

Applied Practice Experience with the
Division of Food Safety and Lodging at
the Kansas Department of Agriculture
(KDA) and **International Mobility
Veterinary Students (i-MOVES)** program
in Italy

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Master of Public Health Candidate-Food Safety
and Biosecurity



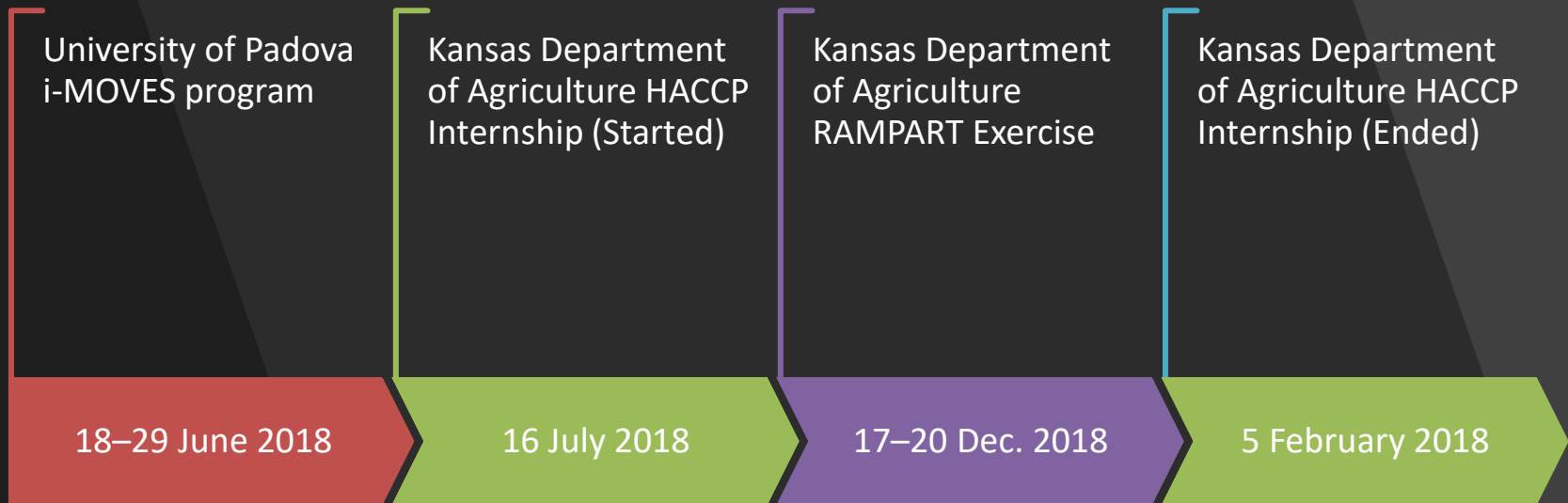
Presentation Overview

- Learning Objectives
- The i-MOVES Narrative Visualization
- The KDA Internship Deliverables
- The Emergency Preparedness Exercise, RAMPART, Narrative Visualization
- MPH Foundational Competencies
- MPH Emphasis Area Competencies

Learning Objectives (ILE, pg. 7)

- To physically observe how food products are processed at a poultry farm, a beef slaughterhouse, and a seafood processing company.
- To integrate prior knowledge from coursework and apply it to governmental projects authorized by the KDA.
- To understand the permitted movement process during a Foreign Animal Disease (FAD) outbreak event, and learn about biosecurity controls relevant to both animal and human health.

Field Experience Timeline



The University of Padova



https://i1.rgstatic.net/ii/institution.image/AS%3A267454817734663%401440777605732_1

- Established in 1222
 - Houses the first permanent anatomical theatre
 - The first institution in the world to award a university degree to a woman
- The International Mobility Veterinary Students (i-MOVES) program
 - The Department of Comparative Biomedicine and Food Science (BCA) and the Department of Animal Medicine, Production and Health (MAPS)
 - Lectures, practicums and field trips



Seafood Processing in Venice





Commercial Poultry Farm







Modern Beef Slaughter
Facility





Distinctive Items in Italy

The Kansas Department of Agriculture (KDA)

- The Kansas State Board became the Kansas Department of Agriculture in 1995
- KDA is the nation's first state department of agriculture
 - 8 Programs/Divisions



<https://www.kansasagnetwork.com/wp-content/uploads/2014/09/Ks-Dept-of-Agriculture-Building.jpg>

HACCP

- Hazard Analysis and Critical Control Points (HACCP)
 - HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product



<https://i1.wp.com/www.fb101.com/wp-content/uploads/2018/07/TOPfood-safety.png?resize=678%2C298&ssl=1>

HACCP Plan Review (ILE, AAP I & II)



https://globalfoodsafetyresource.com/wp-content/uploads/2014/08/images_images-food-safety_food-safety-standards_food-safety-regulations.gif

- The U.S. Department of Health and Human Services
 - The Food & Drug Administration
- U.S. Department of Agriculture
 - Food Safety & Inspection Services

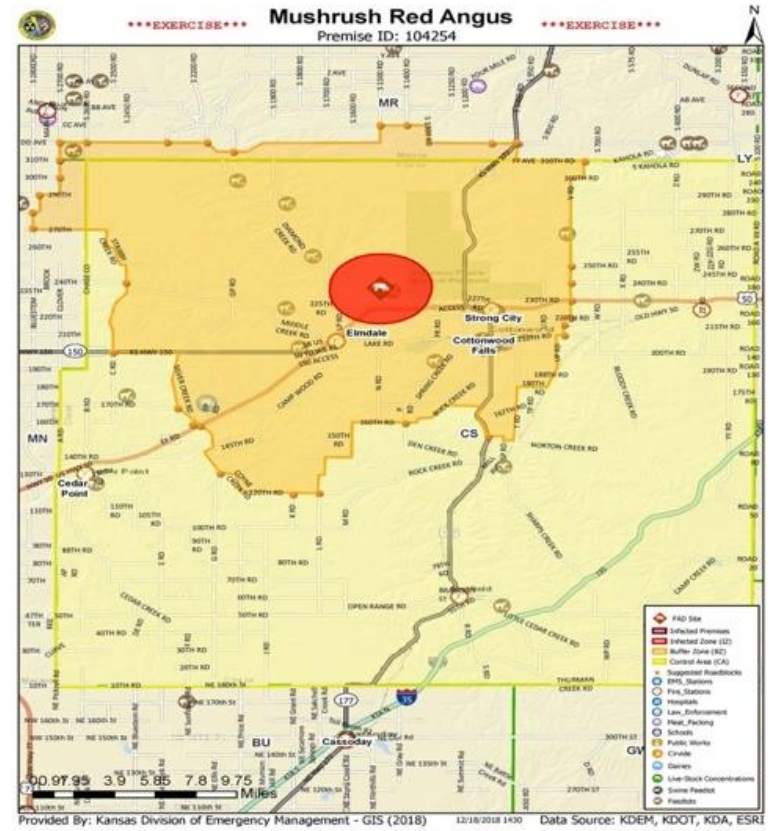
RAMPART Emergency Preparedness Exercise

- Sponsored by the KDA with resources from the United States Department of Homeland Security (DHS) State Homeland Security Grant
- Disease Support Branch
 - Permitting Branch
 - Secure Food Supply plans









MPH
Foundational
Competencies
(ILE, pg. 18)

Number and Competency		Description
1	Apply epidemiological methods to the breadth of settings and situations in public health practice	As the Database Technical Specialist during the (RAMPART) exercise several epidemiological methods had to be applied in order to contain the control of the Foreign Animal Disease (FAD).
5	Compare the organization, structure and function of public health and regulatory systems across national and international settings	By comparing public health regulatory systems in Europe and the United States, I was able to learn about different methods used to keep the population safe.
8	Apply awareness of cultural values and practices to implement public health policies	As the HACCP Specialist Intern, I was able to create a template that complied with the Kansas Food Code while demonstrating cultural sensitivity.
17	Apply negotiation and mediation skills to address organizational challenges	As the HACCP Specialist Intern, I conversed with food establishment owners to gain clarification about procedures used in the owner's facility. By making sure their HACCP Plan was in compliance, multiple conversations and understanding occurred.
21	Perform effectively on interprofessional teams	As the Database Technical Specialist, I had to correspond and reach an agreement with KDA professionals as well as organization leaders from Department of Homeland Security (DHS), local veterinarians and several state departments of agriculture offices during the RAMPART exercise.

MPH Emphasis Area Competencies (ILE, pg.21 &22)

MPH Emphasis Area: Food Safety and Biosecurity

Number and Competency	Description
1 Food Safety and Biosecurity	At the KDA I was presented the opportunity to implement HACCP plans and participate in the Emergency Preparedness Exercise. Throughout the development of the HACCP plan I had to evaluate the plans and make solutions to prevent hazards from occurring in the food process. With the RAMPART exercise I had to come up with solutions and strategies to control the spread of Foot and Mouth Disease (FMD) in the state of Kansas.
2 Threats to the food system	In the RAMPART exercise I assessed the risk of FMD and practiced biosecurity measures to keep the animals and animal products safe. Biological, chemical, and physical hazards were examined in food establishments during the implementation of HACCP plans.
3 Food safety laws and regulations	The HACCP plans are approved if they are in compliance with the Kansas Food Code. The Kansas Food Code is based on the United States Public Health Services (PHS) 2009 Model Food Code. The state level has authority over the entire states of Kansas and is organized under the FDA regulations.
4 Food safety policy and the global food system	The HACCP system is not only performed in the U.S., but in other countries as well. Following similar systems makes it easier to trade internationally for food safety and biosecurity purposes. From a global health perspective, when diseases are eradicated or reduced in number, it allows other countries to adopt related protocols to increase the health of the public.
5 Multidisciplinary leadership	The food industry has regulatory systems to improve the safety of the public. A better way to encourage food safety is to instruct the food establishment owners and employees on HACCP and Good Manufacturing Practices (GMPS).

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Thank
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