



Direct to Consumer and 3rd Party Delivery Food Safety

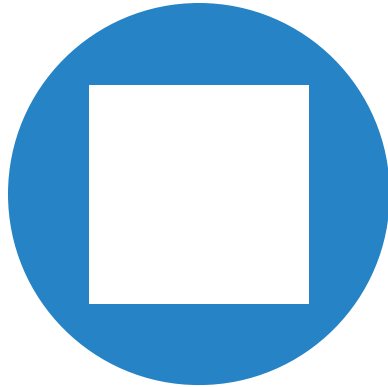
It's not just about meal delivery kits!



CT DPH FOOD PROTECTION PROGRAM - ENVIRONMENTAL HEALTH & DRINKING WATER BRANCH



Agenda -



WHAT ARE WE TALKING
ABOUT?



HOW DID WE GET HERE?



WHERE ARE WE GOING?

What Are We Talking About?




LobsterAnywhere EST. 1999 Search for your favorite seafood...

Help Rewards Log In YOUR CART

GIFTS ▾ LOBSTER ▾ SEAFOOD ▾ CHOWDER & BISQUE SURF & TURF INFO ▾

Home > Shop Seafood > Chowder, Bisque & Soups > Wicked Good Chowder and Whoopies




Wicked Good Chowder and Whoopies

★★★★★ 3 reviews \$79.00

Send a New England food gift of wicked good chowder and gourmet whoopie pies. Chowder and whoopie pies shipped to your long lost friends and family.

OUT OF STOCK



Sharp Cheddar | Shelburne Farms
 Joe St. Pierre | Food styling by Jay Howard | Prop styling by Ann Lewis

SHARP CHEDDAR
 Shelburne Farms | Vermont

 HOME CHEF

HEALTHY
MEALS

martha
&
MARLEY SPOON

PREPARED
MEALS

FACTOR_

sunbasket

FRESHLY

 HELLO
FRESH

 **Blue
Apron**

 GREEN
CHEF

Fast grocery delivery
or pickup
prime



Everything In Place Before You Arrive

**Your vacation starts the
minute you walk in the door!**

Groceries Ahead has been locally owned and operated and have been serving the SC coastal vacationers since 2003.

Your personal grocery order is shopped & stocked in your vacation destination prior to arrival.



Peapod®

Shop groceries online with your
local brand.



How Did We Get Here?

Background*:

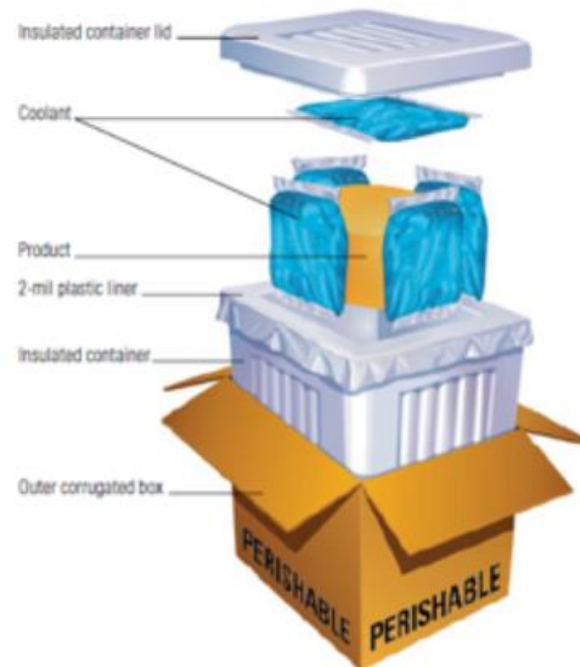
- Dr. William Hallman of Rutgers University was inspired by a gift he received
- He applied for a grant to study US online vendors offering raw meat, poultry, game, and seafood products with direct delivery to consumers using UPS, FedEx, and USPS
- The grant was a collaborative between Tennessee State University and Rutgers University
- During the study, they examined available food safety information from 427 US vendor websites who offered direct delivery of the above-mentioned products
- They received 169 orders, containing a total of 684 different products from these vendors and measured the delivery and food safety parameters of the products

*Slide information courtesy of Dr. Don Schaffner of Rutgers University

Proper Packaging (e.g. FedEx®)

- "We are not liable for perishable articles unless packaged for a minimum transit time of at least 12 hours greater than our delivery commitment time for the shipment... Your failure to use proper packaging releases us from any liability for spoiled perishables that we would otherwise assume."

Packaging Perishable Shipments With Gel Coolants



So, What did the study reveal?

- Surface temperatures varied significantly from -23°F to 75°F
- Temperature variations were attributable to the type of coolant used and the place of the coolant relative to the actual food product
- Gel packs were much less likely versus dry ice to hold product below 40°F

Top 10 worst foods by TPC

Item	Log CFU/g
NY Steak	8.96
Salmon	8.80
Chilean Sea Bass	8.73
Peeled Shrimp	8.44
Hamburger Patties	8.38
Halibut	8.37
Ground Beef	8.37
Silver Salmon	8.36
Wieners	8.15
Minute Steak	8.07

Salmonella positive samples

- Angus Burger
- Boneless Chicken Breasts
- Buffalo + Bacon
- Chicken Wings
- Garlic Lamb Sausage
- Ground Beef
- Ground Chicken
- Hamburger Patties
- Merguez Lamb Sausage
- NY Strip End Steak
- Pheasant Sausage
- Pork Chops
- Pork Sausage Patties
- Steak Burger Ground
- Turkey
- Wagyu Sliders
- Alaska Halibut
- Black Grouper
- Cod (2)
- Crab
- Haddock
- Halibut (3)
- Lobster Tail (2)
- Salmon, Cobo
- Salmon, Keta
- Salmon, Silver
- Salmon, Sockeye (2)
- Salmon, Wild, Burger
- Shucked Oyster
- Sole
- Swordfish Steak
- Tuna

CFP 2016-2018

- Mail Order Food Safety Committee (Issue 2016 III-037) was created to:
 - Identify **best practices** and **existing guidance documents** related to **shipment of perishable food items directly to a consumer**.
 - Develop a guidance document for food establishments that includes **best practices for transportation of perishable food items** directly to a consumer to include **proper packaging; temperature control** during shipping, receiving, and storage; **return of compromised and abused products**; and **other** food safety related topics.
 - Share results...

CFP 2018-2020

- Direct to Consumer Delivery Committee
 - Identify current recommended practices and existing guidance documents that relate to shipment directly to a consumer of perishable food items **and for the safe delivery of food by Third Party Delivery Services (TPDS)** entities.
 - Revise the Guidance Document for Mail Order Food Companies that includes recommended practices for transportation directly to a consumer of perishable products, to include **proper packaging; temperature control** during shipping, receiving, and storage; **return of compromised and abused products**; and **other** food safety related topics. Current guidance document to be revised to include **food safety training for the TPDS entities**, and information on **all food delivery practices** from food production, distribution, or retail food service facilities.
 - Share results...



**Guidance Document for
Direct-to-Consumer and Third-Party
Delivery Service Food Delivery**

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2018-2019 AFDO Food Committee was charged with:

Develop guidance on regulation of direct consumer online ordering establishments such as Amazon.

Where Are We Going?

Safe Handling of Mail Order Foods

Food Item	Condition Upon Arrival	STORAGE Pantry	STORAGE Refrigerator 40 °F	STORAGE Freezer 0°F
Meats				
Beef and Lamb; steaks and roasts	Frozen or refrigerator cold	N/A	3-5 days	1 year
Game Birds	Frozen or refrigerator cold	N/A	1-2 days	1 year
Pork, chops, and roasts	Frozen or refrigerator cold	N/A	3-5 days	6 months
Turkey—smoked, cooked	Frozen or refrigerator cold	N/A	7 days	6 months
Turkey—whole, uncooked	Frozen or refrigerator cold	N/A	1-2 days	1 year

FDA Hosts New Era of Smarter Food Safety Summit on E-Commerce, October 19-21, 2021

Because of the increasing number of consumers ordering their foods online, convening this summit is a goal set in FDA's New Era of Smarter Food Safety blueprint. The number of consumers ordering food online has been steadily increasing over the years, but it has skyrocketed during the COVID-19 pandemic, according to reports of consumer buying patterns. The blueprint goal is to convene a summit to identify courses of action to address potential food safety vulnerabilities, including those that may arise in the “last mile” of delivery.



Whether you use meal kits, restaurant delivery or grocery delivery, home food delivery gives us great food options! With so many more ways to bring food into our homes, our role in keeping great food SAFE has never been more important.

#PrepYourself



Be delivery smart!

Even as food delivery becomes more a part of your life, food safety remains important for you and your family!

[LEARN MORE ABOUT FOOD DELIVERY](#)



Know your role!

As the way we receive food changes, the core food safety practices remain essential to protecting our health and the health of those we love.

[LEARN MORE ABOUT YOUR ROLE](#)



Report issues!

Reporting a foodborne illness is a critical part of keeping food safe for everyone.

[LEARN MORE ABOUT REPORTING ISSUES](#)

Download Free Prep Yourself Resources

Questions that linger.....

Who's jurisdiction? Federal, State or local?

Licensing?

Enforcement....how, who, when?

Is it considered Interstate Commerce?

Return policies for adulterated food?

What about foodborne illness complaints? Who investigates?



Thanks for
listening!

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