

FoodRisk.Org

The Online Resource for Food Safety Risk Analysis

Joint Institute for Food Safety and Applied Nutrition JIFSAN Home



FoodRisk.org



The Online Resource for Food Safety Risk Analysis 

Risk AnalysisDatabasesResourcesInteragency RACCommunityJIFSAN SitesAbout Us

Tools

- Modeling and Simulation
- Predictive Micro Tools
- Exposure Tools
- Dose-response Tools
- Monitoring and Surveillance
- Nutrition Assessment
 - More tools

Exclusives

- Analyses of the Relationships between Consumer Health Concerns and Purchase of Food Products
- FDA Labeling Cost Model
- RAC Symposium 2004: Data Collection and Utilization in Risk Assessment and Management Decisions - Meeting Presentations
- RAC Symposium 2003: Peer review of Risk Assessments and Related Activities - Meeting Presentations
- The Food Handling Practices Model (FHPM)
- Cost of Reformulating Foods and Cosmetics
- FARE Microbial™

• More exclusives...

SEARCH

FoodRisk.org Database of Links

Events

- Nutritional Risk Assessment
Feb. 28 - March 1
- CSL/JIFSAN Nanotechnology Symposium
June 26 - 28

• More events...

Food Safety Risk Analysis Training

OFFICE OF PROFESSIONAL STUDIES



A PAHO/WHO Collaborating Center

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- ◆ **Information for Food Safety Risk Analysis -**
 - Risk assessments
 - Databases
 - Tools for risk assessment
 - Database of food safety links
 - Teaching resources
 - Community
 - Etc.

Risk Assessment Example

Quantitative Assessment of the Relative Risk to Public Health from Foodborne *Listeria monocytogenes* Among Selected Categories of Ready-to-Eat Foods

<http://www.foodsafety.gov/~dms/lmr2-toc.html>

Source: Center for Food Safety and Applied Nutrition, Food and Drug Administration/Food Safety and Inspection Service, U.S. Department of Agriculture/Centers for Disease Control and Prevention

Summary: Assessment of the risks of serious illness and death from *Listeria monocytogenes* in 23 categories of ready-to-eat foods

Resource type: risk assessment, tables, charts

Publication Date: September 2003

ID: 3285

Risk Assessment for *Listeria monocytogenes* in Deli Meat

http://www.fsis.usda.gov/Science/Risk_Assessments/index.asp

Source: Food Safety and Inspection Service, U.S. Department of Agriculture

Author: Gallagher, Daniel L.; Ebel, Eric D.; Kause, Janell R.

Summary: Risk assessment regarding risk of illness or death from *L. monocytogenes* in RTE deli meats, considering the effectiveness of food contact surface testing and sanitation measures and other interventions. Includes discussion of the public health regulatory context, the risk management questions to be addressed, the risk assessment model and outputs, and sensitivity analysis. Appendices are entitled "Revisions to the 2001 FDA/FSIS Risk Ranking Model", "Predicted Growth Between Processing and Retail", "Evaluation of FSIS RTE Survey Data for Volume of Production for Establishments Producing Deli Meats," and "Risk Assessment Model Outputs Stratified by High, Medium and Low Production Volume Establishments & Consecutive Positive FCS Samples." Access to the model, response to peer review comments, and response to public comments is provided

Resource type: risk assessment, charts, tables

Publication Date: May 26, 2003

ID: 2848

Risk Assessment of *Listeria monocytogenes* in Ready to Eat Foods

http://www.fao.org/ag/agn/jemra/listeria_en.stm

Source: Nutrition and Consumer Protection Division, Agriculture, Biosecurity, Nutrition and Consumer Protection Department, Food and Agriculture Organization of the United Nations

Author: Food and Agriculture Organization of the United Nations/World Health Organization

Summary: Interpretative summary and technical report of the FAO/WHO risk assessment of *Listeria monocytogenes* in RTE foods. The overall assessment included example risk assessments for the risk from *L. monocytogenes* in fresh milk, ice cream, fermented meats, and cold-smoked fish

Resource type: report, summary

Publication Date: 2004

ID: 4541

Risk Characterization of *Salmonella* spp. in Eggs and Broiler Chickens and *Listeria monocytogenes* in Ready-to-eat Foods - Joint FAO/WHO Expert Consultation

<http://www.who.int/foodsafety/publications/micro/may2001/en/>

Database Example



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Audits/FDA Temperature Databases



- Risk Analysis ▶
- Risk Assessments
- Risk Profiles
- Commodity ▶
- Hazard ▶
- Food Defense ▶
- Nutrition & Labeling ▶
- Resource Types ▶
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Print Friendly

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These databases were created by Audits International, an independent food research organization, with support from the US Food and Drug Administration. If you choose to download these data for your use, please acknowledge their source as the Food Safety Risk Analysis Clearinghouse, and indicate authorship by Audits International.

Study summary

Here is a description of the experimental design, with tables and figures

Cold foods temperature data

Food temperatures from the retail source, during travel and to the home refrigerator or freezer. Data can be viewed on your screen using our server, but loading can take several minutes. Alternatively, you can download the zipped [Excel file](#).

Cooking temperature data

Final cooking temperatures for a range of hot foods prepared in the home. Data can be viewed on your screen using our server, but loading can take several minutes. Alternatively, you can download the zipped [Excel file](#).

*If you cannot open the zip file, try updating your system with any of these applications:

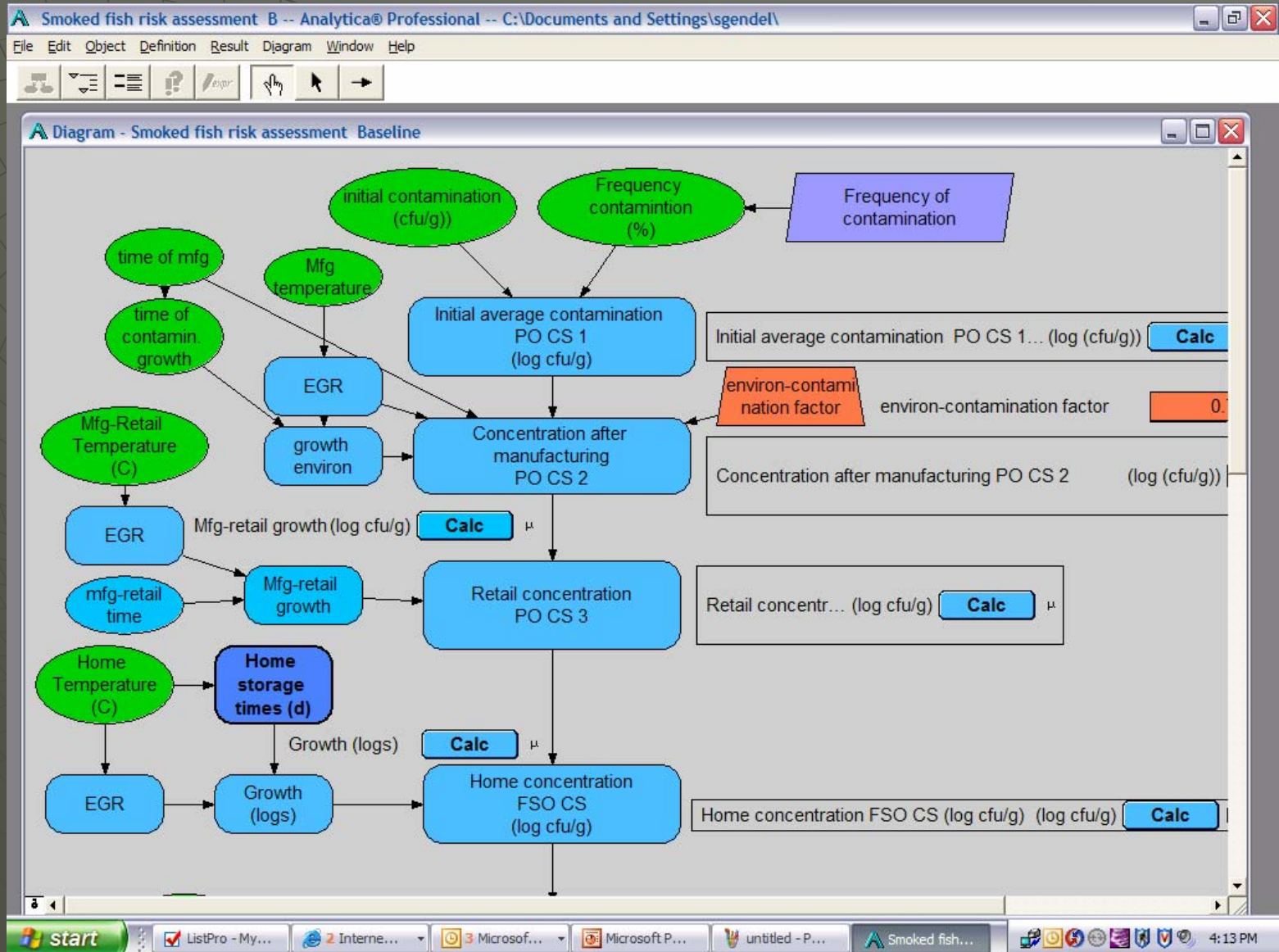
[WinZIP](#) (Windows)

[Stuffit Expander](#) (Mac)

Related Topics

- [More Exclusives](#)
- [Food Temperature Databases](#)
- [Predictive Micro Tools](#)

Tools Example



Links Example

Your search for **listeria** returned 104 results. Newest records added to the Clearinghouse are displayed first.

Displaying 1-40 of **104** records.

Page [1](#) [2](#) [3](#) [next](#)

[On the Safety of Raw Milk \(With a Word About Pasteurization\)](#)

<http://www.cfsan.fda.gov/~ear/milksafe.html>

Source: Office of Plant and Dairy Foods, Center for Food Safety and Applied Nutrition, Food and Drug Administration

Author: Sheehan, John F.

Summary: Presentation slides concerning the safety of unpasteurized milk and dairy products. Describes risks related to *Salmonella*, *E. coli*, *Campylobacter jejuni*, and *Listeria monocytogenes* and outlines common myths related to pasteurization

Resource type: web page, presentation

Publication Date: May 12, 2006

Date added: 25 May, 2006

Keywords: [Dairy Products](#), [Milk](#), [E. coli](#), [E. coli O157:H7](#), [Salmonella](#), [Campylobacter](#), [Campylobacter jejuni](#), [Listeria](#), [Listeria monocytogenes](#), [Consumer Information and Educational Materials](#), [General Food Safety](#), [Presentations](#), [Food Safety Risk Communication](#),

ID: 7138

[Preventing Listeriosis in Pregnant Hispanic Women in the U.S.](#)

<http://www.cfsan.fda.gov/~dms/lmp-toc.html>

Source: Office of Food Safety, Defense, and Outreach, Center for Food Safety and Applied Nutrition, Food and Drug Administration

Summary: "Community Educator's Guide To A Serious Foodborne Risk," including a Q&A, Consumer Brochure, Community Flyer, and more. Available in both English and Spanish

Resource type: report

Publication Date: January 2006

Date added: 17 May, 2006

Keywords: [Dairy Products](#), [Cheese](#), [Listeria](#), [Consumer Information and Educational Materials](#), [General Food Safety](#), [Educational Materials](#), [Consumer](#), [Food Safety Risk Communication](#), [Resources for Risk Communication](#),

ID: 7117

[Risk Assessments](#)

http://www.fsis.usda.gov/Science/Risk_Assessments/index.asp

Source: Food Safety and Inspection Service, U.S. Department of Agriculture

Summary: The USDA's Food Safety and Inspection Service conducts food safety risk assessments related to chemical and microbiological hazards in meat, poultry, and egg products. These risk assessments are used to evaluate intervention strategies to reduce foodborne risks and to guide, support, and enhance the Agency's overall decision-making process, risk-management policies, outreach efforts, data collection initiatives, and research priorities. This page links to reports [and](#) models, as well as responses to peer review and public comments for FSIS risk assessments. Pathogen-commodity combinations addressed include BSE in cattle, *E. coli* O157:H7 in ground beef, *Clostridium perfringens*, *Salmonella*, and *Listeria monocytogenes* in ready-to-eat meat and poultry products, *Salmonella* spp. in egg products, and *Salmonella* Enteritidis in shell eggs

Related Topics

Need help improving your search? View our [search tips](#)

Teaching Resource Example

@RISK 4.5 Tutorial

<http://www.palisade-europe.com/training/risk45.html>

Source: Palisade Europe

Summary: This online tutorial provides an introduction to @RISK software, including getting started, running a risk analysis, graphing the results, advanced features, and a description of what's new in @RISK 4.5

Resource type: presentation

Publication Date: 2002

ID: 1161

PrecisionTree Tutorial

<http://www.palisade-europe.com/training/precisiontree.html>

Source: Palisade Europe

Summary: This online tutorial provides an introduction to PrecisionTree software, including setting up a tree, influence diagrams, analyzing a decision model, and advanced techniques

Resource type: presentation

Publication Date: 2002

ID: 1163

RISKOptimizer Tutorial

http://www.palisade-europe.com/training/riskoptimizer_tutorial.html

Source: Palisade Europe

Summary: This online tutorial provides an introduction to RISKOptimizer, including building a model, additional options, running an optimization, the RISKOptimizer Watcher, and advanced features

Resource type: presentation

Publication Date: 2002

ID: 1162

Toxicology Tutorials

<http://sis.nlm.nih.gov/Tox/ToxTutor.html>

Source: Specialized Information Services, National Library of Medicine, National Institutes of Health

Summary: Tutorials about toxicology and environmental health

Resource type: presentation

Publication Date: May 14, 2001

ID: 3


Community Example- IRAC



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Interagency Risk Assessment Consortium

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- Risk Assessments
- Risk Profiles
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 Print Friendly

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Search

Search our web pages Search our database

The Interagency Risk Assessment Consortium (IRAC) consists of representatives from US government agencies, institu food safety responsibilities. Through the IRAC, the agencies will collectively work to enhance communication and coordi member agencies and promote the conduct of scientific research that will facilitate risk assessments. Such research will agencies in fulfilling their specific food-safety risk management mandates.

[IRAC Charter](#)

Here we provide the charter, signed by representatives of the member agencies

[IRAC Annual Plan](#)

[IRAC Annual Report](#)

[IRAC quarterly meeting minutes](#)

[IRAC sponsored events](#)

[IRAC Member Agency Representatives](#)

This table lists the member agencies, their representatives and the agency leaders that signed the IRAC Charter

[IRAC agencies](#)

This page has short paragraphs about each agency's reasons for participating in the IRAC.

History

- ◆ Initiated as part of the Food Safety Initiative (1998)
 - “to provide a service to the food safety risk analysis community by making available data, methodology, tools, tutorials and references from public and private sources in order to facilitate risk analysis of national and international food safety issues”
- ◆ An Evolving Resource

Support

- ◆ Supported by JIFSAN
- ◆ Active collaboration with CFSAN
 - Content
 - Defining user needs
- ◆ Personnel
 - Web Master
 - Librarian
 - Information Manager
 - Student Programmers
 - Steering Committee

Food Safety Features

- ◆ **Focus on Risk Analysis**
 - Integrative, multidisciplinary approach
 - Diversity of content
- ◆ **Curation of content**
- ◆ **Terminology - Thesaurus**

Food Safety Features 2

- ◆ Preservation of potentially ephemeral resources (e.g., symposia, meeting presentations, draft documents)
- ◆ Metadata
- ◆ Repository for full data sets described and summarized in publications

Food Safety Features 3

- ◆ Provides public availability for data sets obtained by government agencies or under contract
- ◆ Repository for data sets that are difficult to publish in detail (e.g., negative data)

Other Issues

- ◆ **Open Resource**
 - Tracking of use and impact can be difficult
- ◆ **Complex site**
 - Root directory alone has >900 files
 - Links database has >6000 entries
 - Average ~ 10,000 page views per day
 - International access – regular visits from >128 countries
 - ◆ Linkage to JIFSAN international training
- ◆ **Third party data blinding**

Lessons Learned

- ◆ **Flexibility is critical**
 - **Rapid evolution of data needs and technology**
 - **Ability to respond to emerging issues**
 - ◆ **Example – Acrylamide InfoNet**