

**Washington State
Food Protection Task Force**

**FOOD
EMERGENCY
RESPONSE
RESOURCE
GUIDE**

Version 2.0

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About this guide...

This guide has been prepared by and for the Washington Food Protection Task Force (FPTF), a network of government food safety professionals in Washington State.

The guide contains resources that may be useful for planning for or responding to a food emergency. It includes items developed by the task force, as well as some previously developed by others. The guide provides ready-to-use tools and direction to other resources.

The guide is not meant to provide all the resources needed for a food emergency response. Users are encouraged to personalize their copies, adding additional information as needed.

The guide will change over time. It will be reviewed at least annually and updated as needed. Each resource is dated in the lower left corner of the footer. To allow the revision of only those resources that need it, pages are numbered separately for each resource. For example, R3-1 is page 1 of Resource #3.

To download a copy or submit updates or other suggestions, visit the FPTF website:

<http://wa.foodprotectiontaskforce.com>.

Resource #1

Contacts – Local, State, Federal Govt.

Contact information changes. Some contact information will likely change before this list is updated. The Web links provided may have more up-to-date information. Also, this list focuses on agency or program-level contacts and may not include all the contacts you need. See Resource #7 of this guide for Agricultural and Food Industry associations contact information.

Local Government

Local Health Departments
State Dept. of Health Web links to local health jurisdictions Map and contact list w/ links http://www.doh.wa.gov/AboutUs/PublicHealthSystem/LocalHealthJurisdictions.aspx

State Government

Washington State Dept. of Agriculture (WSDA)		
Olympia Headquarters Reception (360) 902-1800 http://agr.wa.gov/		
Rapid Response Team	Randy Treadwell, Program Manager	(509) 413-3739
Animal Services	Animal Health	(360) 902-1878 FAX: (360) 902-2087 After hours: 1-800-942-1035
	Animal Disease Traceability Program	(360) 725-5493
Chemical and Hops Laboratory	After hours Royal Schoen, Lab Manager	(509) 823-0357 (509) 249-6933
Food Safety	Consumer Complaint website	https://agr.wa.gov/services/consumer-protection-and-complaints/food-complaints
	General Information	(360) 902-1876
	David Smith, Program Manager	(360) 902-1876
Produce Safety	Roger Beekman, Program Manager	(360) 902-1848
Animal Food	Ali Kashani, Program Manager	(360) 902-2028
Microbiology Laboratory	Yong Liu, Program Manager	(360) 664-8962

Department of Ecology (ECY)		
Reception (Olympia Headquarters): (360) 407-6000 http://www.ecology.wa.gov/ https://ecology.wa.gov/About-us/Get-to-know-us/Contact-us/Program-contacts		
Washington Military Department, Emergency Management Division (EMD)		
Main Switchboard: 1-800-562-6108 24-hr. State Alert Warning Center: 1-800-258-5990 Emergency Operations Center (Activations Only): 1- 800-854-5406 (toll-free) or (253) 912-4900 (direct) http://www.emd.wa.gov/ https://mil.wa.gov/contact-us Building 1, 1 Militia Drive Camp Murray, WA 98430-5000		
Washington State Dept. of Health (DOH)		
Consumer Assistance Hotline 1-800-525-0127 http://www.doh.wa.gov https://www.doh.wa.gov/AboutUs/ContactUs		
Communicable Disease Epidemiology	Office	(206) 418-5500 FAX: (206) 364-1060
	24-hour line (inside Washington only)	1-877-539-4344
Environmental Health	Office of Shellfish & Water Protection	(360) 236-3330 FAX: (360) 236-2257
	Office of Radiation Protection	(360) 236-3210
Food Safety	Office	(360) 236-3330
	After hours	1-877-485-7316
Office of Health Systems Oversight (OHSO)	OHSO Customer Service Center	(360) 236-4700
Public Health Laboratories	1610 NE 150th St. Shoreline, WA 98155-9701	(206) 418-5400 FAX: (206) 367-1790
Department of Social and Health Services (DSHS)		
http://www.dshs.wa.gov/ (DSHS houses various departments that could provide support in a food-related emergency)		
Washington State Patrol (WSP)		
Olympia Headquarters (360) 596-4000 (M-F, 8-5) http://www.wsp.wa.gov https://www.wsp.wa.gov/about-us/contact-us/ Includes district office contact information.		

Federal Government

U.S. Department of Agriculture (USDA)		
http://www.usda.gov		
Food Safety Inspection Service (FSIS) http://www.fsis.usda.gov www.fsis.usda.gov/Outbreak Procedures	Office of Inspection, Enforcement, and Audit (OEAI) Western Region (Albany, CA) Sara M. Baucher, Regional Director	Bothell, WA Local Office: (425) 483-3215 (510) 769-5733 FAX: (833) 350-0489 Emergency: (202) 557-9995
	Office of Field Operations District 15 Office (Denver, CO) Valerie Clay, District Manager (used for import field issues as well)	24-Hour: (303) 236-9800
Animal and Plant Inspection Service (APHIS) http://www.aphis.usda.gov	Dr. Leonard Eldridge Veterinary Services Field Operations-WA	(360) 753-9430 FAX: (360) 753-9585 Leonard.E.Eldridge@usda.gov
	Tim St. Germain, State Plant Health Director-Federal Way, WA	(253) 944-2040 FAX: (253) 874-1109 Cell: (206) 391-2025 Timothy.StGermain@usda.gov
	Mike Riedy, Regional ESF-11 Coordinator, FEMA Region X	Cell: (425) 286-9990 Michael.Riedy@usda.gov
Food and Drug Administration (FDA)		
http://www.fda.gov FDA Organization Divisions/District Offices		
http://www.fda.gov/AboutFDA/CentersOffices/default.htm https://www.fda.gov/about-fda/contact-ora/ora-field-leadership-contacts		
Office of Human and Animal Food, Division 6-West (Seattle District Office)	Office	Emergency and After-Hours Answering: (425) 302-0340 FAX (425) 302-0404
	District Director	(425) 302-0400
	Emergency Response Coordinator	(425) 302-0347
Other	FDA Pacific Northwest Laboratory (Bothell, WA)	(425) 487-5300 FAX: (425) 487-5496
	USDA Meat and Poultry Hotline	1-888-674-6854 [1-888-MPHotline] M-F, 10 a.m. -4 p.m. Eastern time
Federal Bureau of Investigation (FBI)		
Seattle Field Office https://www.fbi.gov/contact-us/field-offices/seattle (206) 622-0460 24-hr.		
WMD Coordinator	Assistant WMD Coordinator	Unsecure: 206-262-2337

Other Contacts

Resource #2

Major Food Safety and Protection Roles and Responsibilities

In Washington State, various agencies have different roles and responsibilities when protecting the food supply and public health. They may focus on manufacturing, distribution, retail sales, or consumption. They may support others working directly to protect food safety. Many perform similar functions, but within different jurisdictions. In an emergency, it is important to understand these roles and responsibilities—what they include, who carries them out, and their possible limitations.

See the matrix on the next page and the text that follows for an overview and further description of the roles and responsibilities of major players in food safety and protection in Washington State. The matrix includes key day-to-day and emergency functions, and groups them into six categories:

1. Regulation/Inspection,
2. Surveillance,
3. Epidemiology,
4. Environmental Health,
5. Laboratory Analysis, and
6. Other

CONTENTS	
Page	Category
R2-3	1. Regulation/Inspection
R2-8	2. Surveillance
R2-13	3. Epidemiology
R2-17	4. Environmental Health
R2-23	5. Laboratory Analysis
R2-27	6. Other

On the matrix, **1** = **direct** responsibility for a function, **2** = a **supporting** role for it, and **1,2** = the agency has both a direct responsibility and a supporting role.

Agencies are shown on the matrix, but the text also indicates their divisions or programs that fulfill the various functions. Note that different programs within the same agency may fulfill different roles or responsibilities for the same function.

The column for Local Health Jurisdictions (LHJs) covers multiple entities. There are 35 local health jurisdictions in Washington State. The structure, resources and role of each LHJ vary. However, they commonly include Communicable Disease/Epidemiology (CD/E) and Environmental Health (EH) functions. Some may also include laboratory functions. Any LHJ may divide these responsibilities differently, have consolidated programs, or only perform some of the functions.

REMEMBER: The following matrix and corresponding text reflect generalities only. In an actual food emergency, the specifics may vary.

The matrix does not include all entities that are involved in food safety and protection, or those that might play a role in a food emergency response. The matrix may be expanded in the future to include other entities whose participation and support may be needed in some food emergencies.

The text does include some entities not on the matrix, e.g., the State Department of Early Learning (DEL) and the Spokane Regional Health District Laboratory, because they play key, but limited, roles.

MAJOR FOOD SAFETY /PROTECTION ROLES and RESPONSIBILITIES in Washington State					
7/27/2020					
KEY					
1= direct food safety responsibility					
2= supporting role					
FUNCTION	LOCAL GOVT.	STATE GOVT.		FEDERAL GOVT.	
	Local Health Jurisdictions LHJs	Washington State Dept. of Agriculture WSDA	Washington State Dept. of Health DOH	Food and Drug Administration FDA	U.S. Dept. of Agriculture USDA FSIS
1. Regulation and Inspection					
Food production/processing		1,2	1,2	1,2	1
Retail food preparation/handling	1		1,2	2	1
Animal health	1	1,2		2	2
Animal food (incl. pet food)	1	1		1	1
2. Surveillance					
Food	1	1,2	1,2	1,2	1
Complaint	1	1	1,2	1	1
Notifiable condition (human)	1		1,2		
Animal disease		1,2	2		
Syndromic	1		1		
3. Epidemiology					
Case reporting	1		1,2		2
Cluster recognition	1		1,2		
Case interviews	1		1,2		
PulseNet reporting		2	1		
4. Environmental Health					
Traceback/trace forward	1	1	1,2	1,2	1, 2
Food sampling	1	1	1,2	1	1
Environmental sampling	1	1	1,2	1	1
Recalls	2	1,2	1,2	1,2	1, 2
Environmental assesment	1	1	1,2	1	1
5. Lab Analysis					
Human specimens	*		1	**	
Food/Feed- bio		1	1	1	1
Food/Feed- chemical		1	1	1	1
Food/Feed - radiological			1,2	1	
Environmental Samples	*	1	1	1	1
Water samples	*	1	1	1	
6. Other					
Criminal investigation		1,2	2	1	1
Transportation		1,2	1	1	1
Outbreak response training		1,2	1		2
Waste Disposal	2	2	2		
Emergency Planning	1	1,2	1,2	1	1,2
* Some LHJs may perform these functions. However, they may be limited to certain conditions or circumstances.					
** FDA lab may be able to accept clinical isolates under certain circumstances.					
Potential Future Additions to Matrix					
State Govt.		Federal Govt.		Other Govt.	
Dept. of Children, Youth, and Families		Centers for Disease Control		Tribes	
Dept. of Corrections		U.S. Public Health Service		Ports	
Dept. of Licensing		Military			
Office of Superintendent of Public Instruction		Veterans Administration		Other Entities	
Dept. of Ecology		National Park Service		Clinical Labs	
Washington State Emergency Management Division		Federal Bureau of Investigation		Poison Control	
University of Washington and Washington State University				Law Enforcement	

Note: Column for USDA currently includes only the Food Safety Inspection Service (FSIS) and Animal and Plant Health Inspection Service (APHIS). Other services or authorities within USDA may be added in the future.

1. Regulation and Inspection

The regulatory/inspection function includes responsibility for regulating and /or inspecting the following elements that affect food safety:

- Food production/processing
- Retail food preparation/handling
- Animal health
- Animal food (feed)

Food Production/Processing

Food Production/Processing includes food manufacture, storage and shipping. It ranges from raw materials to ready-to-eat finished products. See Resource #3.B. for applicable statute/regulation citations.

Direct Food Safety Responsibility

WSDA Food Safety licenses and inspects food manufacturing, storage, and transportation in Washington State. This includes dairy farms, dairy plants, food processors, egg producers, and food storage warehouses. WSDA Food Safety also inspects Cottage Food operations (specific foods made in an approved home kitchen) as well as licenses marijuana-infused edible processors. WSDA does not license or inspect retail food establishments, such as restaurants and grocery stores.

By law, WSDA has jurisdiction over intrastate commerce (transactions occurring entirely within the state), but many of the firms WSDA regulates also sell their products interstate (across state lines).

WSDA Produce Safety promotes understanding of and compliance with the [FDA Produce Safety Rule](#), a component of the Food Safety Modernization Act. The program encourages the safe production of fruits and vegetables.

WSDA Animal Feed licenses firms that manufacture in state and/or distributes commercial feed in or into Washington State. The program and inspects any location in the state where commercial feed can be found. WSDA Animal Feed also registers pet food/specialty pet food products to review for approved ingredients and claims. If necessary, WSDA can stop sale adulterated or misbranded products.

WSDA Rapid Response & Emergency Management supports WSDA Food Safety, Animal Feed, and Produce Safety Programs in responding to food and feed-related emergencies using the Washington Rapid Response Team (RRT). This support includes overall coordination of a response, identifying resources, documenting activities, training staff, ensuring multi-stakeholder communication, and conducting after-action reviews.

DOH Office of Shellfish and Water Protection (OSWP) regulates and certifies (licenses) all commercial shellfish harvesters, processing facilities and wholesale dealers. OSWP inspects licensees on a regular basis to determine compliance with applicable sanitary standards for live and raw molluscan bivalve shellfish (oysters, clams, mussels). It investigates and imposes sanctions and other enforcement actions, and closes growing areas when necessary. In order for Washington's commercial shellfish industry to ship interstate, the program must meet requirements of the

National Shellfish Sanitation Program (NSSP) established under the federal Food and Drug Administration. OSWP is the State Control Authority (SCA) under NSSP.

DOH Office of Health Systems Oversight (DOH OHSO) licenses, permits, and provides regulatory oversight for certain institutional food service operations. (Note that although DOH OHSO inspects these facilities, it often uses LHJs or DOH Food Safety Program for investigations of foodborne illness.)

DOH OHSO licenses and inspects the food service operation of the following facilities:

- Residential Treatment Facilities
- Alcoholism Hospitals (Private)
- Psychiatric Hospitals (Private)
- Acute Care Hospitals

DOH OHSO permits and inspects the kitchens/food service in the following state facilities:

- Department of Corrections state institutions and work releases (with the exception of licensed food factories that are located in DOC facilities which are inspected by WSDA Food Safety Program. If the facility also includes commercial meat processing, the facility may also fall under USDA FSIS inspection)
- Juvenile Rehabilitation
- State School for the Deaf
- School for the Blind
- Washington Soldiers Home and Washington Veterans Home

Food and Drug Administration (FDA) regulates and inspects food production, processing, and storage facilities and enforces Food, Drug and Cosmetics Act requirements.

USDA Food Safety Inspection Service (USDA FSIS) regulates processing of meat, poultry or egg product. USDA FSIS has assigned inspection personnel at various establishments. USDA FSIS will review/inspect custom exempt firms and firms that utilize USDA regulated products.

Supporting Role

WSDA Food Safety supports food production/processing regulation by inspecting food processors who distribute their by-products for feeding to livestock, poultry, and other animals in the human food chain.

WSDA Animal Feed supports human food safety by inspecting pet food and specialty pet food manufacturers since humans have closer interaction with pet food with more handling of products, storage and preparation usually conducted within homes.

WSDA Rapid Response & Emergency Management supports Food Safety Program in coordinating and training field inspection staff on emergency actions (including milk sampling) during a radiological emergency. The Washington RRT also provides routine training to WSDA staff on coordinated response, including the Incident Command System (ICS).

DOH Office of Radiation Protection supports the regulation/inspection of food production/processing. In the event of a radiological emergency, the Radiological Emergency Preparedness (REP) Section directs the DOH response by coordinating all actions taken to protect the public from radiation exposure. Radiation Protection provides oversight to ensure that a release does not cause harm to the public. Radiation Protection oversees that the use of radioactive materials is safe through their compliance program for proper operation and maintenance of devices used to irradiate food. Radiation Protection prepares to respond to emergencies.

Food and Drug Administration (FDA) supports regulation and inspection by providing support to other agencies and third parties for the safe production and distribution of food and feed.

Retail Food Preparation/Handling

Retail Food Production/Handling includes direct delivery of food to the consumer. It covers such facilities as restaurants, grocery stores, vending machines, street vendors, specialty food shops, delis and caterers.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) regulate and inspect restaurants, schools, grocery stores and other retail food establishments. (LHJs overlap with DOH OHSO or DSHS in facilities that serve both those receiving care and the general public, such as hospital cafeterias and senior living.) Under the Washington State Food Code, which counties adopt, the local board of health (the county or district board of health), acting through the local health officer, is the regulatory authority for the activity of a food establishment, except as otherwise provided by law. The LHJ may also have jurisdiction over the community as a whole-including facilities licensed by another regulatory agency-during specific emergencies.

Under the permitting process, the responsibilities of the LHJ in the approval process include

1. Approval of facility and operation plans
2. Environmental assessments:
 - a. routine inspections
 - b. foodborne disease investigations (when foodborne disease transmission is suspected or confirmed)
3. Prevention of foodborne disease transmission by employees through:
 - a. restriction or exclusion of employees with confirmed or suspected conditions which may be transmitted through food
 - b. closure of the facility

DOH Office of Health Systems Oversight (DOH OHSO) provides regulatory oversight in a retail capacity when institutional facilities offer food sales to the public, such as in hospital cafeterias.

DOH OHSO inspects initially and every 3 years:

- DSHS-licensed group care for children

DOH Food Safety Program inspects the following facilities:

- Washington State Ferries – Puget Sound
- Washington State Patrol Academy – Shelton
- Washington State Criminal Justice Training Center – Burien
- Washington State Patrol Fire Training Academy – North Bend
- Western State Hospital – Lakewood
- Bellevue College – Bellevue
- Green River College – Auburn
- Highline College – Des Moines
- North Seattle College – Seattle
- Seattle Central College – Seattle
- Seattle Culinary Academy – Seattle
- Shoreline College – Shoreline
- South Seattle College – Seattle

Washington State Department of Social and Health Services (DSHS) licenses:

- Adult family homes (Licensed under chapter 70.128 RCW)
- Boarding homes (Licensed under chapter 18.20 RCW)
- Nursing homes (Licensed under chapter 18.51 RCW and federally certified under CFR)
- Intermediate Care Facilities for Persons with Intellectual Disabilities – ICFs/ID (federally certified under CFR)

Boarding homes, nursing homes, and ICFs/ID are considered food establishments under Chapters 246-215 & 217 WAC. Adult family home staff has to have food handler training as required under RCW 70.128.250.

The **Department of Children, Youth and Families (DCYF)** licenses and inspects childcare facilities.

USDA Food Safety Inspection Service (USDA FSIS) regulates and reviews/inspects any firm handling meat, poultry, or eggs whether it's in processing, storage, transportation, sale, or distribution (e.g., local meat shops, delis, delivery trucks). Once products are at the retail level, USDA often relies on the collaboration with LHJs and state agencies for inspections and other activities.

WSDA Food Safety licenses Direct Sellers (see WAC 16-130-030), which is defined as an entity that receives prepackaged food from a food processor which is either licensed or inspected, or both, by a state or federal regulatory agency or department and that delivers the food directly to consumers who placed and paid for an order from the direct seller:

- The food is delivered by the entity without opening the packaging and without dividing it into smaller packages
- There is no interim storage by the entity
- The food is delivered by means of vehicles that are equipped with either refrigeration or freezer units, or both.

WSDA Animal Feed inspects the registration and safety of commercial feed products, their storage, and handling at retail locations.

Supporting Role

DOH Food Safety Program supports local health jurisdictions' regulation and inspection of retail food production and handling. DOH helps counties interpret and enforce the Washington Food Code. *(Each county adopts the Washington Food Code, which follows the federal food code.)*

DOH answers technical questions about the code and will train new staff in field inspections as well as accompany experienced staff on inspections when requested.

DOH provides similar support to local health jurisdictions conducting epidemiological and environmental investigations during foodborne illness outbreaks that involve retail food or private events.

Food and Drug Administration (FDA) State Cooperative Programs support regulation/inspection by helping states set retail food standards and providing support to states in enforcing those standards.

Animal Health

Animal Health includes animal care and handling to ensure animals in the human food chain are healthy. Other animal health considerations, such as a foreign animal disease, are addressed in other response plans under the state Comprehensive Emergency Management Plan, Emergency Support Function (ESF) 11 (Agriculture and Natural Resources).

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may permit and inspect animal shelters, commercial kennels, pet daycares, pet food retail businesses, pet grooming services, pet shops, satellite pet adoption facilities and poultry retailers. Local ordinances vary by jurisdiction.

WSDA Animal Services oversees control measures to keep livestock and poultry free of disease—including diseases that can be passed to humans.

WSDA requires health certificates for animals coming into the state; sets animal disease testing, vaccination and reporting requirements; and regulates living conditions for livestock and poultry.

WSDA records brands, licenses feedlots and public livestock markets, and registers products used on animals. WSDA inspects livestock when there is a change of ownership (at time of sale) and when animals are being moved out of state. WSDA may quarantine animals until health requirements are met, and may impose fines and civil penalties for violations.

WSDA Animal Feed licenses firms that manufacture in state and/or distributes commercial feed in or into Washington State and inspects at any location in Washington State that where commercial feed can be found, including feed for human food-producing animals. WSDA Animal Food also investigates any animal health complaints related to commercial feed. If necessary, WSDA can stop sale adulterated or misbranded products.

Supporting Role

WSDA Food Safety supports animal health regulations by complying with biosecurity requirements and precautions when visiting applicable facilities where animals are located onsite.

WSDA Animal Feed supports animal health regulations by complying with biosecurity requirements and precautions when visiting applicable facilities where animals are located onsite.

Food and Drug Administration (FDA) Center for Veterinary Medicine supports animal health regulation/inspection through its approval authority for animal drugs (excluding vaccines).

USDA Animal and Plant Health Inspection Service (USDA APHIS) supports WSDA Animal Services in its animal health regulation and inspection efforts.

USDA Food Inspection Service (USDA FSIS) supports animal health regulation by examining livestock offered for slaughter at official establishments for conditions which may indicate poor health. FSIS will also examine humane handling practices at slaughter establishment and custom facilities. FSIS will collect samples for possible animal diseases and drug residues.

Animal Food (Feed)

Animal Food includes food that is intended for consumption by animals but not by humans. (Animal food is also known as “feed” or “commercial feed.” Animal food includes pet food.)

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may permit and inspect pet food retail businesses. Local ordinances vary by jurisdiction.

WSDA Animal Feed regulates producers of commercial feed and pet food. Livestock feed producers must be licensed, while pet food producers must be registered. Commercial feed establishments (including feed mills, rendering plants, retail distributors) are inspected regularly to ensure applicable regulations (current good manufacturing practices, bovine spongiform encephalopathy, veterinary feed directive, etc.) are followed.

Food and Drug Administration (FDA) regulates manufacturers of medicated and non-medicated animal feeds and pet foods. Licensed feed manufacturers are inspected bi-annually under the medicated feed CGMPs, non-licensed feed manufacturers are inspected as needed in follow up to complaints, tissue residue or BSE related regulations. Feed firms utilizing prohibited mammalian proteins related to the BSE regulations are inspected annually.

USDA Food Safety Inspection Service (USDA FSIS) regulates and reviews/inspects any firm handling meat, poultry, or eggs, even if the products are considered inedible (not for human consumption).

2. Surveillance

Surveillance is the collection, investigation and distribution of data. The matrix includes the following types of surveillance related to food safety and public health:

- Food
- Complaint
- Notifiable condition (human)
- Animal disease
- Syndromic

Food

Food surveillance monitors food directly—condition, distribution, etc. It is typically active surveillance, and information is often obtained as part of routine inspections.

Direct Food Safety Responsibility

Local Health Jurisdictions conduct a large amount of food surveillance at the retail level of food distribution and preparation. LHJs have the authority to issue facility closures based on inspection and for-cause investigational activities.

WSDA Food Safety conducts routine sampling of high-risk food commodities. It collects retail raw milk samples from each producer on a monthly basis. Other high-risk food samples are collected every month, with specific high-risk commodities being targeted on a rolling basis. All food surveillance samples are analyzed by the WSDA Food Safety & Consumer Services (FSCS) Microbiology Laboratory. Positive samples are followed-up in partnership with the Washington Food/Feed Rapid Response Team (RRT).

WSDA Animal Feed conducts routine sampling of high-risk feed commodities and feed ingredients. Analyses include pathogens, prohibited materials, mycotoxins, heavy metals, pesticides, filth, ionophores, vitamin D and verifying label guarantees/ingredients. All feed surveillance samples are analyzed by the WSDA FSCS Microbiology Laboratory or WSDA Chemical and Hop Laboratory. Positive samples are followed-up in partnership with the Washington Food/Feed Rapid Response Team (RRT).

DOH Office of Shellfish and Water Protection (OSWP) inspectors visit certified (licensed) dealers of live and raw molluscan bivalve shellfish on a regular basis – the frequency is dependent upon license classification – and conduct and record inspections of the dealers. The inspectors are standardized annually by the state standardization officer, who is standardized by U.S. FDA Regional Shellfish Specialists (RSS).

Food and Drug Administration (FDA) conducts surveillance inspections of food manufacturers/storage facilities and collects surveillance finished product samples from retail establishments.

USDA Food Safety Inspection Service (USDA FSIS) is able to conduct routine surveillance sampling of products at the production, distribution, storage, and retail levels for food defense and public

health. Retail surveillance may be conducted in conjunction with the appropriate LHJ or state agency.

Supporting Role

WSDA FSCS Microbiology Laboratory supports food surveillance by conducting pathogen testing on routine surveillance food samples collected by the WSDA Food Safety Program. The Microbiology Laboratory is also a member of the national Food Emergency Response Network (FERN).

WSDA Chemical and Hops Laboratory supports food surveillance by testing and/or monitoring pesticide residues, inorganic contaminants, and label guarantees in foods for WSDA and the USDA Pesticide Data Program.

DOH Communicable Disease Epidemiology (DOH CDE) supports food surveillance by identifying special needs for food product surveillance based on identification of human illnesses. It provides epidemiologic data from illness investigations to regulatory agencies to inform and focus food investigations.

DOH Office of Shellfish and Water Protection (OSWP) supports surveillance of shellfish by requiring tags which local health jurisdictions collect in cases of illness suspected to be associated with molluscan bivalve shellfish.

Food and Drug Administration (FDA) supports surveillance through a "signals intelligence" function being implemented in FDA headquarters which will receive and analyze non-inspectional information for food and feed safety issues needing attention.

Passive Surveillance-Consumer Notifications

Passive surveillance gathers information through food-related notifications that come in from the public. Typical notifications concern food products, illness, or conditions at a food production/processing/preparation facility.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) receive reports from people who believe they have become ill after consuming food and other food-related notifications that are not associated with illness. LHJs investigate these complaints to determine the veracity.

Foodborne illness investigations may include assessing reported symptoms and incubation periods, reviewing whether there have been other recent vendor complaints, reviewing the findings of routine inspections, conducting a detailed phone interview of all persons within a party about symptoms and foods eaten, and visiting the vendor to complete an on-site foodborne outbreak investigation. Depending on the LHJ, these investigation steps may be done by communicable disease epidemiology staff or environmental health staff. All confirmed and probable foodborne outbreaks are reported to DOH Communicable Disease Epidemiology using standard Washington State foodborne outbreak reporting forms.

WSDA Food Safety receives and responds to consumer notifications related to food, including reports of foodborne illness. WSDA logs and tracks all such notifications. Consumer report response is tracked from intake of the notification to close-out. While WSDA responds to all notifications, it also refers foodborne illness complaints to the local health jurisdiction for comparison to other notifications that may have been received locally.

WSDA Animal Feed receives and responds to consumer notifications, including those associated with foodborne illness. WSDA logs and tracks all notifications from intake to close-out. While WSDA responds to all reports, it also refers foodborne illness reports to the LHJ (if human foodborne illness is involved) for comparison to other notifications that may have been received locally. WSDA Animal Feed reports confirmed and probable feedborne illnesses to PetNet and LivestockNet which are national surveillance networks for adulterated feed or feedborne illness/death.

DOH Food Safety Program receives consumer notifications directly from the public. Notifications come in via phone, e-mail, and the DOH website. DOH answers some directly and refers others to the appropriate jurisdiction for follow up. E-mails are tracked and forwarded to the DOH Policy, Legislative, and Constituent Relations office.

DOH Office of Shellfish and Water Protection (OSWP) receives and investigates consumer notifications from consumers of molluscan bivalve shellfish. OSWP maintains a website, toll free telephone number and local telephone numbers whereby notifications may be recorded by the general public. OSWP communicates information from notifications to the appropriate local health jurisdiction.

DOH Office of Health Systems Oversight (DOH OHSO) responds directly to notifications from the public, but only concerning facilities regulated by DOH OHSO. Notifications received by DOH OHSO are investigated or referred to other agencies as appropriate depending on the nature of the complaint. DOH OHSO also evaluates notifications for possible epidemiological investigation.

The **Department of Children, Youth, and Families (DCYF)** receives notifications about child care facilities and refers foodborne illness notifications to the local health jurisdiction. DEL requires an on-site inspection of any complaint that places children's health at risk. During an outbreak of foodborne illness (which would be identified by the local health jurisdiction), DEL would inspect the kitchen using a DEL licensor and/or DEL health specialist, making use of the DEL administrative code.

Food and Drug Administration (FDA) receives notifications, evaluates them for their significance and acts upon them accordingly.

USDA Food Safety Inspection Service (USDA FSIS) handles food-related notifications from consumers, including food safety/foodborne illness concerns, as well as other food-related notifications (illegal slaughter, etc.). USDA FSIS uses a single system for triaging, managing, and investigating consumer notifications called the Consumer Complaint Monitoring System (CCMS).

Supporting Role

DOH Food Safety Program supports surveillance for notifications about retailers regulated by LHJs by referring notifications it receives to the appropriate county/local health jurisdiction for follow up.

DOH also offers assistance to counties to evaluate notifications for possible epidemiological investigation. For example, DOH may receive and coordinate complaint information from multiple counties simultaneously.

DOH Communicable Disease Epidemiology (DOH CDE) supports complaint surveillance by providing consultation and technical assistance to local jurisdictions for responses to illness notifications. It coordinates and approves requests for laboratory testing indicated by complaint surveillance. Notifications received directly from the public are referred to appropriate local jurisdictions.

Notifiable Condition – Human

Notifiable Condition—Human surveillance includes the responsibility for collection, investigation and distribution of data about food-related **notifiable conditions**.

*In Washington State, health care providers, health care facilities, laboratories, veterinarians, food service establishments, child care facilities, and schools are legally required to notify public health authorities at their local health jurisdiction of suspected or confirmed cases of selected diseases or conditions. These are referred to as **notifiable conditions**. At least 25 of these diseases can be transmitted via food.*

Notifiable condition surveillance is part of public health surveillance, which is the collection, investigation and distribution of data about illness and death. This surveillance helps prevent and control disease in Washington State.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) are informed of notifiable conditions by health care providers, health care facilities, laboratories, veterinarians, food establishments, child care facilities, schools, and the general public. It is the responsibility of LHJs to investigate (using standardized Washington State disease investigation guidelines and forms), keep track of, and monitor cases for epidemiologic associations in order to identify possible common sources. LHJs report all confirmed (and sometimes suspect or probable) cases to the DOH Communicable Disease Epidemiology Section so that data can be monitored for associations across counties and throughout Washington State.

DOH Communicable Disease Epidemiology (DOH CDE) manages the state-level notifiable condition reporting system. It receives notifiable conditions case and outbreak reports from local health jurisdictions, reviews and classifies cases, and reports to national surveillance systems. It writes and publishes state communicable disease reporting and investigation guidelines. It also collects and analyzes case data during outbreak investigations, and provides data and summary reports on communicable disease in Washington.

DOH Office of Shellfish and Water Protection (OSWP) collects shellfish growing-area water samples, sentinel molluscan species samples, and environmental oyster samples and delivers them to the Public Health Laboratory (PHL) so that the PHL may test for such marine biotoxins as amnesic shellfish poisoning, diarrhetic shellfish poisoning and paralytic shellfish poisoning, as well as such marine pathogens as *Vibrio parahaemolyticus* and *Vibrio vulnificus*. The sampling results are used to manage shellfish harvesting, to open and close growing areas, and to initiate recalls.

WSDA Food Safety collects food samples from human food processors ... and submits to the WSDA FSCS Laboratory. Applicable analyses include pathogens. Positive samples would result in a recall.

WSDA Animal Feed collects feed samples, including those intended for human food-producing animals from feed manufacturers, distributors and livestock feeders to address some of the feed-related human diseases. WSDA Animal Feed submits samples to WSDA FSCS Laboratory and WSDA Chemical and Hop Laboratory. Applicable analysis of samples includes pathogens, prohibited materials, and pesticides.

Supporting Role

DOH Office of Shellfish and Water Protection (OSWP) supports surveillance for notifiable conditions (human) by relaying complaints of shellfish-borne illness to DOH CDE and by providing information, access to industry, access to inspection data, and detailed knowledge of the shellfish-growing areas in the state.

DOH Office of Health Systems Oversight (DOH OHSO) may be informed of notifiable conditions during investigations of foodborne illness outbreaks. DOH OHSO then reports the information, as required, to local/state epidemiologists.

Animal Disease

Animal Disease Surveillance includes the collection, investigation and distribution of data concerning animal diseases that pose a threat to humans via the food chain. Other animal health considerations, such as a foreign animal disease, are addressed in other response plans under the state Comprehensive Emergency Management Plan, Emergency Support Function (ESF) 11 (Agriculture and Natural Resources).

Direct Food Safety Responsibility

WSDA Animal Services monitors animal health at the time of sale (including for slaughter), including verifying animal ownership and health records. WSDA also requires veterinarians to notify WSDA of reportable diseases. WSDA field veterinarians then take specimens for lab analysis. WSDA may quarantine animals until health is assured.

Supporting Role

WSDA Animal Feed supports surveillance for animal disease by collecting feed samples from feed manufacturers, distributors, and livestock feeders. Analysis of samples include nutrient guarantees, (as deficiency or excess of nutrients can cause illness or death), contaminants like pathogens, prohibited materials, mycotoxins, heavy metals, pesticides, ionophores, and filth.

DOH Communicable Disease Epidemiology (DOH CDE) supports surveillance for animal disease by providing consultation and technical support for enteric illness investigations, and coordinates those investigations with related animal disease investigations.

USDA Animal and Plant Health Inspection Service (USDA APHIS) supports WSDA Animal Services in its surveillance for animal disease.

Syndromic Surveillance

Syndromic Surveillance uses existing health data, in real time, to detect disease outbreaks, to follow the size, spread, and tempo of outbreaks, to monitor disease trends, and to provide reassurance that an outbreak has not occurred.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may utilize syndromic surveillance systems (not all do). Examples of existing health data LHJs may monitor are hospital emergency department visit information, poison control calls, 911 calls, social media, and pharmacy usage.

DOH Communicable Disease Epidemiology (DOH CDE) is active in planning and usage of syndromic surveillance data systems. It maintains capability to monitor data relevant to enteric disease outbreaks and reports trends and clusters to partner regulatory entities.

3. Epidemiology

In the context of this matrix, the epidemiology function is the process of detecting and describing human illnesses associated with contaminated foods, and generating evidence supporting that association. It includes:

- Case reporting
- Cluster recognition
- Case interviews
- PulseNet reporting
- OutbreakNet reporting
- Whole Genome Sequencing reporting

Case Reporting

Case Reporting includes the reporting and collection of reports of individual cases of foodborne or feedborne illness.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) report all confirmed and probable foodborne outbreaks to DOH Communicable Disease Epidemiology, using a standard Washington state disease investigation and Foodborne Outbreak form.

DOH Food Safety Program reports cases of foodborne illness. Information gathered during foodborne illness outbreak investigations is provided as required by the Washington Food/Feed Rapid Response Team (RRT) to state and local Communicable Disease/Epidemiology staff.

DOH Communicable Disease Epidemiology (DOH CDE) is the central state repository for communicable illness reports. It coordinates and aggregates illness reports among multiple jurisdictions, and identifies data elements required for investigation and reporting.

DOH Office of Shellfish and Water Protection (OSWP) conducts investigations into shellfish-borne illnesses, either alone or in partnership with local health jurisdictions. The results of these investigations are reported to DOH Communicable Disease Epidemiology for reporting to the CDC, as well as to FDA and the Interstate Shellfish Sanitation Conference (ISSC). The incidence of shellfish-borne illness is used to administer the Washington *Vibrio Parahaemolyticus* Control Program, as specified in the NSSP Model Ordinance, as well as to close growing areas to prevent outbreaks of shellfish-associated marine biotoxin intoxications.

DOH Office of Health Systems Oversight (DOH OHSO) reports cases of foodborne illness in the facilities it regulates. Information gathered during foodborne illness outbreak investigations is provided as required to state and local Communicable Disease/Epidemiology staff.

Supporting Role

DOH Communicable Disease Epidemiology (DOH CDE) supports local health jurisdictions on case reporting by providing consultation and technical assistance.

DOH Office of Shellfish and Water Protection (OSWP) supports DOH Communicable Disease Epidemiology on case reporting by conducting investigations into shellfish-borne illnesses, either

alone or in partnership with local health jurisdictions. The incidence of shellfish-borne illness is used to administer the Washington *Vibrio Parahaemolyticus* Control Program, as specified in the NSSP Model Ordinance, as well as to close growing areas to prevent outbreaks of shellfish-associated marine biotoxin intoxications.

USDA Food Safety Inspection Service (USDA FSIS) supports reporting, if requested, by obtaining case interview information that may be pertinent to the inquiry in the local area.

Cluster Recognition

***Cluster Recognition** refers to the use of data from reported cases to identify patterns that may indicate a common source.*

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) conduct foodborne illness investigations that may include assessing reported symptoms and incubation periods and reviewing whether there have been other recent vendor complaints. LHJs also detect clusters and patterns in order to identify foodborne outbreaks.

DOH Communicable Disease Epidemiology (DOH CDE) reviews case reports from all local jurisdictions to detect clusters and patterns. It reviews public health laboratory reports to evaluate clusters and initiate investigations. It also communicates lab-detected case clusters to local jurisdiction case investigators.

DOH Office of Shellfish and Water Protection (OSWP) conducts investigations into shellfish-borne illnesses, either alone or in partnership with local health jurisdictions in an attempt to identify clusters of shellfish-associated illnesses as defined in the National Shellfish Sanitation Program (NSSP) Model Ordinance Chapter 2, in order to forestall larger outbreaks. Growing areas may be closed to prevent suspect shellfish from entering interstate commerce.

Supporting Role

DOH Food Safety Program supports cluster recognition by monitoring complaints of possible foodborne illnesses. This information is used to identify clusters of foodborne illnesses by DOH Food Safety Program, usually under advisement from state and local epidemiologists. Complaints of illnesses in facilities regulated by local health jurisdictions and DOH OHSO are usually reported or discussed with DOH Food Safety.

DOH Communicable Disease Epidemiology (DOH CDE) supports cluster recognition by providing consultation and technical assistance to local jurisdictions when clusters are detected locally.

DOH Office of Shellfish and Water Protection (OSWP) supports DOH CDE in cluster recognition by conducting investigations into shellfish-borne illnesses, either alone or in partnership with local health jurisdictions. Once a cluster(s) has been identified, OSWP acts to close suspect growing areas to prevent shellfish entry into interstate and international commerce.

DOH Office of Health Systems Oversight (DOH OHSO) supports cluster recognition. DOH OHSO maintains and monitors complaints of possible foodborne illnesses occurring at regulated facilities.

This information is used to identify clusters of foodborne illnesses by DOH OHSO, usually under advisement from state and local epidemiologists.

Case Interviews

*A **Case interview** is the collection of information for a case history directly from an affected individual. Case interviews may be conducted face-to-face or over the phone.*

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs), as part of notifiable condition surveillance and foodborne illness investigations, typically conduct detailed interviews of cases and complainants.

DOH Communicable Disease Epidemiology (DOH CDE) cooperates with local health jurisdictions to assure capacity for case interviewing during multi-jurisdictional investigations. DOH CDE provides standardized data collection tools. It aggregates and analyzes data to detect significant patterns and exposures. It is the contact point with federal agencies and other states for case data during multi-state outbreak investigations.

DOH Office of Shellfish and Water Protection (OSWP) conducts case interviews as part of investigations into shellfish-borne illnesses, either alone or in partnership with local health jurisdictions, and reports the results of those investigations to DOH CDE.

Supporting Role

DOH Food Safety Program supports state and local Communicable Disease/Epidemiology staff by conducting interviews in facilities regulated by local health jurisdictions and DOH OHSO during foodborne illness investigations when assistance is requested.

DOH Communicable Disease Epidemiology (DOH CDE) supports case interviews by providing interviewing surge capacity for local jurisdictions when requested. It provides consultation and epidemiologic technical assistance to local jurisdictions during outbreak investigations.

DOH Office of Shellfish and Water Protection (OSWP) supports DOH CDE in case interviews by conducting investigations into shellfish-borne illnesses, either alone or in partnership with local health jurisdictions, and reporting the investigation results to CDE.

DOH Office of Health Systems Oversight (DOH OHSO) supports case interviews by assisting state and local Communicable Disease/Epidemiology staff with interviews in facilities regulated by DOH OHSO during foodborne illness investigations.

PulseNet Reporting

PulseNet is a national network of public health and food regulatory agency laboratories coordinated by the Centers for Disease Control and Prevention (CDC). PulseNet participants perform standardized molecular subtyping (or “fingerprinting”) of foodborne disease-causing bacteria by pulsed-field gel electrophoresis (PFGE). PulseNet Reporting includes reporting PFGE results to PulseNet and retrieving related information from PulseNet.

Direct Food Safety Responsibility

DOH Communicable Disease Epidemiology (DOH CDE) is a partner with the **DOH Public Health Laboratories (DOH PHL)** and the Centers for Disease Control and Prevention as primary participants in the PulseNet system. DOH PHL conducts PFGE tests and enters the data into PulseNet. DOH CDE reviews and evaluates all molecular sub-typing results from Washington cases, and communicates relevant information generated by PulseNet to local jurisdictions and other agencies. It also initiates and coordinates outbreak investigations indicated by PulseNet that may involve Washington residents.

Supporting Role

WSDA Microbiology Laboratory supports PulseNet Reporting by forwarding samples requiring PFGE to the DOH Public Health Laboratories.

Whole Genome Sequencing Reporting

Whole Genome Sequencing (WGS) is a laboratory procedure that determines the order of bases in the genome of an organism in order to identify the pathogen collected from food and feed samples and compare them to pathogens isolated from human samples.

Direct Food Safety Responsibility

DOH Communicable Disease Epidemiology (DOH CDE) is a partner with the **DOH Public Health Laboratories (DOH PHL)** and the Centers for Disease Control and Prevention as primary participants in the PulseNet and NCBI WGS systems. DOH PHL conducts PFGE and WGS testing and enters the data into PulseNet and the NCBI database, respectively. DOH CDE reviews and evaluates all molecular sub-typing results from Washington cases, and communicates relevant information generated to local jurisdictions and other agencies. It also initiates and coordinates outbreak investigations indicated by PulseNet or the NCBI database that may involve Washington residents.

Supporting Role

WSDA FSCS Microbiology Laboratory supports PulseNet and WGS reporting by forwarding food and feed samples to the DOH Public Health Laboratories.

4. Environmental Health

Environmental Health functions include investigative activities that seek the source of a food emergency and work to prevent its spread:

- *Traceback/trace forward*
- *Food sampling*
- *Environmental sampling*
- *Recalls*
- *Environmental assessment*

Traceback/ Trace Forward

Traceback/Trace forward seeks to identify the path of food products (including ingredients) as well as points along the path where food could have become adulterated, and to identify where adulterated product has ended up.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) are responsible for obtaining shellfish tags for all cases of illnesses suspected to be associated with bivalve shellfish. LHJs submit these tags to the Washington State Department of Health shellfish program (DOH OSWP). LHJs may also participate in the very early stages of traceback, such as when trying to identify what ingredients cases within a foodborne disease cluster have in common.

WSDA Food Safety and Animal Feed performs traceback/trace forward investigations as part of comprehensive environmental investigations of implicated firms and products when incidents of pathogenic and/or adulterated food are known or suspected. Investigations are often conducted jointly with FDA OHAFO-W6 through the Washington Food/Feed Rapid Response Team (RRT).

WSDA Animal Services traces the health records and ownership of livestock as part of larger product traceback investigations. WSDA maintains an animal health data base to provide animal disease traceability.

DOH Food Safety Program leads/coordinates the retail/private event portion of traceback and trace forward for multi-county foodborne illness outbreak investigations. DOH works with retailers, distributors and federal agencies to identify sources and distribution of a suspect product. DOH may direct counties to do on-the-ground legwork and then gather the information and direct it to the appropriate agency (e.g., WSDA or FDA).

DOH Communicable Disease Epidemiology (DOH CDE) generates hypotheses from case data regarding contaminated food products. It collects product descriptions from cases, institutions and food facilities to assess hypothesis plausibility and strength. It informs regulatory agencies regarding the need for investigative product tracebacks. It conducts epidemiologic studies to confirm associations between illness and food products and provide evidence to support formal tracebacks.

Food and Drug Administration (FDA) conducts traceback/trace forward investigations that focus on products, not cases. If the outbreak spans multiple states and/or countries, traceback activities will most likely be coordinated by FDA's Coordinated Outbreak Response & Evaluation (CORE) response teams.

USDA Food Safety Inspection Service (USDA FSIS) will do tracebacks and trace forward for meat, poultry, and egg products.

Supporting Role

DOH Food Safety Program supports LHJs by directing investigative traceback information to LHJs and food safety partners as needed to decrease duplication of effort in affected retail facilities. Through the RRT, traceback information may also be provided to FDA Coordinated Outbreak Response & Evaluation (CORE) partners through the local FDA Division/District Office.

DOH Communicable Disease Epidemiology (DOH CDE) supports traceback by providing data to regulatory agencies to inform and focus traceback activities.

DOH Office of Shellfish and Water Protection (OSWP) supports traceback/trace forward by requiring shellfish tags, which local health jurisdictions collect in cases of illness suspected to be associated with molluscan bivalve shellfish.

Food and Drug Administration (FDA) supports traceback/trace forward investigations by sharing information to avoid duplication of efforts.

USDA Animal and Plant Health Inspection Service (USDA APHIS) supports traceback/trace forward investigations conducted by WSDA Animal Services.

Food Sampling

***Food Sampling** includes the collection of food samples as part of a food emergency investigation.*

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may collect food samples during foodborne disease investigations of implicated vendors. Food samples are tested at the Washington State Public Health Laboratories.

WSDA Food Safety and Animal Feed collects ingredient, in-process, and finished product food samples as part of comprehensive environmental investigations of implicated firms and products when incidents of pathogenic and/or adulterated food are known or are suspected. Investigations are often conducted jointly with FDA OHAFO-W6 through the Washington State Rapid Response Team (RRT).

DOH Food Safety Program collects food samples when assistance is requested by local health or DOH OHSO, such as when their staff has little experience in food sampling or their resources are overwhelmed. DOH may or may not be accompanied by the regulating agency during sampling. The samples may be sent to WSDA, DOH, or other laboratories.

DOH Communicable Disease Epidemiology (DOH CDE) identifies the need for and requests collection of food samples in outbreak investigations. It evaluates and approves submission of food samples from local jurisdictions for testing at the Public Health Laboratories.

DOH Office of Shellfish and Water Protection (OSWP) collects sentinel molluscan species samples and environmental oyster samples and delivers them to the Public Health Laboratory (PHL) so that the PHL may test for such marine biotoxins as amnesic shellfish poisoning and paralytic shellfish poisoning, as well as such marine pathogens as *Vibrio parahaemolyticus* and *Vibrio vulnificus*. DOH is currently working to add surveillance for diarrhetic shellfish poisoning to the marine biotoxins being

monitored by OSWP. The sampling results are used to manage shellfish harvesting, to open and close growing areas, and to initiate recalls.

DOH Office of Radiation Protection routinely tests milk samples from around the Hanford Nuclear Reservation every month for the statewide radiological baseline. Additional sampling may or may not be necessary during an emergency.

Food and Drug Administration (FDA) collects and analyzes surveillance and "for cause" samples of products.

USDA Food Safety Inspection Service (USDA FSIS) will collect and analyze "for cause" product samples. FSIS also maintains a robust surveillance sampling program that can assist outbreak investigations through matching isolates in the various national databases (PulseNet, NCBI, etc.)

Supporting Role

DOH Food Safety Program supports food sampling by providing technical assistance to the regulating agency collecting food samples. The program will also assist DOH to collect milk samples during radiological events (both actual and simulated).

DOH Communicable Disease Epidemiology (DOH CDE) supports food sampling by helping samplers/submitters obtain sampling supplies, transportation and submission information as needed.

DOH Office of Radiation Protection supports food sampling. In the event of a radiological emergency, Radiation Protection oversees the sampling activity by coordinating a sampling plan with response partners. Radiation Protection will develop and provide recommendations according to the Protective Action Guides for food safety in conjunction with the Radiation Laboratory.

Environmental Sampling

***Environmental sampling** includes swabbing surfaces and taking non-food samples from elements in the environment of a suspected adulterated food.*

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may collect environmental samples during foodborne disease investigations of implicated vendors. Samples are tested at the Washington State Public Health Laboratories.

WSDA Food Safety and WSDA Animal Feed collects environmental samples as part of comprehensive environmental investigations of implicated firms and products when incidents of pathogenic and/or adulterated food are known or suspected. Investigations are often conducted jointly with FDA OHAFO-W6 through the Washington State Rapid Response Team.

DOH Food Safety Program collects environmental samples when assistance is requested by local health or DOH OHSO. DOH may or may not be accompanied by the regulating agency during sampling. The samples may be sent to WSDA, DOH or other laboratory.

DOH Communicable Disease Epidemiology (DOH CDE) identifies the need for and requests collection of environmental samples in outbreak investigations. It evaluates and approves submission of environmental samples from local jurisdictions for testing at the Public Health Laboratories.

DOH Office of Shellfish and Water Protection (OSWP) collects shellfish-growing area water samples and delivers them to the Public Health Laboratories (PHL), so that the PHL may test for such marine biotoxins as amnesic shellfish poisoning and paralytic shellfish poisoning, as well as such marine pathogens as *Vibrio parahaemolyticus* and *Vibrio vulnificus*. The sampling results are used to manage shellfish harvesting, to open and close growing areas, and to initiate recalls.

Food and Drug Administration (FDA) collects and analyzes environmental samples from food processing facilities. While not routine, they are often done and may be part of a larger, national sampling assignment.

USDA Food Safety Inspection Service (USDA FSIS) collects environmental samples during food safety assessments and Incident Investigation Team (IIT) reviews conducted by the Office of Field Operations (OFO).

Supporting Role

DOH Food Safety Program supports environmental sampling by providing technical assistance as needed to county staff collecting environmental samples.

DOH Communicable Disease Epidemiology (DOH CDE) supports environmental sampling by helping samplers/submitters obtain sampling supplies, transportation and submission information as needed.

DOH Office of Radiation Protection supports environmental sampling during a radiological emergency. Radiation Protection oversees the sampling activity by coordinating a sampling plan with response partners. Radiation Protection will develop and provide recommendations for protective actions in conjunction with the Radiation Lab.

DOH Office of Shellfish and Water Protection (OSWP) supports environmental testing for marine biotoxins and pathogens, as well as growing area and wet storage water quality, by collecting the sentinel species and water samples for analysis by the DOH PHL. Approximately 12,000 water samples and 5,000 sentinel species samples are collected annually.

Recalls

Recall is the voluntary withdrawal of an adulterated or misbranded product from the channels of commerce.

Direct Food Safety Responsibility

WSDA Food Safety and WSDA Animal Feed works with firms to ensure effective food recalls and conduct recall audit verification at distributors and retailers. Retail recall audit checks are coordinated with DOH Food Safety and/or FDA. Recalls may be the result of environmental investigations, including those WSDA conducts jointly with FDA OHAFO-W6 through the Washington food/feed RRT.

Recalls for products distributed within Washington state are posted to the agency's Recalls and Alert webpage.

DOH Food Safety Program actively responds to recalls by reviewing recall information from the recalling company, FDA, WSDA or USDA. DOH reviews the information and disseminates it to LHJs and food safety partners based on analysis of the impact on Washington. DOH coordinates FDA recall audit checks with LHJs as necessary. DOH will also work with LHJs to develop public notices and news releases. When the affected product is in Washington, distribution information and other details are posted to the DOH Food Recalls and Safety Alerts webpage.

DOH Communicable Disease Epidemiology (DOH CDE) identifies products requiring recall through epidemiologic investigations of human illness. DOH CDE works with appropriate regulatory agencies to provide epidemiologic evidence of the need for a recall.

DOH Office of Shellfish and Water Protection (OSWP) closes commercial shellfish-growing areas and/or initiates recalls when necessary, such as due to the presence of marine biotoxins or marine pathogens.

Food and Drug Administration (FDA) works with firms to ensure effective food and feed recalls, to conduct recall audit checks at various distribution channels, and to confirm required Reportable Food Registry (RFR) information is submitted timely. FDA has the ability to require mandatory recall of products if specific conditions are met.

USDA Food Safety Inspection Service (USDA FSIS) works to ensure effective recalls of domestic and imported meat, poultry, and egg products. FSIS does not currently have mandatory recall authority.

Supporting Role

Local Health Jurisdictions (LHJs) may support recalls by participating in recall verification activities at the request of the Washington State DOH Food Safety Program.

WSDA Food Safety and WSDA Animal Feed supports recalls by monitoring products in the channel of trades if state- and/or FDA-regulated feed products have been recalled. For example, WSDA determined that two pet food products were contaminated with *Salmonella* and as a result, the products were voluntarily placed under recall.

WSDA FSCS Microbiology Laboratory supports recalls by conducting pathogen testing as part of an environmental investigation that may result in a recall.

DOH Food Safety Program supports recalls by directing investigative traceback information to LHJs and food safety partners as needed to decrease duplication of effort in affected retail facilities.

DOH CDE supports recalls by providing evidence to regulatory agencies. It provides information for communications to the public regarding illness outbreaks associated with recalls.

Food and Drug Administration (FDA) supports recalls by monitoring the recall and performing recall effectiveness/audit checks.

USDA Food Safety Inspection Service (USDA FSIS) supports recalls by monitoring the recall and performing recall effectiveness/audit checks.

Environmental Assessment

***Environmental Assessment** includes the gathering and analysis of environmental information to determine the likely source and/or contributing factors of a food emergency.*

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) conduct foodborne illness investigations that may include visiting the vendor to complete an on-site foodborne outbreak investigation.

WSDA Food Safety and WSDA Animal Feed conducts hazard analyses/environmental investigations to try to identify root cause as part of its comprehensive environmental investigations of implicated firms and products when incidents of pathogenic and/or adulterated food are known or suspected. Investigations are often conducted jointly with the FDA Division/District Office through the Washington Food/Feed Rapid Response Team (RRT).

DOH Food Safety Program can assume the direct or leading role for environmental assessment of a retail food facility or private event when local health staff have little experience in investigation or their resources are overwhelmed.

DOH Communicable Disease Epidemiology (DOH CDE) requests environmental health assessments based on human illness investigations. It provides parameters regarding implicated products, source locations, and time periods to inform and focus environmental assessments.

DOH Office of Shellfish and Water Protection (OSWP) conducts sanitary surveys of growing areas, including uplands, as well as both point and nonpoint pollution sources and uses this information to classify, upgrade, or downgrade growing areas. OSWP is responsible under NSSP for classifying growing areas and permitting shellfish relay and harvest.

The **Department of Children, Youth, and Families (DCYF)** requires an on-site inspection of any complaint that places children's health at risk. During an outbreak of foodborne illness, DEL would inspect the kitchen using a DEL licensor and/or DEL health specialist, making use of the DEL administrative code.

Food and Drug Administration (FDA) conducts environmental investigations when warranted as follow up to implicated product. In Washington State, the investigations are generally conducted jointly with WSDA as part of the Washington State Rapid Response Team.

USDA Food Safety Inspection Service (USDA FSIS) Field Services Laboratories coordinate and conduct laboratory analytical services in the disciplines of chemistry, microbiology, and pathology for food safety in meat, poultry, and egg products.

Supporting Role

DOH Food Safety Program supports environmental assessments of retail food facilities and private events. DOH provides technical assistance to LHJs during the investigation to conduct the hazard analysis of suspected food. For example, DOH advises what to look for in the kitchen of a specific restaurant that is the subject of a complaint. DOH advises LHJs regarding the collection and disposal of suspected food. DOH provides assistance with interviews of managers and staff. DOH advises LHJs regarding the collection and disposal of suspected food.

DOH Office of Shellfish and Water Protection (OSWP) supports environmental assessment by collecting and delivering to the Public Health Laboratory growing area water samples, sentinel molluscan species samples, and environmental oyster samples so that the PHL may test for such marine biotoxins as amnesic shellfish poisoning and paralytic shellfish poisoning, as well as such marine pathogens as *Vibrio parahaemolyticus* and *Vibrio vulnificus*. The sampling results are used to manage shellfish harvesting, to open and close growing areas, and to initiate recalls.

5. Laboratory Analysis

Laboratory Analysis functions are identified according to the types of samples that are analyzed and the type of analysis performed:

- Human specimens
- Food/Feed- biological
- Food/Feed- chemical
- Food/Feed-radiological
- Food/Feed-physical (filth, foreign contaminant)
- Environmental samples
- Water samples

Human Specimens

Human Specimen analysis tests blood, stool, vomit and other bodily samples for pathogens or other causes of foodborne illness.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) may have laboratory facilities (e.g., Public Health –Seattle King County Laboratory) that test human specimens to identify patients and environmental samples which carry organisms potentially harmful to the health of the residents of the LHJ. Laboratory functions may be limited to certain conditions or circumstances.

DOH Communicable Disease Epidemiology (DOH CDE) evaluates circumstances requiring specimens for laboratory testing in outbreak investigations and approves submission of clinical samples from local jurisdictions for testing at the Public Health Laboratory (PHL). DOH routinely reviews all PHL enteric and molecular laboratory testing results and consults with laboratorians regarding indications for and results of testing. It disseminates results of testing to appropriate partners.

DOH Public Health Laboratories (DOH PHL) verifies clinical samples for all notifiable conditions which have required specimen submission (i.e., *STEC*, *Salmonella*, *Listeria*, *Shigella*, and *Vibrio spp.*) and performs confirmatory testing as needed for other enteric pathogens that are not required to be submitted but occasionally are submitted. The PHL Food Lab is currently working toward using pulsed-field gel electrophoresis (PFGE) technology to match clinical and environmental strains of *Vp*.

Food/Feed—Biological

Food/Feed—biological analysis tests food or feed samples for biological adulteration.

Direct Food Safety Responsibility

WSDA FSCS Laboratory conducts biological testing of food and animal feed samples. The samples may have been collected by the WSDA Food Safety Program during inspections or investigations, including those conducted jointly with FDA OHAFO-W6, through the Washington Food/Feed Rapid Response Team (RRT).

DOH Communicable Disease Epidemiology (DOH CDE) evaluates circumstances requiring specimens for laboratory testing in outbreak investigations and approves submission of food samples from local jurisdictions for testing at the PHL

DOH Public Health Laboratories (DOH PHL) test food/feed samples for pathogens. Samples may have been collected during investigations or inspection, often by local agencies.

Food and Drug Administration Northwest Laboratory (FDA Micro Lab) conducts tests for foodborne pathogens in food/feed samples collected during surveillance and “for cause” inspections. The lab tests a wide range of consumer food /feed products, imported and domestic. The lab also analyzes consumer complaints. Results are submitted to the FDA Compliance Branch. FDA Micro Lab provides assistance when requested by state labs in the Pacific Region. FDA is part of the Food Emergency Response Network (FERN). Note: The lab does not accept intact clinical specimens, but may accept isolates obtained from clinical specimens for further analysis such as whole genome sequencing.

Food and Drug Administration (FDA) shares results of testing with appropriate partners when results are determined.

USDA Food Safety Inspection Service (USDA FSIS) Field Services Laboratories coordinate and conduct laboratory analytical services in the disciplines of chemistry, microbiology, and pathology for food safety in meat, poultry, and egg products.

Food/Feed—Chemical

***Food—Chemical analysis** test food samples for chemical adulteration.*

Direct Food Safety Responsibility

The WSDA Chemical and Hop Laboratory has a multifaceted food and environmental sample testing program for chemical residues (e.g., pesticides) in cooperation with WSDA, USDA, FDA, EPA and other state/federal agencies. The laboratory also conducts chemical residue testing on foods collected during environmental investigations, including those conducted jointly with FDA OHAFO-W6, through the Washington Food/Feed Rapid Response Team (RRT).

In addition, the Chemical and Hop Laboratory does label guarantee analyses for feed and fertilizer products, and has responsibility for sampling, grading and certifying all Washington grown hops and a portion of the Idaho and Oregon crop. The lab analyzes chemical and physical properties of hops.

DOH Public Health Laboratories (DOH PHL) test food/feed samples for chemical adulteration. Samples may have been collected during investigations or inspection, usually by local agencies.

Food and Drug Administration (FDA) Pacific Regional Lab Northwest Chemistry Branch analyzes foods, and animal feeds as a part of programmed analysis originated by assignment in the Center for Food Safety and Nutrition and the Center for Veterinary Medicine. Samples are collected by FDA investigators, and results are reported to Compliance Branches in the collecting FDA District. Samples may have been collected during surveillance or “for cause” inspection.

Food and Drug Administration (FDA) shares results of testing with appropriate partners when results are determined.

USDA Food Safety Inspection Service (USDA FSIS) Field Services Laboratories coordinate and conduct laboratory analytical services in the disciplines of chemistry, microbiology, and pathology for food safety in meat, poultry, and egg products.

Food/Feed—Radiological

***Food—Radiological analysis** test food samples for radiological contamination.*

Direct Food Safety Responsibility

DOH Public Health Laboratories (DOH PHL) tests food/feed samples for radiological contamination during a radiation emergency or when requested by a state or local agency.

Food and Drug Administration (FDA) Labs analyze food for radiological contamination routinely on a surveillance basis, and "for cause" when events needing it occur.

Food and Drug Administration (FDA) shares results of testing with appropriate partners when results are determined.

Supporting Role

DOH Office of Radiation Protection supports radiological lab analysis of food. During radiation emergencies, DOH Radiation Protection functions to coordinate sampling.

Environmental Samples

***Environmental sample analysis** tests environmental samples for sources of adulteration.*

Local Health Jurisdictions (LHJs) may have laboratory facilities (e.g., Public Health –Seattle King County Laboratory) that test environmental samples for organisms potentially harmful to the health of the residents of the LHJ. Laboratory functions may be limited to certain conditions or circumstances.

The Spokane Regional Health District (SRHD) Laboratory tests environmental samples for the presence of Select Agents of bioterrorism (e.g., *Botulinum* toxins, *bacillus anthracis*, Marburg virus, etc.) The lab is a reference laboratory within the Laboratory Response Network (LRN). The SRHD Laboratory provides support to the sentinel laboratories by testing isolates that they are unable to rule out for Select Agents. It also provides testing for environmental samples that law enforcement has deemed a credible threat.

The WSDA FSCS Laboratory conducts pathogen testing on environmental samples collected by the WSDA Food Safety Program, the Washington Food/Feed Rapid Response Team (RRT), WSDA Animal Feed Program, or, when appropriate, from public health agencies in Washington State.

The WSDA Chemical and Hop Laboratory conducts chemical residue testing on environmental samples collected by the WSDA Food Safety Program, the Washington State Rapid Response Team, or, when appropriate, from public health agencies in Washington State.

DOH Public Health Laboratory (DOH PHL) tests environmental samples for marine biotoxins and marine pathogens, and also tests water quality of marine growing area and wet storage in artificial bodies of water. The PHL Food Lab is currently working toward using pulsed-field gel electrophoresis (PFGE) technology to match clinical and environmental strains of *Vibrio spp.*

Food and Drug Administration (FDA) Laboratory conducts microbiological testing on foods and swabs collected during surveillance and “for cause” inspections.

USDA FSIS Field Services Laboratories coordinate and conduct laboratory analytical services in support of the Agency's farm-to-table strategies in the discipline of microbiology, pathology chemistry for food safety in meat, poultry, and egg products.

Water Samples

Water sample analysis tests water samples for adulteration.

Direct Food Safety Responsibility

Some **Local Health Jurisdictions (LHJs)** do their own water monitoring and testing (e.g., King County).

WSDA FSCS Laboratory conducts coliform testing on water samples from dairy farms.

WSDA Chemical and Hops Laboratory tests for pesticide residues for the USDA Pesticide Data Program.

DOH Communicable Disease Epidemiology (DOH CDE) evaluates circumstances requiring specimens for laboratory testing in outbreak investigations.

Food and Drug Administration Pacific Regional Lab Northwest Microbiology Lab (FDA Micro Lab) conducts analysis of water for heavy metals, *E. coli*, and total coliform, as required by sampling assignments or for cause.

6. Other Food-Emergency Functions

These functions are not strictly food-related, but can be applied to food emergencies:

- *Criminal investigation*
- *Transportation*
- *Outbreak/response training*
- *Waste disposal*
- *Emergency planning*

Criminal Investigation

Criminal investigation includes the gathering of evidence concerning a food emergency caused by deliberate action.

Direct Food Safety Responsibility

WSDA Animal Services participates in animal theft investigations by investigating animal health records to see if animals have been diverted from where they should be. Civil penalties may be imposed.

Food and Drug Administration (FDA) Office of Criminal Investigations (OCI) conducts investigations into alleged criminal matter. OCI conducts investigations into alleged criminal matters pertinent to products that fall under FDA regulatory purview.

USDA Food Safety Inspection Service (USDA FSIS) spearheads investigations of criminal nature if there are any violations of the Federal Meat/Poultry or Egg Products Acts.

Supporting Role

WSDA Food Safety and WSDA Animal Feed supports criminal investigations by alerting law enforcement to likely deliberate adulteration and by providing information needed during investigations. The Washington Food/Feed Rapid Response Team (RRT) maintains law enforcement contacts and the Washington State Fusion Center.

WSDA Chemical and Hop Laboratory supports criminal investigations by testing food for pesticide residue and feed for meeting label guarantees and for heavy metals as requested.

DOH Office of Shellfish and Water Protection (OSWP) supports its enforcement agency, Washington Department of Fish and Wildlife, by providing information and records as required in the conduct of a criminal investigation. OSWP inspectors testify at trial when required.

WA Dept. of Fish and Wildlife is the primary state agency responsible for managing commercial compliance with harvest of wild game, fish, shellfish, and certain forest products to ensure associated food supply integrity is maintained and to protect the public from illegal and tainted natural resource consumables. WDFW uses general authority law enforcement officers to inspect and investigate commercial entities who participate in the harvest, processing, transport, sale, and distribution of consumable natural resources.

Transportation

Transportation includes regulation or control over the means to transport food or feed.

Direct Food Safety Responsibility

WSDA Food Safety and WSDA Animal Feed has legal jurisdiction over food transportation vehicles within the wholesale distribution system. WSDA does not license or routinely inspect food transporters (unless located onsite of inspected facility), but can and will investigate food transporters on a complaint basis or in conjunction with a food emergency response investigation. WSDA does not have jurisdiction over retail food transportation, such as hot lunch trucks.

The WSDA Food Safety Program works in collaboration with WSDA Rapid Response & Emergency Management Program to coordinate food control points during a radiological event in order to interdict commercial food vehicles (including bulk dairy transport trucks) exiting the impacted zone, turning trucks back, and/or issuing embargoes as necessary.

WSDA Animal Services can impose a quarantine to stop animals from being transported, in the event of animal disease.

DOH Radiation Protection Program supports the DOH Food Safety Program to determine contamination of food transportation vehicles during a radiological emergency.

Food and Drug Administration (FDA) Interstate Travel Program inspects and enforces Public Health Act provisions for interstate conveyances. Investigators in ITP program are standardized (by retail food specialists) in the FDA Food Code. They routinely conduct inspections of caterers for airplanes, vessels and trains as well as inspections of the conveyances themselves and/or construction of catering and servicing facilities and conveyances.

USDA Food Safety Inspection Service (USDA FSIS) reviews/inspects transportation as needed for meat, poultry, and egg products. This may involve trucking companies, ocean vessels, trains, etc.

Supporting Role

Washington State Patrol assists regulatory agencies in transporting high-risk specimens and staffing food control points when food control areas are in place during a radiological event.

Washington State Department of Transportation assists with road re-routing, road signage, etc. when normal road operations are impacted due to an incident.

Outbreak Response Training

Outbreak Response Training includes conducting, funding or participating in training for responding to a disease outbreak.

Direct Food Safety Responsibility

Washington Food/Feed Rapid Response Team (RRT) trains WSDA Food Safety, Animal Feed, Produce Safety, and Emergency Management Program staff on foodborne illness outbreak response activities, including Incident Command System (ICS), traceback investigations, sampling, etc. Training also includes annual exercises and/or drills.

WSDA Animal Services trains the **WSDA Reserve Veterinary Corps (RVC)** to assist WSDA in the event of an animal/public health emergency. The corps includes veterinarians, technicians and other animal health professionals.

DOH Food Safety Program provides foodborne illness outbreak response training to LHJs, including Environmental Health staff and Communicable Disease/Epidemiology staff. DOH also actively trains industry partners and regulatory staff from other agencies. For example, DOH and WSDA have partnered to bring together local health teams. DOH led local agencies in a series of regional meetings to work together to assess their outbreak response systems and create specific action plans.

DOH Communicable Disease Epidemiology (DOH CDE) provides outbreak response training to individuals and groups. It provides local health jurisdictions with statewide guidelines, forms and resources for outbreak investigation and reporting, and disseminates current information regarding foodborne outbreaks and response.

Supporting Role

WSDA Food Safety and WSDA Animal Feed supports outbreak response training by ensuring that staff is adequately trained to respond to outbreaks. WSDA also supports outbreak response training for local health jurisdictions by financially supporting quality training as feasible. WSDA Food Safety does not regularly provide outbreak response training.

WSDA FSCS Lab supports outbreak response training by ensuring that staff is adequately trained to respond to outbreaks.

USDA Animal and Plant Inspection Service (USDA APHIS) supports outbreak response training by working with WSDA on its training efforts.

Waste Disposal

Waste disposal includes the handling and disposition of adulterated food, including finished foods, raw materials, animal carcasses and vegetative material.

Supporting Role

Local Health Jurisdictions (LHJs) support proper disposal decisions for solid waste generated in their jurisdiction, to ensure disposal occurs at appropriate and approved solid waste facilities.

WSDA Animal Services supports proper disposal of animal carcasses when associated with illness and disease; the state veterinarian may be consulted about animal health concerns of carcass disposal or garbage feeding.

WA Department of Ecology supports proper disposal of animal carcasses that are not related to illness and disease.

WSDA Chemical and Hop Laboratory supports waste disposal decisions by testing foods to be disposed of for pesticide residues and feed for pesticides and heavy metals, as requested.

DOH Office of Radiation Protection supports DOH Food Safety in Waste Disposal decisions. Radiation Protection can help with decisions about how to dispose of wastes contaminated with radiation. DOH Radiation Protection can also provide guidance based on state regulations to the regulatory authority.

Emergency Planning

Emergency Planning includes conducting, funding, and participating in formal efforts to prepare for emergencies.

Direct Food Safety Responsibility

Local Health Jurisdictions (LHJs) work with their **Local Emergency Planning Committees (LEPCs)**. LEPCs, in concert with their respective local emergency management offices, conduct hazard identification, vulnerability analysis, and risk assessment activities for their jurisdictions.

Federal and state statutes require LEPCs to develop and maintain emergency response plans based on the volumes and types of substances found in, or transported through, their districts. Contact information for each of the LEPCs can be found here: (<https://ecology.wa.gov/Regulations-Permits/Reporting-requirements/Emergency-Planning-Community-Right-to-Know-Act/Local-Emergency-Planning-Committees>).

Washington Food/Feed Rapid Response Team (RRT) leads statewide efforts to improve communication and coordination between food emergency response partners. This is done in conjunction with WSDA Food Safety, Animal Feed, Produce, and other applicable food/feed safety regulatory programs

DOH Communicable Disease Epidemiology (DOH CDE) does communicable disease surveillance and control emergency planning as part of broader DOH planning, and participates in exercises with local health jurisdictions and other agencies simulating foodborne outbreaks.

DOH Office of Shellfish and Water Protection (OSWP) conducts its own internal emergency planning and continuity programs and records, as well as cooperating in the overall division and department emergency planning and training.

Food and Drug Administration (FDA) conducts its own internal emergency planning and leads efforts to improve communication and coordination between states responding to food emergencies that cross state lines. FDA OHAFO-W6 plays a primary role in maintaining the Washington Food/Feed Rapid Response Team (RRT).

USDA Food Safety Inspection Service (USDA FSIS) is a part of the ESF-11 program and may be called to respond to emergency (flood/hurricane/etc.).

Supporting Role

WSDA Food Safety and WSDA Animal Feed supports emergency planning by reviewing emergency planning documents and participating in table top and functional exercises regularly through RRT and other emergency response programs.

All WSDA Food Safety Compliance Specialists complete ICS 100 and 200; some have taken more advanced courses. WSDA Food Safety also engages in maintaining RRT policies and procedures in the Washington RRT Operations Manual.

Washington Food/Feed Rapid Response Team (RRT) supports the food/feed regulatory programs within WSDA by providing subject matter expertise related to emergency management and response, ICS, traceback, multi-stakeholder collaboration, etc.

WSDA FSCS Laboratory supports emergency planning by participating in emergency planning discussions and activities.

WSDA Chemical and Hop Laboratory supports emergency planning by participating in emergency planning discussions and activities.

The **WSDA Homeland Security Program/ Emergency Operations Center** will support any WSDA element by providing emergency planning, training in emergency response subjects such as the Incident Command System and responder safety, and coordination with external agencies during a disaster or incident, when activated. It will assist in providing communications between responders and WSDA and State policy makers.

DOH Food Safety Program supports Emergency Planning by being a resource to LHJs, which have the authority and responsibility for emergencies. An Emergency Response Plan, which will outline specific areas of support, has been drafted and is being revised.

DOH Office of Radiation Protection supports Emergency Planning in the event of a radiological emergency. Radiation Protection acts as a resource to other agencies and the public. Protective Action Guides have been developed for use during an emergency response which outlines dose & trigger levels used for food control. Radiation Protection can also provide guidance from state regulations to the regulatory authority.

DOH Emergency Planning supports emergency planning for programs in the Department of Health. The Public Health Emergency Preparedness and Response program works to improve the ability of DOH to respond to acts of bioterrorism, outbreaks of infectious disease and other large-scale public health emergencies or mass casualty incidents. Since this program responds to a variety of public health emergencies, it provides expertise in emergency response procedures. This program supports the DOH Food Safety Program in maintaining a plan of response to food emergencies.

USDA Animal and Plant Inspection Service (USDA APHIS) supports emergency planning by working with WSDA on its planning efforts.

Resource #3

Authorities and Control Measures

CONTENTS

- A. Food/Feed Control Measures
- B. Washington State Food Safety: A Team Approach
- C. Who Does What – Food Service

A. Food/Feed Control Measures

CONTROL MEASURES	PRINCIPAL PARTIES					
	Local Health Jurisdictions LHJs	Wash. State Dept. of Agriculture WSDA	Wash. St. Dept. of Health DOH	Food & Drug Admin. FDA	U.S. Dept. of Agriculture, Food Safety and Inspection Service USDA -FSIS	Centers for Disease Control & Prevention CDC
Hold	Y		C / Y	Y*	Y	
Seize	Y	Y		Y**	Y	
Condemnation		Y				
Cease/Desist/ Injunction	Y	Y	C / Y	Y***	Y	
License/Registration	Y	Y	C / Y	Y	Y	
Menu/Ingredient limitations	Y	Y	C / Y			
Embargo		Y				
Closure	Y	Y	C / Y	***	Y	
Exclusions / Restrictions	Y		C / Y			
Recalls		S	S	Y	Y	S
HACCP	Y	Y	C / Y	Y	Y	
Risk Control Plans	Y	Y	C/Y		Y	
Menu / Supplier / Recipe Modifications	Y		C / Y			
Stop Sale		Y				

Y = Yes, the agency performs this function.

S = Support role only. Agency does not have authority to order the control measure.

C = Consultation (e.g., provide advice to LHJ)

* FDA has the authority to hold imported product prior to release into interstate commerce and Administrative Detention to detain an article of food for a reasonable period, not to exceed 20 calendar days, after the detention order is issued. However, an article of food may be detained for 10 additional calendar days if a greater period of time is required to institute a seizure or injunction action. The entire detention period may not exceed 30 calendar days (21 CFR 1.379).

** FDA has the authority to seize an FDA regulated product; however this is a lengthy compliance process and not something that can be done immediately in the field or even within a few days.

*** FDA can seek an injunction to order a firm to stop breaking the law. A firm may shut down temporarily to address the problem; some close. Injunctions are the result of a lengthy compliance process and cannot be done immediately in the field.

B. Washington State Food Safety: A Team Approach

AGENCY	AUTHORITY	ROLE / JURISDICTION
Washington State Department of Agriculture (WSDA)	RCW 69.04 Chapter 15.53 RCW Chapter 15.135 RCW (& others)	Food Processors / Dairy Products (regulate) Animal Health and Custom Slaughter (regulate) Marijuana infused edibles (license and regulate processing facilities) Food Labeling – state and federal requirements (<i>primary enforcement authority</i>) Agricultural Products – Facilitates the movement of Washington agricultural products in domestic and international markets Small Farms and Direct Marketing – Publishes the “Green Book” to assist small businesses to understand the rules and regulations for direct marketing Exports – Issues export certificates of sanitation and free sale for food products manufactured in Washington State Organic Foods – Protects consumers and supports the organic food industry by ensuring the integrity of organic food products Commercial Feed – Protects the safety and integrity of animal food Rapid Response Team – Manages the FDA grant to establish and train a statewide team to respond to food and feed-related emergencies
Department of Health (DOH)	Chapter 43.70 RCW Chapter 69.06 RCW Chapter 246-100 WAC (& others)	Retail Food Safety – Statewide program oversight Food Emergency Coordination – Coordinates statewide response to food recalls and misc. food emergencies Technical Assistance (to local health, the industry and the public) Foodborne Disease Outbreak Investigations – Provides environmental health, lab and epidemiology support to local health and state agencies Shellfish Processors (regulate) Certain institutional food service operations such as ferries, state training facilities, and certain community colleges (OHSO has regulatory authority at hospitals, prisons, residential treatment facilities but often defer to local health). Nutrition – Education/statewide policy leadership
Dept. of Social and Health Services (DSHS)	(several)	Certain institutional food service operations (regulate; often defer to local health)
Dept. of Children, Youth, and Families (DCYF)	Chapter 43.215 RCW (& others)	Child Care Facilities (regulate)
State Board of Health	Chapter 43.20 RCW Chapter 69.06 RCW	Adopt Food Safety Rules (WAC 246-215) Adopt Food Worker Training Rules (WAC 246-217)

AGENCY	AUTHORITY	ROLE / JURISDICTION
Local Health (35 statewide)	Chapter 70.05 RCW Chapters 246-215, 246-217 WAC Chapter 246-100 WAC	Retail food service (regulate) Restaurants, groceries, bakeries, meat markets, bed and breakfasts, mobile units, temporary food service Food banks, meal programs Food worker training Foodborne disease outbreak investigations Supports recalls by doing recall verification
U.S. Food and Drug Administration (FDA)	21 C.F.R. Part 1.379 (federal)	Food Manufacturers, Processors, Distributors/Transporters and Storage locations (interstate commerce required on components OR finished product) (regulate) Also regulate venison and other game meat not regulated by USDA, certain egg products, bottled water, food additives and infant formula Food Additives / Food Irradiation (regulate) Imported and exported foods (regulate) Animal food for livestock and pets (regulate) Dietary Supplements (regulate) Federal Food Labeling Rules
U.S. Dept. of Agriculture (USDA)	(federal)	Meat / Poultry / Eggs (regulate)
Environmental Protections Agency (EPA)	(federal)	Use of Pesticides and Sanitizers (regulate)
WSU Extension		Consumer Education Small Processors – Education/Product Evaluation Small Farms – Education, Assistance Nutrition Education Research – Agriculture, Farming, Animal Health, Food Safety
Office of the Superintendent of Public Instruction (OSPI)	Chapter 34.05 RCW (& others)	National School Lunch and Breakfast Program (Food Availability, Food Safety and Nutrition)
Food Industry		Manufacture, sell, and serve food every day

Source: Washington State Department of Health, 2010. Updated for content August 2020.

C. Who Does What – Food Service Only

FACILITY	AGENCY INSPECTING FOOD SERVICE
Adult Family Homes	DSHS
Community Colleges	DOH FSP*, and LHJs
Child Care	DCYF*
Hospitals**	DOH OHSO*
Jails (local/county)	LHJs
Nursing Homes	DSHS
Prisons (WA Dept. of Corrections)	DOH OHSO*
Residential Treatment Facilities	DOH OHSO*
Restaurants, grocery stores, bakeries, taverns, temporary events, mobiles, caterers, private and public schools and universities, farmers' markets, vending machines, meat markets and preschools	LHJs
State Ferry food service	DOH FSP*
State Hospitals (Western/Eastern State Hospital)	DOH OHSO* and FSP* When Requested by Medicare
Temporary Worker Housing	DOH OHSO*
Transient Accommodations (hotels, motels, bed and breakfasts, resorts, etc.)	DOH EPH and LHJs
Retirement Homes not inspected by DSHS	LHJs
Marijuana Infused Edibles	WSDA
Cottage Foods	WSDA

* For routine inspections. (Typically defer to LHJs for outbreak investigations).

** Does not include hospitals run by the Veteran's Administration (VA). Only the VA has jurisdiction over their facilities.

Source: *Washington State Department of Health*

DCYF = Washington State Dept. of Children, Youth, and Families

DOH = Washington State Dept. of Health

DOH EPH = DOH Environmental Public Health

DOH OHSO = DOH Office of Health Systems Oversight

DSHS = Washington State Dept. of Social and Health Services

LHJ = Local Health Jurisdiction

WSDA = Washington State Dept. of Agriculture

Resource #4

Jurisdiction by Food Commodity

Regulatory Jurisdiction for Commercial Food Products

PRODUCT	Washington State Dept. of Agriculture WSDA	Washington State Dept. of Health DOH	Food & Drug Administration FDA	U.S. Dept. of Agriculture Food Safety Inspection Service USDA FSIS
Red meat products	Custom meat slaughter and cut/wrap (beef, swine, sheep, goat)		Non-specified red meats	Cattle, sheep, goats, swine, horses, mules, other equine
Exotic Meat and Wild Game	Buffalo, game farm animals, ratites (ostrich, emu, rhea), etc.; Wild game		Non-specified birds: e.g., emus, ratites, wild birds	
Poultry	Intrastate only Food Processing (under 20,000 birds) or Special Poultry Permit (small on-farm slaughter)			Domesticated birds: chicken, turkey, ducks, geese, guineas
Other meat products	<2% cooked or <3% raw meat in product (also see Sandwiches)		Products with 3% or less raw meat, < 2% cooked meat or other portions of the carcass, or <30%fat, tallow or meat extract, alone or in combination	Products containing 3% or more red meat (wet)
Other poultry products			Products containing <2% cooked poultry meat; <10% cooked poultry skins, giblets, fat and poultry meat (limited to <2%) in any combination	Products containing 2% or more poultry (wet)
Shellfish		State Control Authority (SCA) for molluscan bivalve shellfish (oysters, clam, mussels) under NSSP	Oversees NSSP/ISSC/SCA's in sanitary control of shellfish	
Seafood*			Finfish, shellfish, marine food animals, marine plant additives	

*National Marine Fisheries Service and Department of Commerce also have regulatory authority over marine food species.

NSSP = National Shellfish Sanitation Program

ISSC = Interstate Shellfish Sanitation Conference

PRODUCT	Washington State Dept. of Agriculture WSDA	Washington State Dept. of Health DOH	Food & Drug Administration FDA	U.S. Dept. of Agriculture Food Safety Inspection Service USDA FSIS
Eggs	Shell eggs, processed eggs, products containing eggs		Shell eggs, products containing egg products and other egg processing not covered by USDA (e.g., restaurants, cake mix plants, bakeries). Enforcement of shell egg labels/labeling	Pasteurized processed egg products, egg processing plants
Dairy Products	Interstate Milk Shippers (IMS) farms and plants; Retail Raw Milk (intrastate only).		Cheese	
Fruits and Vegetables	Raw agricultural commodities (licensing exempt, but may inspect); processors (licensed and inspected)			
Soup	Non-meat soup and soup with <2% cooked or <3% raw meat.		All soup not covered by USDA.	
Sandwiches	Close-faced meat and non-meat.		Closed-faced meat and non-meat sandwiches, sliced egg sandwich (closed faced).	Open-faced meat sandwiches.
Other products	All wholesale food and beverage processing and warehousing, including beer and wine (beer and wine are exempt from licensing, but not inspection); mobile processors, if meet Food Processor license requirements.		Cheese pizza, onion and mushroom pizza, meat-flavored spaghetti sauce (<3% meat), meat-flavored spaghetti sauce with mushrooms, (2% meat), pork and beans, sliced eggs sandwich (closed-faced), frozen fish dinner, rabbit stew, shrimp-flavored instant noodles, venison jerky, buffalo burgers, alligator nuggets, noodle soup chicken flavor.	Pepperoni pizza, meat lovers stuffed crust pizza, meat sauces (3% or more red meat), spaghetti sauce with meatballs, hot dogs, beef/veg pot pie.
Exceptions to the above	WSDA may cover retail products for LHJs, such as low acid, acidified, and hermetically sealed container products; products sold both retail and wholesale when the County exempts retail to WSDA jurisdiction; other products LHJs request for WSDA to cover.		All foods involved aboard an interstate vessel, plane, train, bus.	
Feed and Pet Food **	Livestock feed producer/distributor licensing. Pet food/Specialty Pet Food registration.		Medicated and non-medicated animal feeds and pet foods.	

**Local Health Jurisdictions may regulate pet food and poultry retailers.

Adapted from "Multi-State Foodborne Outbreak Investigations: Guidelines For Improving Coordination and Communication," National Food Safety System Project Outbreak Coordination and Investigation Workgroup, February 2001.

Resource #5

Incident Command System (ICS)

A. Overview

The Incident Command System (ICS) is a valuable standardized tool for organizing and managing emergency response. ICS establishes common standards in organization, terminology and procedures. ICS is designed to integrate facilities, equipment, personnel, procedures, and communications within a common organizational structure. Typically, an incident response is structured to facilitate activities in five areas: command, operations, planning, logistics, and finance/administration. Advantages include:

- ICS saves time. The organizational structure for the response is largely established ***before*** an incident occurs. Pre-established terminology and procedures support clear communication and decision-making. The documentation created with ICS also assists with recalling activities several years after an incident has concluded.
- ICS is flexible. It is scalable, modular, and suitable for all-hazard response. The structure can be expanded and contracted as needed. Which areas are active and the level of staffing will vary with the size and complexity of the response.
- ICS is suited for multi-jurisdictional response. Through Unified Command, ICS enables organizations with jurisdictional authority or functional responsibility for an incident to support each other through the use of mutually developed incident objectives. Each participating agency maintains its own authority, responsibility, and accountability. Coordination between agencies is enhanced, and integration occurs at an Incident Command Post.
- ICS is widely used by all levels of government. ICS is a key component of the National Incident Management Systems (NIMS) and Washington State's Comprehensive Emergency Management Plan (CEMP) and State Emergency Operations Center (SEOC).

The Washington food/feed Rapid Response Team (RRT) utilizes ICS for food/feed emergency response coordination. At the local level, coordinating structures are usually composed of entities within a specific functional area such as public works, law enforcement, emergency medical services, and fire departments. Some jurisdictions and agencies regularly use ICS; others do not. However, during a disaster many agencies may find themselves part of a larger response effort organized under ICS.

The above information was adapted from the FEMA website and the Washington State Comprehensive Emergency Management Plan, June 2011.

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- B. Resources
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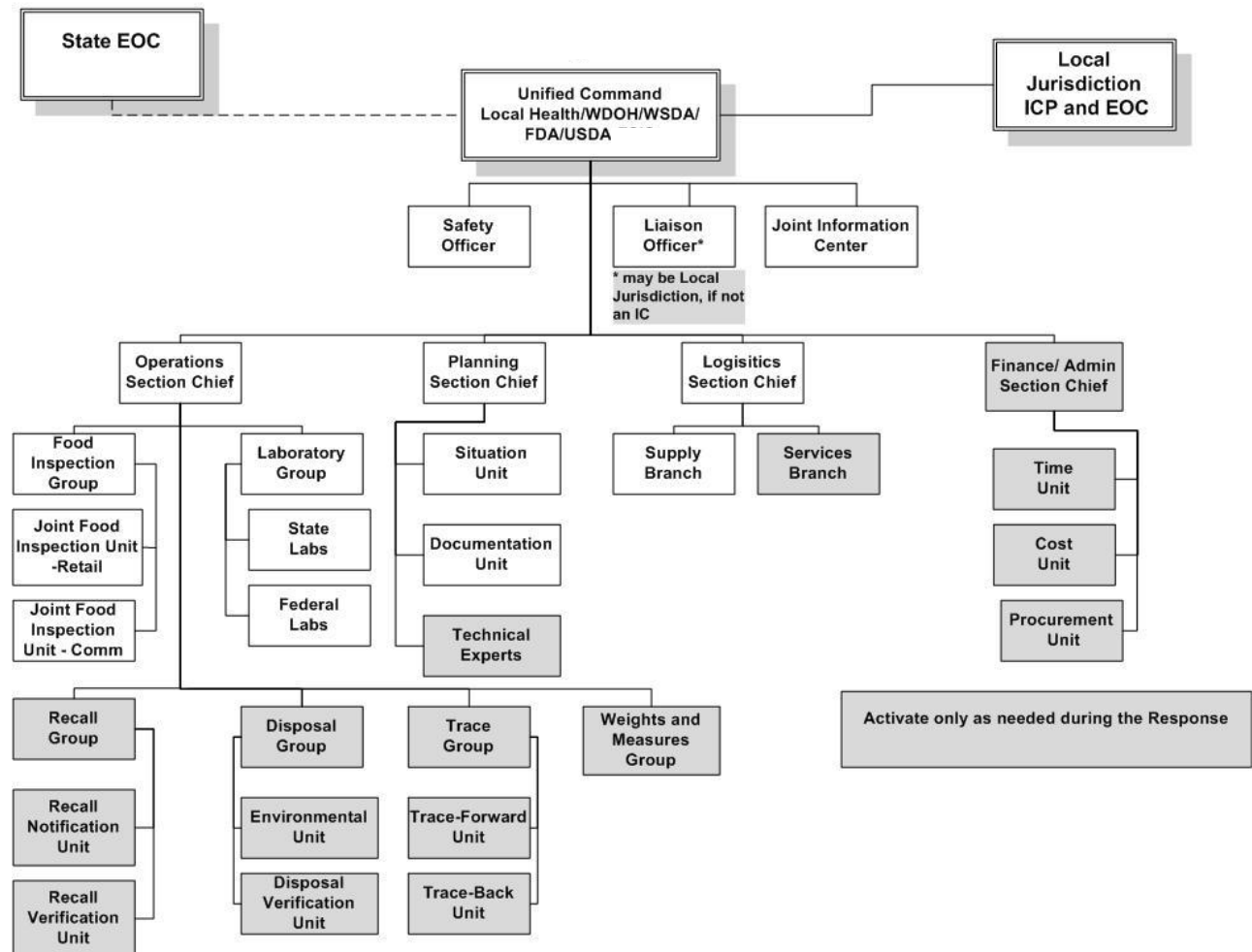
B. Resources

The Federal Emergency Management Agency (FEMA) website includes ICS information, documents and training:

- <https://training.fema.gov/emiweb/is/icsresource/>
- <https://training.fema.gov/nims/>
- <https://training.fema.gov/>

C. Sample ICS Structure for Food Emergencies

The details of the basic areas of command, operations, planning, logistics, and finance/administration will vary according to the needs of the response. The sample structure below shows how a food emergency response might be organized under ICS.



SOURCE: Multi-Agency Response Plan for Food Inspection in a Flooding Event in the Green River Valley, 2010

D. Terminology

ICS—particularly Unified Command—requires the use of shared terminology during an incident response. Common ICS terms are listed below. The definitions shown were borrowed from *ICS-300: Intermediate ICS for Expanding Incidents, Student Manual*, v. 2.0, April 2008.

For terms related to food emergencies, see Resource #8 – Glossary. Also, Resource #6 –Acronyms includes ICS acronyms.

Agency Representative	A person assigned by a primary, assisting, or cooperating government agency or private organization that has been delegated to make decisions affecting that agency's participation in incident management activities following appropriate consultation with the leadership of that agency.
Assignments	Tasks given to resources to perform within a given operational period that are based on objectives defined in the Incident Action Plan (IAP).
Base	The location at which primary Logistics functions for an incident are coordinated and administered. There is only one Base per incident. The UC may be co-located at the Base.
Branch	The organizational level having functional or geographical responsibility for major aspects of incident operations. A Branch is organizationally situated between the Section Chief and the Division or Group level in the Operations Section and between the Section and Unit level in Logistics Section. Branches are identified by Roman numeral or by functional area.
Chain of Command	A series of command, control, executive, or management positions in hierarchical order of authority.
Chief	The ICS title for individuals responsible for management of functional Sections: Operations, Planning, Logistics, and Finance/Administration.
Command Staff	Consists of the Public Information Officer (PIO), Safety Officer, Liaison Officer, and other positions as required, who report directly to the Unified Command. They may have an assistant or assistants, as needed.
Command	The act of directing, ordering, or controlling by virtue of explicit statutory, regulatory, or delegated authority.
Cooperating Agency	An agency supplying assistance other than direct operational support functions or resources to the incident management effort.

Delegation of Authority	A statement provided to the Unified Command by the Agency Executive(s) delegating authority and assigning responsibility. The Delegation of Authority can include objectives, priorities, expectations, constraints, and other considerations as needed. Also known as a Letter of Expectation.
Demobilization	The orderly, safe, and efficient return of an incident resource to its original location and status.
Deputy	A fully qualified individual who, in the absence of a superior, can be delegated the authority to manage a functional operation or perform a specific task. In some cases, a deputy may act as a relief to a superior, and therefore must be fully qualified in the position. Deputies are typically assigned to Unified Commanders, General Staff, and Branch Directors.
Director	The ICS title for individuals responsible for supervision of a Branch.
Emergency Operations Center (EOC)	The physical location at which the coordination of information and resources to support incident management (on-scene operations) activities normally takes place. An EOC may be a temporary or permanently established facility and may be organized by function, jurisdiction, or some combination of the two.
Finance/Administration Section	The Section responsible for all administrative and financial considerations surrounding an incident.
General Staff	A group of ICS personnel organized according to function and reporting to the Unified Command. The General Staff usually consists of the Operations, Planning, Logistics, and Finance/Administration Section Chiefs.
Group	Established to divide the ICS management structure into functional areas of operation. Groups are composed of resources assembled to perform a special function not necessarily within a single geographic division. Groups are located between Branches and resources in the Operations Section.
Hazard	Something that is potentially dangerous or harmful, often the root cause of an unwanted outcome.
Incident Action Plan (IAP)	An oral or written plan containing general objectives reflecting the overall strategy for managing an incident. It may include the identification of operational resources and assignments. It may also include attachments that provide direction and important information for management of the incident during one or more operational periods.

Incident Command Post (ICP)	The field location where the primary functions are performed. The ICP may be co-located with the incident base or other incident facilities.
Incident Command System (ICS)	A standardized on-scene emergency management construct specifically designed to respond to one or more incidents without being hindered by jurisdictional boundaries. ICS is a combination of facilities, equipment, personnel, procedures, and communications that operate within a common organizational structure designed to aid in the management of resources during incidents. ICS is used for all types of emergencies and may be scaled in size depending on the dynamic needs of the incident response.
Incident Command	Responsible for the overall management of the incident and consists of the Incident Commander, either single or unified command, and any assigned support staff.
Incident Commander	The individual responsible for all incident activities, including the development of strategies and tactics and the ordering and release of resources. The IC has the overall authority and responsibility for conducting and managing all incident operations at the incident site(s).
Incident Objectives	Statements of guidance and direction needed to select appropriate strategy(s) and the tactical direction of resources. Incident objectives are based on realistic expectations of what can be accomplished when all allocated resources have been effectively deployed. Incident objectives must be specific, measurable, action-oriented, realistic, and time-sensitive.
Incident	An occurrence or event, natural or manmade, which requires a response to protect life or property.
Initial Response	Resources initially committed to an incident.
Interoperability	The ability of emergency management/response personnel to interact and work well together. Communication systems should also be compatible in order to share data with other jurisdictions and/or levels of government.
Joint Information Center (JIC)	A facility established to coordinate all incident-related public information activities. It is the central point of contact for all news media. Public Information officials from all participating agencies should co-locate at the JIC.
Jurisdiction	A range or sphere of authority.

Laboratory Group Leader/Branch Director	An individual with laboratory-based knowledge who coordinates the technical aspects of sample collection and resource allocation, proper sample transport, and offers technical assistance on laboratory-based practices and analysis/interpretation of laboratory data.
Liaison Officer	A member of the Command Staff responsible for coordinating with representatives from cooperating and assisting agencies and organizations.
Logistics Section	The section responsible for providing facilities, services, and material support for the incident.
Logistics	Providing resources and other services to support incident management.
Operational Period	The time scheduled for executing a given set of operation actions, as specified in the Incident Action Plan. Operational periods can be of various lengths, although they usually last 12-24 hours.
Operations Section	The Section responsible for all tactical incident operations and implementation of the Incident Action Plan.
Plain Language	Communication that can be understood by the intended audience and meets the purpose of the communicator. Plain language is designed to eliminate the use of agency-specific codes, acronyms, and abbreviations during an incident.
Planning Meeting	A meeting held before and throughout the duration of an incident to select specific strategies and tactics for incident control operations and for service and support planning. The Planning Meeting is a major element in the development of the Incident Action Plan.
Planning Section	The Section responsible for the collection, evaluation, and dissemination of operational information related to the incident, and for the preparation and documentation of the Incident Action Plan. Also maintains information on the current and forecasted situation and on the status of assigned incident resources.
Public Information Officer (PIO)	A member of the Command Staff responsible for interfacing with the public and media and/or with other agencies with incident-related information requirements.
Resources	Personnel and major items of equipment, supplies, and facilities available or potentially available for assignment to incident operations and for which status is maintained.
Safety Officer	A member of the Command Staff responsible for monitoring incident operations and advising the UC on all matters relating to operational safety, including the health and safety of response personnel.

Section	The organizational level having responsibility for a major functional area of incident management. The Section is organizationally situated between the Branch and Incident Command.
Span of Control	The number of resources for which a supervisor is responsible, usually expressed as the ratio of supervisors to individuals. An appropriate span of control is between 1:3 and 1:7, with optimal being 1:5.
Standard Operating Procedure (SOP)	Complete reference document or an operations manual that provides the purpose, authorities, duration, and details for the preferred method of performing a single function or a number of interrelated functions in a uniform manner.
Strategy	The general plan or direction selected to accomplish incident objectives.
Strike Team	A set number of resources of the same kind and type that have an established minimum number of personnel, common communications, and a leader.
Supervisor	The ICS title for an individual responsible for a Division or Group.
Tactics	Deploying and directing resources on an incident to accomplish the objectives designated by the strategy.
Task Force	Any combination of resources assembled to support a specific mission or operational need. All resource elements within a task force must have common communications and a designated leader.
Technical Specialist	Individual with special skills that can be used anywhere within the ICS organization. Normally perform the same duties during the incident that they perform in their everyday jobs and are certified in their field or profession.
Unified Command (UC)	An ICS application used when more than one agency has incident jurisdiction or when incidents cross political jurisdictions. Agencies work together through the designated members of the UC, often the senior person from agencies and/or disciplines participating in the UC, to establish a common set of objectives and strategies as well as a single Incident Action Plan.
Unit	The organizational element with functional responsibility for a specific incident Planning, Logistics, or Finance/Administration activity.
Unity of Command	Management principle stating that each individual involved in incident operations will be assigned to only one supervisor.

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Resource #6

Acronyms

CDC	Centers for Disease Control and Prevention
CDE	Communicable Disease Epidemiology
CEMP	Washington State Comprehensive Emergency Management Plan
CFR	Code of Federal Regulations
DCYF	Washington State Department of Children, Youth, and Families
DOH	Washington State Department of Health
DOH CDE	DOH Communicable Disease Epidemiology
DOH EPH	DOH Environmental Public Health
DOH FSP	DOH Food Safety Program
DOH OHSO	DOH Office of Health Systems Oversight
DOH OSWP	DOH Office of Shellfish and Water Protection
DOH PHL	DOH Public Health Laboratories
DOH ORP	DOH Office of Radiation Protection
DSHS	Washington State Department of Social and Health Services
EMAC	Emergency Mutual Aid Compact
EMD	Washington State Military Department, Emergency Management Division
EPA	U.S. Environmental Protection Agency
EOC	Emergency Operations Center
ERLN	U.S. EPA Environmental Response Laboratory Network
ESF	Emergency Support Function
FBI	U.S. Department of Justice, Federal Bureau of Investigation
FDA	U.S. Department of Health and Human Services, Food and Drug Administration
FDA /OHAFO-W6	FDA Office of Human Food Operations-Division 6 West (FDA Seattle District Office)
FEERG	FPTF Food Emergency Response Resource Guide
FEMA	Federal Emergency Management Agency
FERN	Food Emergency Response Network
FERP	Washington State Food Emergency Response Plan
FPTF	Washington State Food Protection Task Force
IC	Incident Command
ICLN	Integrated Consortium of Laboratory Networks
ICS	Incident Command System
ISSC	Interstate Shellfish Sanitation Conference
JIC	Joint Information Center

LEPC	Local Emergency Planning Committees
LHJ	Local Health Jurisdiction
LRN	Laboratory Response Network
MAC	Multi-Agency Command
MOU	Memorandum of Understanding
NAHLN	USDA, Animal and Plant Health Inspection Service, National Animal Health Laboratory Network
NIMS	National Incident Management System
NPDN	National Plant Diagnostic Network
NSSP	National Shellfish Sanitation Program
PFGE	Pulsed-Field Gel Electrophoresis
PIO	Public Information Officer
PNWEMA	Pacific Northwest Emergency Management Arrangement
RCW	Revised Code of Washington
RFR	Reportable Food Registry
RRT	Washington Food/Feed Rapid Response Team
RVC	Reserve Veterinary Corps
SCA	State Control Authority
SEOC	State Emergency Operations Center
UC	Unified Command
USDA	United States Department of Agriculture
USDA- APHIS	USDA Animal and Plant Health Inspection Service
USDA-FSIS	USDA Food Safety Inspection Service
USDA-OIG	USDA Office of Inspector General
USDA-SITC	USDA Smuggling, Interdiction and Trade Compliance
UW	University of Washington
WAC	Washington Administrative Code
WGS	Whole Genome Sequencing
WSDA	Washington State Department of Agriculture
WSDA FSCS	WSDA Food Safety and Consumer Services Division
WSU	Washington State University

Resource #7

Agricultural and Food Industry Information

Information about the agricultural and food industry in Washington may be useful when formulating a response to certain food emergencies.

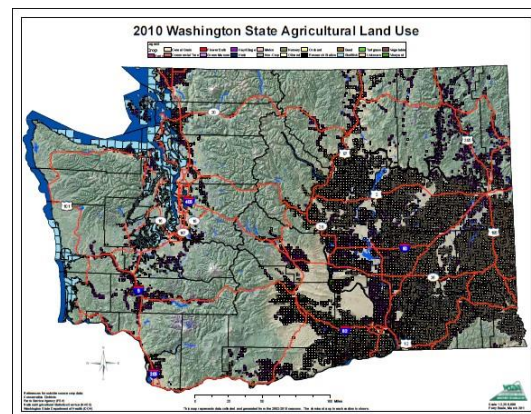
A. Crop Information and Commodity Commissions

The information below can be found through the Washington State Department of Agriculture Website agr.wa.gov. The Website also links to USDA's National Agricultural Statistics for Washington (Use the search function).

State Crop Map

Washington State Agricultural Land Use

<https://nras.maps.arcgis.com/apps/webappviewer/index.html?id=3d61db30686d467ea6f5e0197be32b25>



Crop Seasonality Charts

Washington Grown Fruits, Legumes and Herbs
Washington Grown Vegetables

agr.wa.gov/forms-and-publications/publications/harvest-schedules



Washington Agricultural Commodity Commissions

Commodity commissions are primarily engaged in marketing or research related to a specific commodity. See list below. For commission Web addresses and other contact information, see:

agr.wa.gov/washington-agriculture/commissions

Alfalfa	Cranberry	Puget Sound Salmon
Apple	Dairy Products	Red Raspberry
Asparagus	Dry Peas, Lentil	Seed Potato
Beef	Fruit	Strawberry
Beer	Grain	Tree Fruit Research
Blueberry	Hop	Turf grass Seed
Bulb	Mint	Wine
Canola	Potato	

B. Trade Associations

The information below has been excerpted from the Washington Secretary of State's Website: www.sos.wa.gov/corps/associations.aspx. The examples below do not represent a comprehensive list of associations.

Food Northwest (food processors in Washington, Idaho, and Oregon) 8338 NE Alderwood Road,
Suite 160
Portland, OR 97220
Phone: (503) 327-2200
FAX: (503) 327-2201
foodnorthwest.org

Pacific Coast Shellfish Growers Association
120 State Ave NE, #142
Olympia, WA 98501
Phone: (360) 754-2744
FAX: (360) 754-2743
www.pcsga.org

Pacific Seafood Processors Association (floating and shore-based seafood processing companies)
Seattle Office
1900 W. Emerson Pl., #205
Seattle, WA 98119
Phone: (206) 281-1667
Email: info@pspafish.net
www.pspafish.net

Washington Food Industry Association (independent grocers)

Mailing Address:

P.O. Box 706
Olympia, WA 98507-0706
(360) 753-5177
Phone: (360) 753-5177
www.wa-food-ind.org

Washington Hospitality Association

510 Plum Street S.E., Suite 200
Olympia, Washington 98501-1587
Phone: (800) 225-7166 | Local: (360) 956-7279 | Fax: (360) 357-9232
wahospitality.org

West Coast Seafood Processors Association (WCSPA)

650 NE Holladay St., Suite 1600
Portland, OR 97232
Phone: (503) 227-5076
FAX: (503) 296-2824
www.wcspa.com

Washington Cattlemen's Association

1301 North Dolarway Rd.
Ellensburg, WA 98926
Phone: (509) 925-9871
www.washingtoncattlemen.org

Western United States Agricultural Trade Association

4601 NE 77th Ave, Ste 240
Vancouver, WA 98662
Phone: (360) 693-3373
FAX: (360) 693-3464
www.wusata.org

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Resource #8

Glossary

This glossary is a collection of terms related to food emergencies. The terms and definitions below were collected in whole or in part from various sources for inclusion in the *Washington State Rapid Response Team Operations Manual*. Sources are indicated by a numeric subscript and are listed in a bibliography following the definitions. Other definitions may be appropriate, depending on the situation and the participants. For Incident Command System (ICS) terms, see Resource #5.

adulterated₂	A legal term meaning a food or feed product fails to meet federal or state standards. Adulteration usually refers to noncompliance with health or safety standards as determined in the U.S. by the FDA and USDA.
after-action review (AAR)₃	A learning tool intended for the evaluation of an incident in order to improve performance by sustaining strengths and correcting weaknesses. A portion of the review shall also include a formal After-Action Report that is completed within an appropriate amount of time after the conclusion of an incident and provides investigation and response partners a final summary.
analytic study₂	In epidemiology, a study designed to examine associations, typically hypothesized causal relationships; usually concerned with identifying or measuring the effects of risk factors or with the health effects of specific exposures.
case definition₂	Standardized criteria for deciding whether a person has a particular disease or health-related condition, by specifying clinical criteria and limitations on time, place, and person.
case₂	A countable instance in the population or study group of a particular disease, health disorder, or condition under investigation.
case-control study₂	A type of observational analytic study. Enrollment is based on the presence/absence of disease. Characteristics such as previous exposures are then compared between case and control groups to determine odds ratios for specific outcomes.
cause (of a foodborne outbreak or event)₇	The way, method, or manner of how the identified biological (pathogen, other detrimental microorganism), chemical (toxin, toxic agent), or other agent contaminated the suspect food.

chain-of-custody₂	Standards and procedures for documentation and record-keeping that tracks the possession of legal evidence (e.g., official samples) from one person/agency to another. The chain-of-custody also establishes proof that the items of evidence collected during an investigation are the same as those being presented in a court of law.
cluster₂	An unusual aggregation of cases grouped in time or space. Cluster definition may vary by type of agent, novelty of the agent subtype, season, and resources available for further investigation.
cohort study₂	A type of observational analytic study. Enrollment is based on exposure or membership in a group. Disease, death, and other health-related outcomes are then ascertained and compared to create incidence rates and relative risk metrics for those outcomes.
cohort₂	A well-defined group of people who have has a common experience or exposure and are followed up for the incidence of new diseases or events in a cohort study.
commodities₄	Foods that are traded and may be further processed into value-added products. Examples include milk, meats, fruits, vegetables, grains, and nuts.
confidence interval (CI)₆	A computer interval with a given probability that the true value is contained within that interval (e.g., 95% confidence that the true value lies between X and Y.)
control₂	In a case-control study, the comparison group of persons without disease.
descriptive statistics₄	Data collected during an epidemiological investigation that has been organized to summarize data by time, place, and person (e.g., number and percent of ill individuals who are male and female).
embargo₂	An order issued by a permit-issuing officials or his/her designated representative at a state or local agency that prevents food or feed items from being used, sold, donated, discarded, reworked, or otherwise disposed of until the order is lifted by the official, his/her designated representative, or court competent jurisdiction.
Emergency Operations Center (EOC)₁	The physical location at which the coordination of information and resources to support incident management (on-scene operations) activities normally takes place. An EOC may be a temporary or permanently established facility and may be organized by function, jurisdiction, or some combination of the two.
environmental sampling₄	The process of collecting samples from particular environmental locations using a sponge or swab. Points of collection depend on the sampling location(s), the organism of interest, process flow, and past swabbing results.

epidemic "Epi" curve₄	A histogram that displays the course of an outbreak or epidemic by plotting the number of cases according to time of onset (CDC).
epidemic₅	The occurrence, in excess of normal expectancy, of a disease, known or suspected to be infectious or parasitic origin.
epidemiology₃	Refers to the study of the occurrence of disease and other health-related conditions or events in defined populations. Epidemiologists conduct surveillance and carry out investigations using hypothesis testing and analytic research to identify causes of disease, including physical, biological, social, cultural, and behavioral factors that influence health.
firm₆	A company, farm, or business entity.
food/feed incident₃	An unintentional or deliberate contamination, threatened or actual, of food that may impact human or other animal health at any point in the production chain (e.g., pre-harvest production, processing, storage, distribution).
food₃	Defined in Section 201(f) of the Food, Drug and Cosmetic (FD&C) Act (21 U.S.C. 321) as (1) "articles used for food or drink for man or other animals, (2) chewing gum, and (3) articles used for components of any such article."
food emergency₇	An incident created by man or nature that threatens public health through potential or actual contamination of human or animal food (a.k.a. feed) and that demands immediate action to protect life and property.
hazard analysis₅	The process of determining what events are likely to occur in a specified region or environment (e.g., earthquakes, floods, industrial accidents).
hazard₁	Something that is potentially dangerous or harmful, often the root cause of an unwanted outcome.
histogram₄	A graphical representation of the frequency of an event divided into discrete intervals (e.g., the number of cases reported during a particular day).
HSPD-5₁	Homeland Security Presidential Directive 5, "Management of Domestic Incidents."
HSPD-7₁	Homeland Security Presidential Directive 7, "Critical Infrastructure, Identification, Prioritization, and Protection."
HSPD-8₁	Homeland Security Presidential Directive 8, "National Preparedness."
incidence rate₆	The rate at which new cases in a defined population is reported. Can be calculated in an observational cohort study.
incident₁	An occurrence or event, natural or manmade, which requires a response to protect life or property.

incubation period	The time interval from exposure to an infectious agent to the onset of symptoms of an infectious disease (CDC).
initial response₁	Resources initially committed to an incident
in-line sample₄	A sample collected during any point of production prior to the product being considered finished. Also known as "in-process" samples.
interoperability₁	The ability of emergency management/response personnel to interact and work well together. Communication systems should also be compatible in order to share data with other jurisdictions and/or levels of government.
jurisdiction₁	A range or sphere of authority.
laboratory₃	The facility or facilities that provide scientific data in the form of sample results to regulatory and investigational personnel during an incident.
logistics₁	Providing resources and other services to support incident management.
lot₆	A single grouping of manufactured or processed goods that is identified with a single code.
outbreak₂	Two or more cases of a similar illness shown by an investigation to result from a common exposure, such as ingestions of a common food. An outbreak is a cluster with a clear association between cases, with or without a recognized common source or known disease agent.
personal monitor₅	A device for measuring a person's exposure to a physical or chemical agent in the environment, such as radiation. Also known as a "personal dosimeter".
prevalence	The overall number of cases reported in a defined population.
p-value	A test of statistical significance. The probability that the observed results could have occurred by chance alone.
Rapid Response Team (RRT)₃	The RRT is a group of trained individuals who are involved in the operational activity of an incident response, including decision-makers, investigators, and technical specialists from participating agencies or organizations.
relative risk (RR)₆	The risk of illness in an exposed group divided by the risk of the same illness in an unexposed group. Calculated in observational cohort studies.
seizure₄	The process of a regulatory agency's taking physical possession of a potentially violative product by petitioning the courts.

serotype₄	The pattern of recognizable antigens on an organism's surface by which that organism may be identified.
source (of a foodborne outbreak or event)₇	The biological, chemical, or other agent causing the illness or injury, the identified food containing the contaminating agent, and the identified firm(s) most responsible for the contamination.
sporadic case₂	A case not linked epidemiologically to other cases of the same illness.
standard operating procedure (SOP)₁	Complete reference document or an operations manual that provides the purpose, authorities, duration, and details for the preferred method of performing a single function or a number of interrelated functions in a uniform manner.
strategy₁	The general plan or direction selected to accomplish incident objectives.
subtype₄	The physically distinct strain that an organism develops through its evolutionary history. May be used to identify a particular organism using laboratory techniques.
surveillance₂	The systematic collection, analysis, interpretation, and dissemination of data for public health action.
tactics₁	Deploying and directing resources on an incident to accomplish the objectives designated by the strategy.
traceback₂	The process by which the origin or source of a cluster of contaminated food is identified.
trace forward₂	Tracking a recalled product from the origin or source through the distribution system.

See next page for Bibliography for Glossary.

Bibliography for Glossary

Subscript No.	SOURCE
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7	Washington Food/Feed Rapid Response Team. <i>Washington State Rapid Response Team Operations Manual</i> . v.5.0, September 2019.