Monthly Review - April and May 2020

Here are the highlights of what happened with the URRT in the month of April and May:

- The URRT now has a website!! Check it out at https://urrt.utah.gov/

- The URRT continues to be actively involved with the Utah State Emergency Operations Center (EOC) COVID-19 daily update briefings, as well as with ESF 11 team daily briefings. All these calls are to provide us with situational awareness for COVID-19.

- We have purchased the majority of our supplies for the URRT Go-Kits and have started assembling the Go-Kits. When these are done in the near future we will have various exercises for stakeholders to become familiar with the Go-Kits and how to use them and the items they contain.

- The E.Coli 0103 clover sprout outbreak has been closed by CORE. There were 34 cases in Utah, 51 cases throughout the US; this outbreak affected 10 different states.

- The URRT prepared their end of year report consisting of grant requirements, conferences, meetings, training, community outreach, and presentations that have been completed between July 1, 2019-June 30, 2020. The end of year report is due on 5/30/20. This report is sent to the FDA Office and is used to measure progress and funding.
1. **Describe your job in about 25 words?** I'm the Program Manager over the seed, feed, fertilizer and fruit and vegetable programs. I work with employees to ensure truth in labeling, consumer protection and providing services for growers to market their produce.

2. **What's one thing - industry-related you learned in the last year?** With the feed program especially, I have learned that there is absolutely nothing that goes to waste in agriculture and that secondary uses and markets are continually being developed for everything.

3. **What aspect of your job do you enjoy the most?** I enjoy the diversity of the work assignments, and learning how businesses operate and what they do.

4. **What is one thing unique about you that people would be surprised if they knew?** I started with UDAF in September 1983. I have seen and done a lot. I have enjoyed this job, the people and the many good memories that I have related to my job.

5. **How has your agency been influenced by the partnership with the URRT?** I think that the RRT has created a path to deal with problems and situations. Before it was created there were many times that I didn't even know how to begin dealing with certain things. It gives us a way to coordinate our efforts and support one another.

6. **What is your favorite quote or personal mantra?** As old and basic as it is, "use it up, wear it out, make it do or do without". I think more people need to understand this concept and it would make their lives more happy and less stressful.
Steering Committee Spotlight - Landen Kidd

1. Describe your job in about 25 words? I work with the animal feed program working to protect animal health and ensuring truth in labeling. We partner with FDA conducting BSE inspections and FSMA facility inspections. I specifically work on inspector training and updating inspection protocol.

2. What’s one thing - industry-related you learned in the last year? My background is primarily animal and plant science, so learning about food microbiology and cross contamination has been eye opening. Being part of RRT has given me a different perspective on all that is involved in a food recall and outbreaks.

3. What aspect of your job do you enjoy the most? I love the variety of people and programs I get to work. There are so many innovative and knowledgeable people in industry. The opportunities to interact with them and inspect their facilities is exciting to me. I enjoy seeing the technology involved in manufacturing human and animal food.

4. What is one thing unique about you that people would be surprised if they knew? I was robbed at gunpoint when I was a missionary for my church. We drove into an apartment complex parking lot and before we even turned the car off, another car parked behind us and blocked us in. 4 guys in masks came and put guns to the windows and ordered us out of the car. We got out, they patted us down and took our wallets and car keys.

5. How has your agency been influenced by the partnership with the URRT? Partnering with the RRT has been great to expand our network and resources to be more efficient. Prior to the RRT everyone seemed to be doing their duties, but those duties were overlapping what another agency has already done. Now I see coordinated efforts to solve problems.

6. What is your favorite quote or personal mantra? Most folks are about as happy as they make up their minds to be – Abraham Lincoln
COVID-19 Cleaning and Disinfecting Tips

Summary of Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic

**BE HEALTHY, BE CLEAN**
- Employees - Stay home or leave work if sick; consult doctor if sick, and contact supervisor
- Employers - Instruct sick employees to stay home and send home immediately if sick
- Employers - Pre-screen employees exposed to COVID-19 for temperature and other symptoms
- Wash your hands often with soap and water for at least 20 seconds
- If soap and water are not available, use a 60% alcohol-based hand sanitizer per CDC
- Avoid touching your eyes, nose, and mouth with unwashed hands
- Wear mask/face covering per CDC & FDA
- Never touch Ready-to-Eat foods with bare hands
- Use single service gloves, deli tissue, or suitable utensils
- Wrap food containers to prevent cross contamination
- Follow 4 steps to food safety
  - Clean, Separate, Cook, and Chill

**CLEAN & DISINFECT**
- Train employees on cleaning and disinfecting procedures, and protective measures, per CDC and FDA
- Have and use cleaning products and supplies
- Follow protective measures
- Disinfect high-touch surfaces frequently
- Use EPA-registered disinfectant
- Ensure food containers and utensils are cleaned and sanitized
- Prepare and use sanitizers according to label instructions
- Offer sanitizers and wipes to customers to clean grocery cart/basket handles, or utilize store personnel to conduct cleaning/sanitizing

**SOCIAL DISTANCE**
- Help educate employees and customers on importance of social distancing:
  - Signs
  - Audio messages
  - Consider using every other check-out lane to aid in distancing
- Avoid displays that may result in customer gatherings; discontinue self-serve buffets and salad bars; discourage employee gatherings
- Place floor markings and signs to encourage social distancing
- Shorten customer time in store by encouraging them to:
  - Use shopping lists
  - Order ahead of time, if offered
  - Set up designated pick-up areas inside or outside retail establishments

**PICK-UP & DELIVERY**
- If offering delivery options:
  - Ensure coolers and transport containers are cleaned and sanitized
  - Maintain time and temperature controls
  - Avoid cross contamination; for example, wrap food during transport
- Encourage customers to use “no touch” deliveries
- Notify customers as the delivery is arriving by text message or phone call
- Establish designated pick-up zones for customers
- Offer curb-side pick-up
- Practice social distancing by offering to place orders in vehicle trunks

For more information, see Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic April 2020

COVID-19 Training Video

Staff Cleaning and Disinfection Training Minimizing respiratory viruses in food and hospitality facilities. This video explains the recommendations from CDC and FDA in regards to cleaning and disinfecting. This is a great training video that is 8 1/2 minutes long. This video can be found on YouTube or at https://youtu.be/IjFeedSRYww.
Save the Date

**Monthly RRT Teleconference**
First Thursday of each month from 12:00pm-1:00pm
The Monthly RRT Teleconferences are on a National level. If you are available please add this teleconference to your calendar. It helps to know what other states are doing in their RRT programs. The number for the call in meetings is 646-828-7666 or 669-254-5252; Meeting ID: 1614242877

**May 26 Food Safety Task Force Meeting**
Dr. Karen Allen will be a guest speaker and talk about Food Process Approvals and Process Authorities. The URRT will give a demo of their new website and also discuss future trainings that are coming up this year and next year. The Food Safety Task Force Meeting will take place of the monthly Steering Committee Meeting.

**June 11 FoodCORE Project Meeting**

**June 25 URRT Steering Committee Meeting**

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If you would like to receive the URRT Newsletter send an email to Talisha Bacon at tbacon@utah.gov.