



# Risk Management at Chapman University

Kortney Hughes, CIC, Assistant Director  
Risk Management

# What is Risk Management

- The practice of risk management and the job of the Risk Manager at Chapman University is to help protect the university both internally and externally from things that threaten its **integrity**.

EXAMPLES: Financial Integrity, Reputation

- Risk management includes the property, the assets, and the people.

# What is a Risk/What are the Odds?



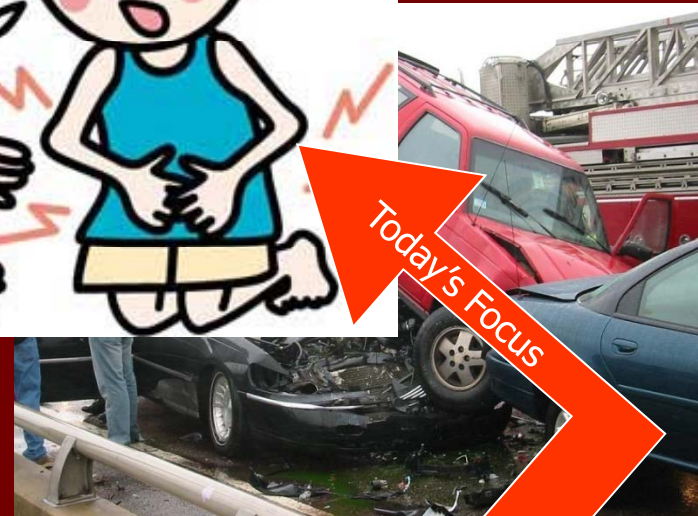
Today's Focus



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# Risk Management and the International Food Fair

- Goal: A Safe and Successful Experience
- Guidance on Safe Food Preparation
- Guidance on Safe Food Handling
- Resources and Tools Needed for Safe Operations

# Food poisoning costs the U.S. billions of dollars a year, report says

April 28, 2011 | By Amina Khan, Los Angeles Times



- If you thought food poisoning was just a gruesome but passing affliction, think again -- according to a report published Thursday, **just 14 different pathogens cost the United States \$14 billion** annually in terms of human disease.
- The report, released by **the University of Florida Emerging Pathogens Institute**, found that out of all the pathogen-food combinations they studied, **campylobacter** in poultry was the single worst offender, causing more than 600,000 illnesses per year, hospitalizing more than 7,000 people and costing, annually, \$1.3 billion and 9,500 quality-of-life years.

# A Second Bout of Food Poisoning Sickens 22 Children at a School in Trenton

By IVER PETERSON

Published: February 23, 2000

- For the second time in just over four months, children from an experimental charter elementary school in downtown Trenton went to the hospital with food poisoning, today apparently from **undercooked sliced beef in their cafeteria sandwiches.**
- Parents and ambulances took 22 sixth- and seventh-grade students from the Granville Charter School on West State Street to local hospitals after the children experienced nausea, vomiting and cramps. All the children were released by 5 p.m.
- They had been served lunch sandwiches called Steak-ums that had been prepared in the city's public school commissary and transported to the charter school, but that had not been sufficiently cooked, officials said. James H. Lytle, the Trenton superintendent of schools, said that the blame was on both the public school kitchen and the independently operated charter school, whose food servers should have noticed that the meat slices were still pink.
- "Our expectation of our own staff and of the charter school staff who handled the food is that they are the final line of quality control for any food that is served," Dr. Lytle said. "So the responsibility for what happened was at both ends: we sent stuff that should not have been sent, and they served stuff that should not have been served."



## Fergie Felled by Food Poisoning

by Gina Serpe

Wed, 10 Oct 2007 02:21:25 PM PDT

- It's definitely time for the Black Eyed Peas to invest in a private caterer.
- The Black Eyed Peas was forced to call off a gig in San Salvador midway through the show after Fergie artist informed the crowd she had fallen ill from food poisoning.
- "I am so sorry I can't give you the full show tonight," Fergie told the crowd of roughly 10,000 fans last week.
- "I have never canceled a show in my life. I was basically sick on my death bed with food poisoning and I said, 'I cannot do the show, I can't do it.'
- ENews: <http://www.eonline.com/news/article/index.jsp?uuid=b7540412-0ad0-49a6-b661-6b0a5daf0565&sid=fd-news>



# Frozen pot pies suspected in salmonella outbreak

- **(CNN)** -- Federal authorities are warning consumers not to eat Banquet frozen turkey and chicken pot pies or similar generic store-brand products because they may have caused an outbreak of salmonella poisoning.

The Centers for Disease Control and Prevention began investigating last week after receiving reports of illness. By Friday, it had identified the pot pies as a potential source of the salmonella that sickened more than 100 people in dozens of states.

The CDC sent inspectors Monday to the manufacturer, ConAgra Foods Inc.

The U.S. Department of Agriculture's Food Safety and Inspection Service on Tuesday advised consumers not to eat the pot pies "until we are able to determine the source, products and potential production dates of contamination and to verify proper cooking instructions for these not-ready-to-eat products."

CNN: <http://www.cnn.com/2007/HEALTH/10/10/pie.recall/index.html?iref=newssearch>





# 21.7 million pounds of beef recalled 2007

- **NEW YORK (CNN)** -- Topps Meat Co. on Saturday expanded a recall of ground beef from about 300,000 pounds to 21.7 million pounds, one of the largest meat recalls in U.S. history.

A statement from the U.S. Department of Agriculture said 25 illnesses are under investigation in Connecticut, Florida, Indiana, Maine, New Jersey, New York, Ohio and Pennsylvania.

The ground beef products being recalled have a "sell by date" or a "best if used by date" between September 25, 2007, and September 25, 2008, Topps' statement said. [Watch the latest on the beef recall »](#)

The packages also have the marking "Est. 9748" inside the USDA mark of inspection.

Tuesday, the company announced a recall of about 331,000 pounds of hamburger meat, according to the USDA.

"Because the health and **safety** of our consumers is our top priority, we are taking these expansive measures," said Vice President of Operations Geoffrey Livermore in the statement.

CNN: <http://64.236.24.12/2007/US/09/29/meat.recall/index.html>



Pretty Picture?

# Food-Related Illness and Death in the United States

Centers for Disease Control and Prevention, Atlanta, Georgia, USA\*

- To better quantify the impact of foodborne diseases on health in the United States, in this study the CDC compiled and analyzed information from multiple surveillance systems and other sources.
  - **They estimate that foodborne diseases cause approximately:**
    - **76 million illnesses,**
    - **325,000 hospitalizations, and**
    - **5,000 deaths in the United States each year.**
  - Known pathogens account for an estimated 14 million illnesses, 60,000 hospitalizations, and 1,800 deaths.
    - Three pathogens, *Salmonella*, *Listeria*, and *Toxoplasma*, are responsible for 1,500 deaths each year, more than 75% of those caused by known pathogens, while unknown agents account for the remaining 62 million illnesses, 265,000 hospitalizations, and 3,200 deaths.

\* Paul S. Mead, Laurence Slutsker, Vance Dietz, Linda F. McCaig, Joseph S. Bresee, Craig Shapiro, Patricia M. Griffin, and Robert V. Tauxe

# Risk Management and the Chapman University International Food Fair



## Safe Food Handling Techniques Presented by Sodexo



**When It Comes To  
Food Safety -  
YOU Are In Control**

# What is Food Poisoning?

- Food poisoning is an illness caused by eating foods that have harmful organisms in them. These harmful germs can include bacteria, parasites, and viruses. They are mostly found in raw meat, chicken, fish, and eggs, but can spread to any type of food.
- These harmful germs can also grow on food that is left out on counters or outdoors or is stored too long before you eat it. Sometimes food poisoning happens when people do not wash their hands before they touch food.
- Most of the time, food poisoning is mild and goes away after a few days. All you can do is wait for your body to get rid of the germ causing the illness. But some types of food poisoning may be more serious, and you may need to see a doctor.

# How Do Harmful Germs Get Into Food?

- Germs can get into food when:
  - Meat is processed. It is normal to find bacteria in the intestines of healthy animals that we use for food. Sometimes the bacteria get mixed up with the parts of those animals that we eat.
  - The food is watered or washed. If the water used to irrigate or wash fresh fruits and vegetables has germs from animal manure or human sewage in it, those germs can get on the fruits and vegetables.
  - The food is prepared. When someone who has germs on his or her hands touches the food, or if the food touches other food that has germs on it, the germs can spread. For example, if you use the same cutting board for chopping vegetables and preparing raw meat, germs from the raw meat can get on the vegetables.

# Clean Hands

- Always wash your hands with soap and warm water
- for 10 to 20 seconds before and after handling raw meat, poultry and seafood, and fresh fruits and vegetables.
- Wash hands also after cleaning the kitchen, using the bathroom, changing diapers and handling pets.



# Clean Kitchen

- Wash counter tops, utensils and equipment with hot water and detergent right after each food item.
- After handling raw meat, poultry and seafood, sanitize kitchen counters and other surfaces with a commercial kitchen disinfectant or a solution of bleach and water.
- And don't forget to clean the kitchen sink and faucet

# Safe Cutting Boards

- If possible, use one cutting board for raw meat, poultry and seafood and a separate one for cooked and ready-to-eat foods.
- It's easy to remember, if you use a different color for each cutting board.

# Dishcloths & Sponges

- To wipe up work surfaces after handling raw meat and poultry, use paper towels, not your kitchen dishcloth or sponge. Throw the soiled paper away immediately.
- Wash and sanitize dishcloths and sponges regularly. When wet, they can become the perfect breeding ground for harmful bacteria. Use a solution of 1 teaspoon chlorine bleach to 1 quart of water, or use a commercial sanitizing agent, following the product directions.

# Separate — Don't Cross-Contaminate

- Don't let raw meat, poultry and seafood and their juices touch cooked food or food that is ready to be eaten raw or without any further cooking.

# Thawing Food the Right Way

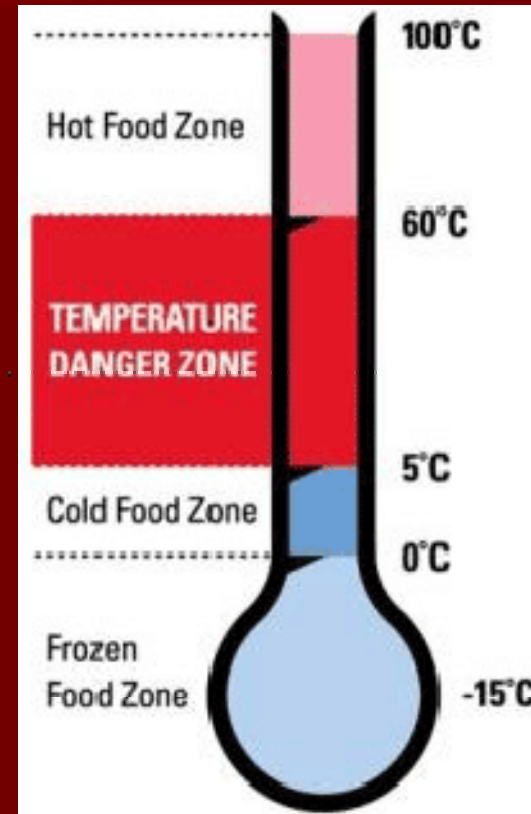
- Thaw food in the refrigerator, never on the kitchen counter or in the sink.
- If you use a microwave oven to thaw, then cook the food immediately after thawing.

# Cooking Safely

- Cook food thoroughly to destroy harmful bacteria.
- Use a food thermometer to check internal temperatures:
  - chicken and turkey, *whole and dark meat*: 180°F (82°C)
  - chicken and turkey *breast*: 170°F (77°C)
  - *ground* chicken and turkey: 165°F (74°C)
  - *ground meats*: 160°F (71°C)
  - beef, veal, lamb, pork, egg dishes: 160°F (71°C)
  - seafood and shell eggs: 145°F (63°C)
- Don't partially cook foods and then finish them later on a grill or in the oven.
- When using a microwave, cook foods to an internal temperature of 165°F (74°C) and let them stand for two minutes.

# Serving Safely

- Hold hot food above 140°F (60°C) and cold food below 40°F (4°C).
- Never leave prepared and perishable foods, raw or cooked, at room temperature for more than two hours.



# Handling Leftovers

## ■ Quick Cooling

- Always refrigerate leftovers promptly, including cooked pasta, potatoes and rice.
- Divide them into small amounts and use shallow containers for *quick* cooling in the refrigerator.
- Don't overload the refrigerator. Make sure cool air can circulate to keep the food safe.
- Once cooled, cover all containers tightly to avoid any contact with raw meat, poultry
- or seafood in the refrigerator.
- Use leftovers within two to three days.
- *When in doubt, throw them out.*

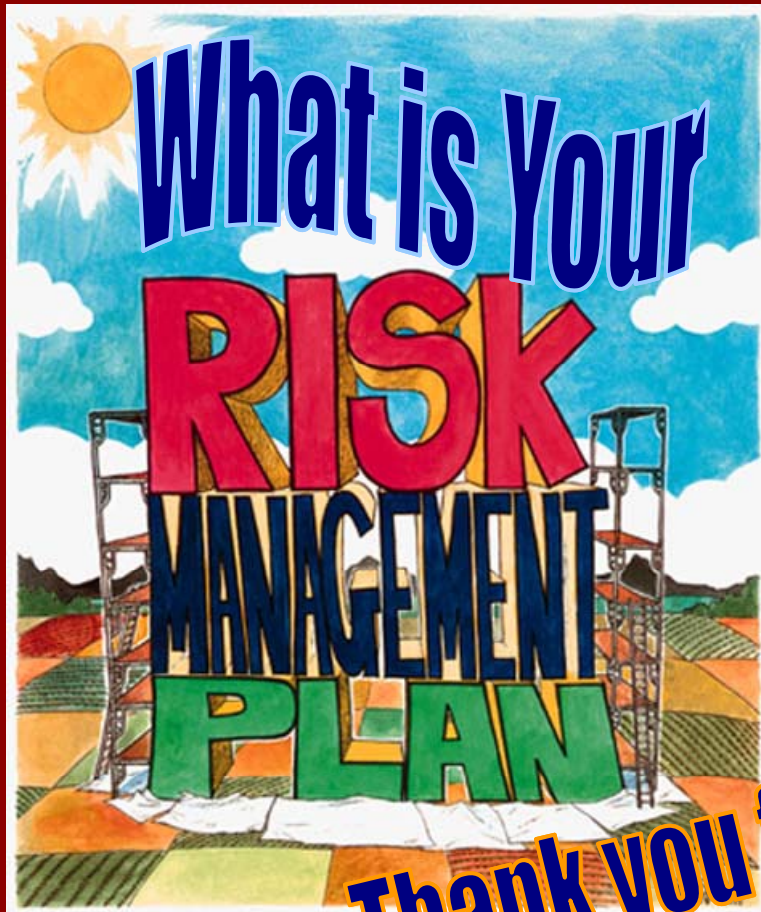
## ■ Safe Reheating

- Reheat all leftovers safely to at least 165°F (74°C).



# How Can You Prevent Food Poisoning?

- You can prevent most cases of food poisoning with these simple steps:
  - Clean. Wash your hands often and always before you touch food. Keep your knives, cutting boards, and counters clean. You can wash them with hot, soapy water, or put items in the dishwasher and use a disinfectant on your counter. Wash fresh fruits and vegetables.
  - Separate. Keep germs from raw meat from getting on fruits, vegetables, and other foods. Put cooked meat on a clean platter, not back on the one that held the raw meat.
  - Cook. Make sure that meat, chicken, fish, and eggs are fully cooked.
  - Chill. Refrigerate leftovers right away. Don't leave cut fruits and vegetables at room temperature for a long time.
  - When in doubt, throw it out. If you are not sure if a food is safe, don't eat it, and **DON'T SERVE IT TO ANYONE ELSE!**



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**Thank you for being here today!**