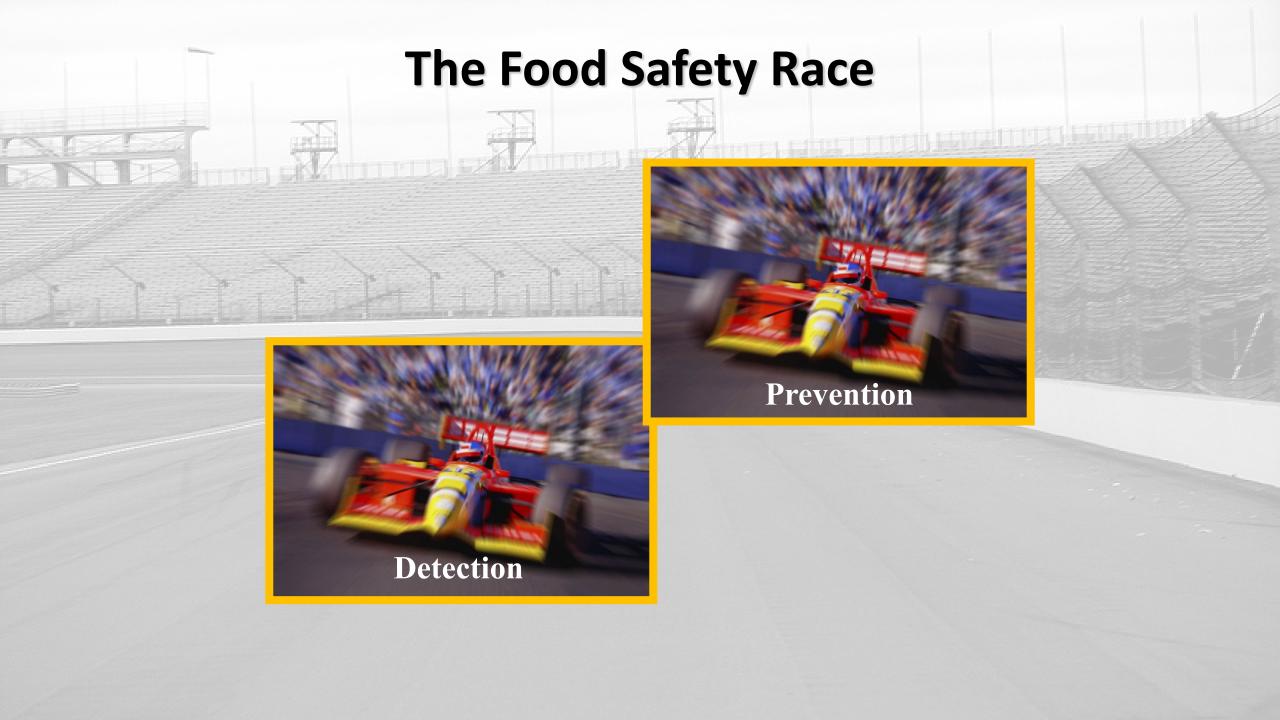
Credit cards led investigators to source of E. coli outbreak



Yelp helped NYC find unreported food borne illness: report

Online tools may have warned of listeriosis outbreak: study

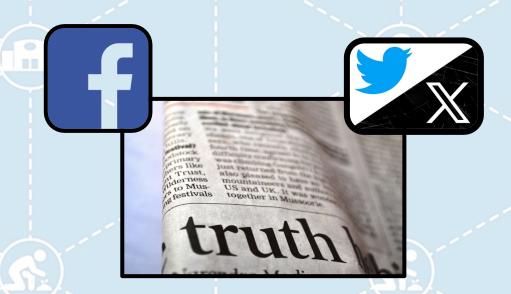




In Common?



Political Scandals







Social License



food safety

What the norovirus, E. coli outbreaks reveal about Chipotle's food safety culture

DEPARTMENT OF JUSTICE

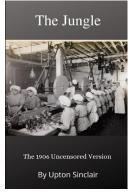






new era of heightened concern over Chemicals in Food

1900's



Sanitation

The Jungle, Walls, Floors, & Ceilings, Food Science, & Food Processing

1980s - 2020s



Microbiological

Listeria, Jack-inthe-Box, HACCP, PFGE, Spinach, PCA, FSMA, and WGS

2020s & beyond

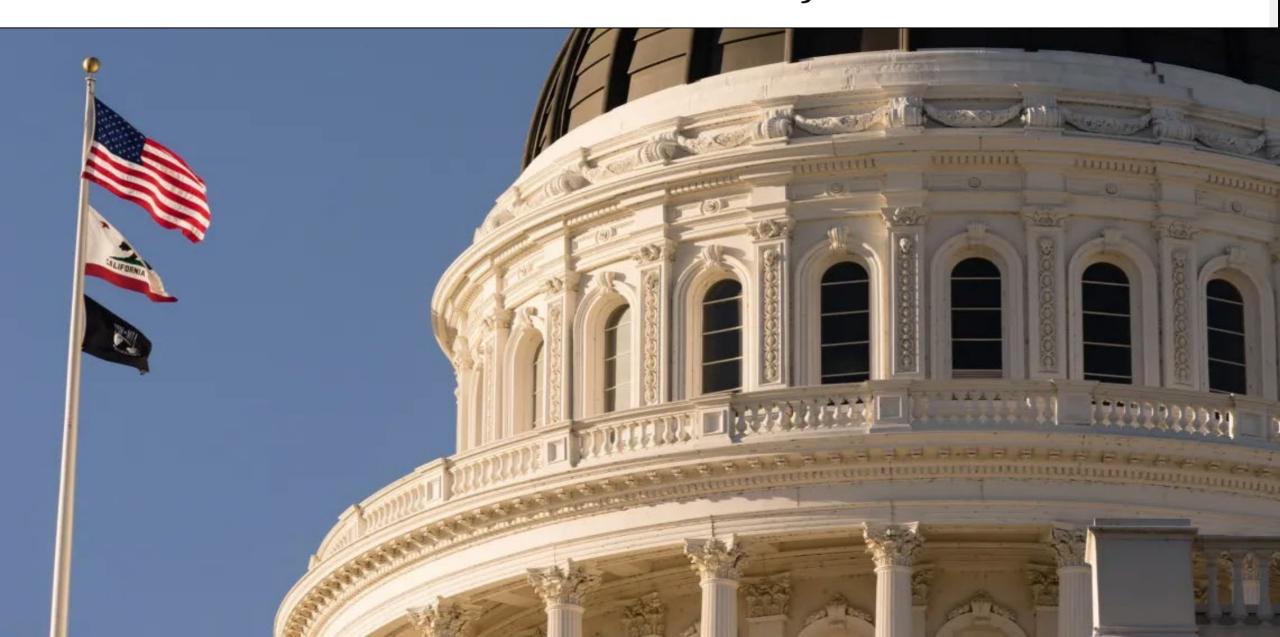


Chemical

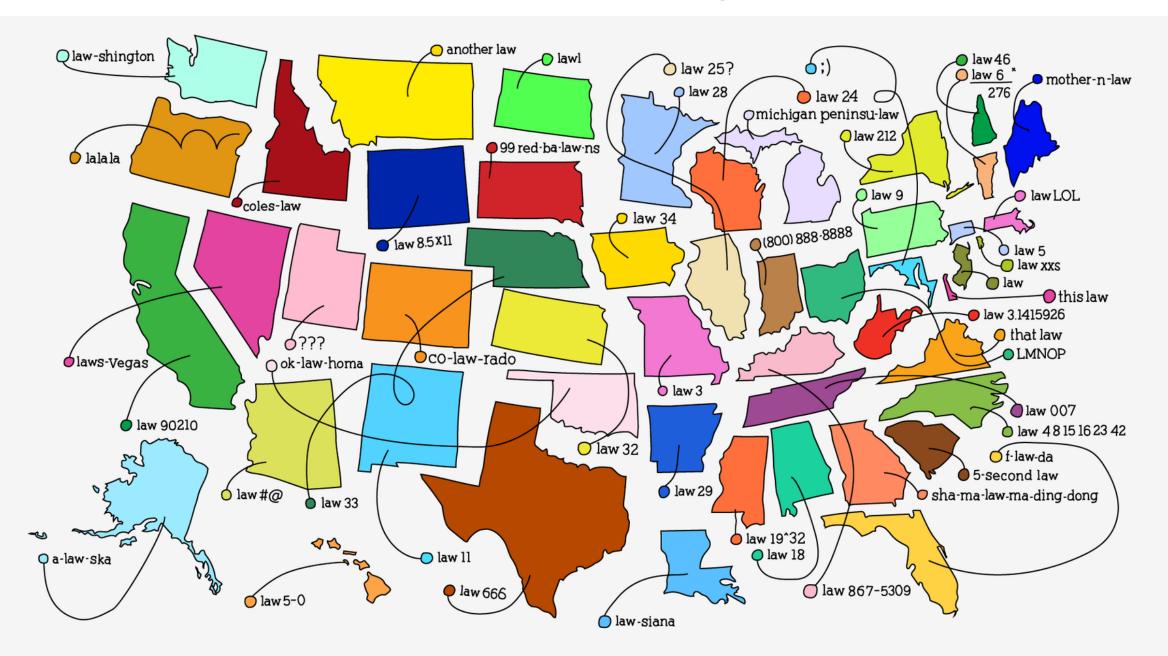
Pesticides, Heavy Metals, Food Additives, Aflatoxins, PFAS, & more



Frank Yiannas: Newsom should think carefully about food additive ban



Unintended Consequences



Changing Food System Foodborne Surveillance

Consumer Trust Bust

Supply Chains

Emerging Chemical Hazards

Effectiveness of Federal Oversight

State Regulatory Activism



Challenges to Food Safety

"Call to Action"



Modern Times Require Modern Approaches







Learning from the Mistakes of Others















Traditional Food Safety Strategies

•Training

•Inspections

Micro Testing



"If the only tool you have is a hammer, you tend to see every problem as a nail."

> - Abraham Maslow Psychologist 1908 - 1970







Food Safety = Behavior





Food Safety Culture

What is a Food Safety Culture?



Culture is shared patterns of thought and behavior that characterize a social group, which are learned through socialization processes and persist through time.

- Social & Behavioral Foundations of Public Health

Why the focus on culture?

US oil spill inquiry chief slams BP's 'culture of complacency'





GM Recall Probe to Blame Cultural Failings

Columbia Report Faults NASA Culture, Government Oversight





Food Safety Culture





Who Creates Culture?

"Organizational cultures are created by leaders, and one of the most decisive functions of leadership may well be the creation, the management, and – if and when necessary – the destruction of culture."

- Edgar Schein Organizational Expert

"Food safety culture is a choice."

- Frank Yiannas Food Safety Culture, 2009

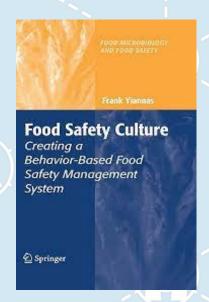


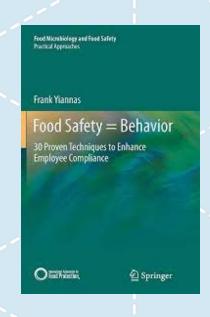
Food Safety Leadership Responsibilities

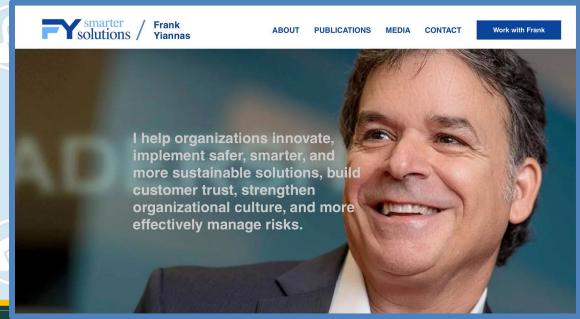
- 1. Create Food Safety Expectations
- 2. Educate & Train All Associates
- 3. Communicate Food Safety Frequently
- 4. Establish Food Safety Goals & Measurements
- 5. Consequences for Food Safety Behaviors













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