The Next 25 Years of Food Policy in America

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WORLD

800 Million Sick

420,000 Deaths

USA

48 Million Sick

128,000 Hospitalized

3000 Deaths


Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if mishandled. For your protection, follow these safe handling instructions.

1. Keep refrigerated or frozen.
2. Thaw in refrigerator or microwave.
3. Keep raw meat and poultry separate from other foods.
4. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
5. Cook thoroughly.
6. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Dr. Darin Detwiler
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**Cost of Food Fraud**

- **>$50 Billion / Year Worldwide**
  (Michigan St. Food Fraud Initiative)

- **>$15 Billion / Year in the U.S.**
  (Grocery Manufacturers Association)

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**Cost of Foodborne Illness**

- **>$15 Billion / Year**
  (USDA)

- **>$77 Billion / Year with estimated total annual health-related costs**
  (Journal of Food Protection)

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**Cost of Food Allergies**

- **~$25 Billion / Year in the U.S.**
  for prevention & treatment
  (Northwestern University)

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**Cost of Food Defense**

- The anticipated cost of a terrorist attack on the US food supply
  ~ **$130 Billion**
  (USDA/University of Florida)

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Morbidity and Mortality Weekly Report (MMWR) May 23, 2014 / 63(20);441-445

- 16 illnesses met DOHMH outbreak investigation criteria
- 3 previously unreported restaurant-related outbreaks
- Investigation of restaurants identified multiple food-handling violations

The results suggest that online restaurant reviews *might help* to identify unreported outbreaks of foodborne illness and restaurants with deficiencies in food handling.

However, investigating reports of illness in this manner might require *considerable time and resources.*
BLOCKCHAIN

FOOD SAFETY & MORE

FinTech => RegTech
- Rapid trace back
- Predictive analytics
- Stronger auditing
- Increased efficiency
- Increased safety and security

- Proactive - protect brand reputation
- Supports those who prioritize food safety
- Consumer protection better aligned
- Increased trace back
- Greater accountability
- New job markets
- Rapid trace back
- Predictive analytics
- Stronger auditing
- Increased efficiency
- Increased safety and security

- Reduced quality of distributed data
- Lack of uniformity
- Technology gaps and lack of strong workforce
- Leadership weakness
- False sense of security

- Proactive - protect brand reputation
- Supports those who prioritize food safety
- Consumer protection better aligned
- Increased trace back
- Greater accountability
- New job markets

- Security of information
- Barriers to market
- Information can be falsified
- Acceptance in courts, etc.
37 States (+ DC) - **SINGLE** state regulatory agency responsible for regulating **restaurants** and **retail food stores**

**14 States that have multiple regulatory agencies**

1 State has 3 agencies
- 2 for both **restaurants** and **retail food stores**
- 1 for **restaurants**

4 States have 2 agencies
- 1 for both **restaurants** and **retail food stores**
- 1 for **retail food stores**

7 States have 2 agencies
- 1 for **restaurants**
- 1 for **retail food stores**

2 States have 2 agencies – BOTH **restaurants** and **retail food stores**

## FDA Food Code Adoptions by State

<table>
<thead>
<tr>
<th>FDA FOOD CODE Version Adopted (as of 2016)</th>
<th>States that use them</th>
</tr>
</thead>
<tbody>
<tr>
<td>1995</td>
<td>SD</td>
</tr>
<tr>
<td>1997</td>
<td>MN</td>
</tr>
<tr>
<td>1999</td>
<td>AZ, MA, <strong>CT Dept. of Public Health</strong></td>
</tr>
<tr>
<td>2001</td>
<td>CA, <strong>FL Dept. of Health</strong>, IN, LA NJ, NY St. Dept. of Ag., VT</td>
</tr>
<tr>
<td>2005</td>
<td>AK, KY, RI, WV</td>
</tr>
<tr>
<td>2009</td>
<td>AR, CO, DC, <strong>FL Dept. of Business and Professional Regulations, FL Dept. of Agriculture</strong>, HI, IA, KS, MD, ME, MI, NC, ND, NE, NH, OH, OR, TN, UT, WA, WI, WY</td>
</tr>
<tr>
<td>2013</td>
<td>AL, <strong>CT Dept. of Consumer Protection</strong>, DE, GA, ID, IL, MO, MS, MT, NM, NV, OK, PA, SC, TX, UT, VA</td>
</tr>
</tbody>
</table>

**NOT ADOPTED**

New York State Department of Health, Vermont Agency of Agriculture, Food & Markets

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“The things described by Mr. Sinclair happened *yesterday*, are happening *today*, and will happen *tomorrow*, and the next day, until some Hercules comes to cleanse the filthy stable.”
Thank you

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