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Proudly Helping The Hard Working People Who Feed Our Families
Where Hygienic Design And Food Safety Law Collide
How To Design Away Your Regulatory And Litigation Risk.
What Are Our REAL Risks?
FOOD CAN BE SCARY
DANGER: POISONED FOOD
WITH DR. SANJAY GUPTA
WHAT YOU EAT COULD MAKE YOU SICK
SATURDAY AND SUNDAY AT 8 P.M. ET

FOOD CAN ALSO BE
VERY DANGEROUS
RISK IS EVERYWHERE
FIGHT BAC!

Keep Food Safe From BAC!

CLEAN
Wash hands and surfaces often.

SEPARATE
Don't cross-contaminate.

CHILL
Refrigerate promptly.

COOK
Cook to proper temperatures.
Why Do We CARE?
But, We Also CARE ...
Annual Foodborne Illnesses In The US

(Listeria, Campylobacter, Hepatitis A, Norovirus, Salmonella, Staphylococcus, Shigella and E. coli O157:H7)

48 Million Illnesses
128,000 Hospitalizations
3,000 Deaths

1,600 Illnesses and 260 Deaths = LISTERIA
September 15 – October 31*

CDC and states continue to conduct surveillance for outbreak illnesses. A team of CDC epidemiologists deploys to Colorado to assist CDPHE in assessing exposures and outcomes among pregnant women. CDC publishes a final web update on December 8, which reports 146 cases, 30 deaths, and 1 miscarriage.
YOU ARE LIABLE

PRODUCT WAS UNSAFE

CAUSED INJURY
YOU ARE LIABLE
YOU ARE LIABLE

500,000 to 1
What CAN You Do?
No worries, my friend, this baby scored a 91%...
KNOW YOUR EXISTING CAPABILITIES

WHERE ARE YOUR WEAKNESSES?
INVEST IN NEW INFRASTRUCTURE
<table>
<thead>
<tr>
<th></th>
<th>S. aureus</th>
<th>MRSA</th>
<th>E. coli</th>
<th>E. coli O157:H7</th>
<th>B. globigii</th>
<th>L. Mono</th>
<th>P. aeruginosa</th>
<th>S. pneumonia</th>
<th>C. albicans</th>
<th>S. chartarum</th>
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<td><strong>0 Hours</strong></td>
<td>6.71</td>
<td>6.48</td>
<td>6.93</td>
<td>6.77</td>
<td>6.39</td>
<td>6.81</td>
<td>6.26</td>
<td>6.51</td>
<td>5.97</td>
<td>6.18</td>
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<td><strong>2 Hours</strong></td>
<td>5.19</td>
<td>5.36</td>
<td>5.82</td>
<td>5.39</td>
<td>5.51</td>
<td>5.72</td>
<td>5.11</td>
<td>6.10</td>
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<tr>
<td><strong>6 Hours</strong></td>
<td>5.02</td>
<td>5.15</td>
<td>5.33</td>
<td>5.07</td>
<td>4.45</td>
<td>4.93</td>
<td>4.74</td>
<td>5.31</td>
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<td><strong>24 Hours</strong></td>
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<td>4.36</td>
<td>4.70</td>
<td>4.43</td>
<td>3.68</td>
<td>3.91</td>
<td>3.92</td>
<td>4.58</td>
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</tbody>
</table>
What **MUST** We Do?
What **MUST** We Do?

**DEVELOP**

**IMPLEMENT**

**MAINTAIN**
What **MUST** We Do?

**ROBUST FOOD SAFETY CULTURE**

**COMPASSION COMMITMENT COMMUNICATION**
A PARTING THOUGHT
A PARTING THOUGHT
A PARTING THOUGHT
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