



October Newsletter

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Training Opportunities

- **Basic HACCP**
October 21-22, Florence, KY (Cincinnati)
- **Developing & Implementing SQF Systems**
October 23-24, Florence, KY (Cincinnati)
- **Preventative Controls for Human Foods**
December 3-5, Dayton, OH

Register Now!

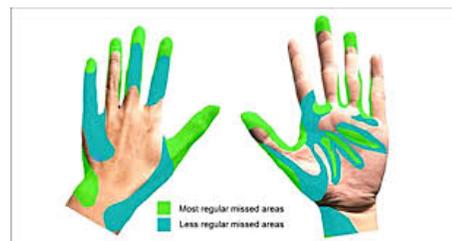
Do you need On-Site Training? No problem.

Please contact us to schedule a time that works for you.
email: info@haccpcg.com
or check out our website www.haccpcg.com



October 15th is Global Handwashing Day

This year's theme is "Clean Hands for All." The focus is on handwashing when preparing and consuming food. Handwashing is important in keeping our households, schools, workplaces and health facilities disease and



infection free. Some simple facts about washing your hands with soap are that it can save more than one million lives in per year, and reduces diarrheal diseases by 50%. Handwashing reduces the risk of newborn death by 44% and reduces the number of pneumonia related infections under the age of 4 by 50%.

In the picture to the right are the most regularly missed areas during handwashing and the less regularly missed areas.

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Study Assesses Link between Dried Fruit and Cancer

Prunes, Figs and Dates have been linked to the reduction of some cancers. Research has indicated that increased servings (3-5 per week) can reduce pancreatic, stomach, prostate, bladder, and colon cancer. Dried fruits can have more of a long lasting impact than raw or complete fruit intake. Dried fruit also tends to be sweeter and smaller than fresh fruit. This also can cause you to eat more in order to feel full. According to health.harvard.edu, even though dried fruits can be beneficial to your health, it's good to stay aware of caloric intake because too many calories can lead to weight gain.

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HCG Foreign Travel

HCG professionals recently completed work in both France and Finland to provide both food safety training as well as assessments of establishments interested in exporting product to the United States. In France, HCG conducted training of government supervisory inspection personnel in Paris and then proceeded to southwest France to review two establishments that slaughter ducks. In Finland, HCG conducted regulatory update training for the swine slaughter industry as well as Finland food authorities. All of HCG's work has been well received. It is great to see that both of those countries recognize the importance of keeping the FSIS regulations and expectations current. FSIS audits that were conducted recently were very successful.

Food Borne Illness Report by IFSAC

The Interagency Food Safety Analytics Collaboration (IFSAC) releases an annual report of foods responsible for foodborne illnesses caused by pathogens. The CDC, FDA, and US Department of Agriculture's Food and Safety and Inspection Service (USDA-FSIS) "created IFSAC in 2011 to improve coordination of federal food safety analytic and address cross-cutting priorities for food safety data collection, analysis and use." This report alleges that there are four pathogens responsible for foodborne illnesses. They are Salmonella, E. Coli 0157, Listeria Monocytogenes, Campylobacter. The categories that Salmonella were found in was chicken, fruits, eggs, pork, beef, and nuts. Most of the E.coli 0157 findings have been in vegetable row crops and beef. The Listeria Monocytogenes were mostly found in dairy products and fruits. This information has helped stakeholders to ensure that the right preventative measures are taken in order to keep people healthy.

[Click here for more information](#)



Best Wishes,

Cathy M. Crawford, President

STAY CONNECTED

