Communicating Food Safety

Food Retailers Reaching Consumers
Consumer Food Safety Education Conference
Arlington, Virginia
December 4, 2014
Publix Super Markets
Publix Super Markets
Publix Founder George Jenkins once said, “You not only have to be right, you have to look right.” So it is up to each Publix associate, through his or her words and actions, to not only be right, but to look right.
“Food safety isn’t just one department’s or one person’s responsibility. We all need to take responsibility for it, because it will benefit everyone in the long run.” — Publix President Todd Jones
Communicating Food Safety in our Stores and Facilities
**PROPER HANDWASHING TECHNIQUE**

1. Wet hands
2. Apply soap
3. Briskly rub hands for twenty seconds
4. Scrub fingertips and between fingers
5. Scrub forearm to just below elbow
6. Rinse forearms and hands
7. Dry hands and forearms with a paper towel
8. Turn off water with a paper towel
9. Discard towel

For questions about hand washing and other food safety control measures, please contact Corporate Quality Assurance at (700) 211-5555 ext. 35236.

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**WHAT YOU NEED TO KNOW ABOUT FOOD ALLERGENS**

Our in-store processes involve the use of many common wholesome food allergen ingredients. These products can have adverse effects on our customers who have a food allergy. You must be knowledgeable of the top allergens and their symptoms.

**THE 8 MAJOR FOOD ALLERGENS**

- MILK (cream, butter, casein, etc.)
- FISH
- EGG
- SHELLFISH
- PEANUT
- SOY
- TREE NUT (walnut, cashew, etc.)
- WHEAT

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**SYMPTOMS ASSOCIATED WITH A FOOD ALLERGY REACTION**

(Symptoms typically appear within minutes to two hours after the person has eaten the food to which he or she is allergic.)

- Tingling sensation in mouth
- Swelling of the tongue & throat
- Difficulty breathing
- Hives
- Vomiting
- Abdominal cramps
- Diarrhea

Please read the reverse side, you should:

- Notify your supervisor
- Call 911
- Try to return to work.

For details.
Icons remind associates of good food safety habits

Signs are all around us, giving us information or instructing us what to do. And most don’t even need words to get their point across. For instance, we would know what a red octagon filled with the white letters S-T-O-P means, even if the letters were missing. And the icons used in software programs help us distinguish “save” from “print” by their picture.

The International Food Safety Icons on these pages are ones you see every day at work.

Created by the International Association for Food Protection, these simple pictorial representations of important food safety tasks are used in more than 120 countries and can be recognized and understood regardless of a person’s native language.

The icons are used in food safety training materials, on restaurant signs, in workstations, on food packaging and recipe cards. Publishers can use them in the workplace and at home. They signify the safe working habits and procedures everyone needs to follow to ensure safe food is cooked and handled properly.

“Taste Icon are part of a larger picture of food safety,” said Director of Corporate Quality Assurance Michael Hennesey. “They’re used by restauranteurs, farmers, retailers — everyone in the food chain.”

The icons are important because they remind food workers of proper food safety habits at every important juncture in the food process. The washing hands when going from handling one type of food to another.

| Wash hands with soap and warm running water. |
| Do not cross-contaminate between raw and ready-to-eat or cooked foods. |
| Food contact surfaces and utensils must be properly washed, rinsed, sanitized. |
| Do not touch ready-to-eat foods with bare hands. |
| Cold foods must be held at 40F (5C) or below. |
| Hot foods must be held at 140F (60C) or above. |
| Do not work with food and beverage if you are ill or experiencing gastrointestinal symptoms. |
| Hot foods must be cooked from 140F to 70F (60C to 21C) within 2 hours and from 70F to 40F (21C to 5C) within an additional 4 hours. |
Food safety matters to all of us

Ask Retail Food Safety Specialist Tim Westbrook about the importance of food safety, and you won’t have to wait long for an answer.

It would be hard to find someone more passionate about food safety than Tim. While working in the stores, he asked about getting involved in food safety through Publix's corporate quality assurance (CQA) department. In 2004, he received a call about a CQA opening in the Jacksonville Division. He took the job, hit the ground running and hasn’t stopped since.

The most important part of Tim’s job is communicating with managers and associates and sharing how we can all help keep the food we sell safe.

“I see everything through the lens of food safety,” said Tim. “When I’m talking to our associates, I want them to see through that lens also. I get the most satisfaction when I know I’ve helped our associates think about the role they play in keeping food safe and celebrating their success.”

Tim spends a good part of his job traveling and sharing his experience and perspective with associates. He also works with others in the food safety industry — trade associations, manufacturers and even experts in the field of microbiology — to better understand the latest food safety information.

He and others in CQA use and apply that knowledge all in an effort to keep our food and customers safe.

“We don’t want to just visit stores and tell them, ‘you need to do this’ and ‘you can’t do that,’” said Tim. “To make food safety part of our culture, all associates need to understand why it’s important and how their actions can make all the difference.”

“I get the most satisfaction when I know I’ve helped our associates think about the role they play in keeping food safe and celebrating their success.” — Retail Food Safety Specialist Tim Westbrook

Retail Food Safety Specialist Tim Westbrook discusses the importance of cold holding fresh product. Turn to page 6 to find more information on how our food safety campaign is sharing the role all associates play in keeping our food safe.
A pleasant shopping experience begins with a clean store

Customers appreciate clean stores, but it’s not only about appearance. Sure, we want to keep our stores looking shiny and new, but we also want to make sure we provide a clean and sanitary environment for preparing and selling food. Since September is National Food Safety Education Month, it’s a great time to learn how our company keeps food safe by making sure stores are clean.

**Cleaning service provider**

We work with several service providers to help keep our stores clean and maintain equipment, ensuring compliance with the proper use of equipment in our stores and by cleaning employees and staff. Each week, our training team visits each store to provide ongoing training. If a store has any questions about a cleaning program or needs assistance with cleaning, the training team will contact the store directly without waiting for any additional costs.

**Cleaning tools and chemicals**

Significant research and ongoing testing is conducted on cleaning tools and chemicals before they are approved for use in stores. Corporate quality assurance (CQA) works with store managers to ensure that products meet its standards and are effective for cleaning the facilities. CQA also collaborates with store managers to determine the appropriate personal protective equipment (PPE) that should be worn while using them. These products are only used in stores where they’re needed and stored safely.

Each cleaning tool is designed for a specific task, and it’s important to use the right tool for the right task. For example, a separate brush is used for cleaning the refrigerator’s interior, while a cleaning solution is specific for cleaning the refrigerator doors. Proper PPE should be used to ensure that employees are protected while performing these tasks.

**Cleaning schedules**

Cleaning schedules vary by task and department, and are sometimes specific to a store. The schedule includes tasks that must be completed on a regular basis to ensure that employees are not overwhelmed. All cleaning products used in our stores have been tested and approved to perform the specific task. Cleaning schedules ensure that products are used in the correct order.

**Resources for department managers**

Department managers are provided with manual resources for fulfilling food safety needs.

- Departmental Web pages are available to identify proper food safety practices.
- Tips and tools for associates are found on Public Connection where food safety, audits, inspections, and certifications are located. These quick reference documents provide additional information about food safety standards, personal hygiene, and how to prevent cross-contamination.
- Tips on proper food and chemicals are available for each department can be found on Public Connections where food safety, audits, inspections, and certifications are located. These tips are designed for associate use and provide information on how to prevent cross-contamination.
- Tips can be found on CGA’s (2008) 1897407/1 and 12753, or in their district food safety specialist’s email with cleaning and sanitation as well as other food safety questions.

**Keeping It Fresh**

Each week, the importance of food safety is reinforced to stores through stickers placed on pallets containing raw food. To ensure that all stores have the same message and images for each department, the stickers are designed to be used by all stores.

- Proper cleaning and sanitation matters.
- Proper cleaning and sanitation matters.
- Proper cleaning and sanitation matters.

**President Todd Jones accepts Black Pearl Award**

On July 21, President Todd Jones accepted the prestigious Black Pearl Award at the 2018 International Association for Food Protection (IAFP) Annual Meeting. The award was received in the category of outstanding by excellence in education. Todd Jones, a member of the company’s executive committee, received the award in recognition of his contributions to public health principles, promoting food safety education and ensuring food safety programs.

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<tr>
<th>Division</th>
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<th>Food Safety Specialist</th>
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<td>Atlanta</td>
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**Public Notice September 2019**
Dirty hands are a leading cause of disease and food-borne illness as well as a potential cause of product contamination.

WHAT DO YOU MEAN I NEED TO WASH MY HANDS?

Dirty hands lead to dirty products which lead to unsatisfied customers which lead to a damaged reputation which leads to lost sales & even a loss of value in your Publix stock.
Cockroaches can carry bacteria such as E. coli and Salmonella on their bodies, which can contaminate food, cooking equipment and food surfaces.

Rats multiply so quickly that in 18 months 2 rats could have over 1 million descendants.

Pest birds can cause the transmission of more than 40 diseases to humans.

Notify pest control, QA or management if you see signs or activity in or around the facility from insects, birds or rodents.
I’D SCREAM YOU’D SCREAM IF THIS WAS YOUR ICE CREAM!

- When proper temperatures are not maintained the bacteria in products double every 15-20 minutes.
- After 4 hours, 10 cells of bacteria will multiply and exceed 1 million germs.
- The temperature danger zone for food is 41° - 135°.
- Keep your hot foods hot and your cold foods cold.
Dirty hands are a leading cause of disease and food-borne illness as well as a potential cause of product contamination.

Dirty hands lead to dirty products which lead to unsatisfied customers which lead to a damaged reputation which leads to lost sales & even a loss of value in your Publix stock.
Improving Food Safety Behaviors

Whose hands do you want preparing your food?

What can you do to prevent cross contamination?

Which clean cutting board would you like to see your food on?

Where do you stand on proper personal hygiene?

Do you see how important time temperature is to our customers?

Don’t work with food if you are sick.
Improving Food Safety Behaviors

Whose hands do you want preparing your food?
Improving Food Safety Behaviors

Whose hands do you want preparing your food?
Improving Food Safety Behaviors

Whose hands do you want preparing your food?

Publix Cares
Improving Food Safety Behaviors

Whose hands do you want preparing your food?

Publix Cares
Improving Food Safety Behaviors
Communicating Food Safety
With our Customers
From Days Gone By...

**Keeping Kids Healthy**

Fight unwanted illnesses this school year with these simple precautions:

- Keep antibacterial wipes or gel in the family car.
- Wash toys exposed to sneezing or coughing with soap and warm water.
- Provide each family member with his or her own towel.
- Get kids in the habit of washing their hands with soap and warm water, especially before eating and after coughing, sneezing or blowing their noses.

**Killing Kitchen Bacteria**

Since your kitchen dishcloth or sponge can collect harmful bacteria, it’s important to sterilize it before each use. Usually, hot tap water doesn’t kill all the germs, so try this simple sterilization trick:

- Pop your damp, dirty sponge or dishcloth into the microwave and set on full power for about 30 seconds.
- Then rinse with hot water and soap, and you have a clean counter-wiping tool.

**Easy-Access Leftovers**

Leftovers are great when you’re short on time. Consider making large meals on the weekend to enjoy during the week.

- Store food in shallow single-serve containers to speed both cooling and reheating, and to reduce waste.
From Days Gone By…
DINNER IS SOLVED
Tonight, serve a complete meal you and your family will love.

GET COOKING
Aprons Simple Meals

In-Store Demonstrations

• Help customers learn to properly cook a meal
• Make most out of meals with time and style
• Ability to interact with a Meals expert
• Focus on food safety
simple seared steaks
with tomato and ham pie

**ACTIVE TIME**
30 minutes

**TOTAL TIME**
50 minutes

**MAKES**
4 servings

**SHOPPING LIST**

**Meat**
1 1/2 lb grilling steaks (such as ribeye, strip, or top sirloin)

**Produce**
4 medium tomatoes
1 oz bag fresh basil

**Deli**
1 package sliced prosciutto (about 3 oz)

**Frozen**
1 prepared pie crust

**Dairy**
1/3 cup garlic/herb cheese spread

**Dry Grocery**
2 tablespoons grated Parmesan cheese
1/4 cup Italian-style bread crumbs
1 1/2 teaspoons steak seasoning blend
1 teaspoon fennel seeds

**From Your Pantry**
1 tablespoon olive oil
1/2 cup light mayonnaise
1/2 teaspoon kosher salt

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italian beef florentine
with savory pasta

**TOTAL TIME**
30 minutes

**MAKES**
4 servings

**SHOPPING LIST**

**Meat**
4 beef chuck patties (1 lb)

**Produce**
2 cups fresh baby spinach (about 3 oz)

**Frozen**
1 (19-oz) package cheese tortellini
1 package broccoli with cheese sauce (10-12 oz)

**Dry Grocery**
1 (14.5-oz) can herb/garlic diced tomatoes
1 (15-oz) jar garlic Alfredo sauce
1 1/2 cups panko bread crumbs

**From Your Pantry**
2 eggs (or 1/2 cup egg substitute)
5 tablespoons olive oil
1/4 cup flour
2 teaspoons dried Italian seasoning
1/2 teaspoon kosher salt
**simple seared steaks**

**INGREDIENTS**
- 1 1/2 lb grilling steaks (such as ribeye, strip, or top sirloin)
- 1/2 teaspoons steak seasoning blend
- 1 teaspoon fennel seeds
- 1 tablespoon olive oil

**STEPS**
1. **Preheat** large sauté pan on medium-high 2-3 minutes. Cut steak into four portions; coat both sides of steaks with seasonings (wash hands).
2. **Place** oil in pan, then add steaks; cook 3-4 minutes on each side or until steak is 145°F (for medium rare). Let stand 5 minutes; serve.

**COOKING NUTRITION**
- **Calories**: 240 kcal, **Fat**: 15 g, **SAT Fat**: 3 g, **Trans Fat**: 0 g, **Cholesterol**: 75 mg, **Sodium**: 180 mg, **Carb**: 6 g, **Fiber**: 2 g, **Sugars**: 0 g, **Protein**: 28 g, **Vit A**: 0 %, **Vit C**: 0 %, **Calc**: 2 %, **Iron**: 19 %

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**tomato and ham pie**

**INGREDIENTS**
- 4 medium tomatoes
- 1 (1-oz) package fresh basil, coarsely chopped
- 1 package Deli sliced prosciutto (about 3 oz)
- 1 frozen prepared pie crust

**PREP**
- Preheat oven to 400°F.
- Cut tomatoes into 1/4-inch-thick slices. Chop basil.
- Cut prosciutto into thin strips.

**STEPS**
1. **Place** crust on baking sheet (for ease in handling); bake 8-10 minutes or until lightly browned.
2. **Combine** bread crumbs and Parmesan cheese; sprinkle 2 tablespoons over bottom of crust. Layer with one-half of the tomatoes, sprinkle with one-half of the salt and pepper, then add a layer of one-half of the prosciutto.
3. **Combine** mayonnaise, cheese spread, and basil; spread mixture over prosciutto. Repeat layers of tomato, salt, pepper, and prosciutto. Top with remaining 1/4 cup bread crumb mixture. Bake 20-25 minutes or until tomatoes are soft and crust has browned. May be served warm or chilled. (Makes 8 servings.)

**COOKING NUTRITION**
- **Calories**: 230 kcal, **Fat**: 15 g, **SAT Fat**: 6 g, **Trans Fat**: 0 g, **Cholesterol**: 25 mg, **Sodium**: 700 mg, **Carb**: 18 g, **Fiber**: 1 g, **Sugars**: 3 g, **Protein**: 7 g, **Vit A**: 10 %, **Vit C**: 25 %, **Calc**: 4 %, **Iron**: 8 %

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**italian beef florentine**

**INGREDIENTS**
- 1/4 cup flour
- 2 eggs (or 1/2 cup egg substitute)
- 1 1/2 cups panko bread crumbs
- 2 teaspoons dried Italian seasoning
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 4 beef chuck patties (1 lb)
- 3 tablespoons olive oil
- 1 (15-oz) jar garlic Alfredo sauce
- 2 cups fresh baby spinach (about 3 oz)

**PREP**
- Place flour in shallow bowl.
- Beat eggs gently, in second bowl.
- Combine in third bowl: bread crumbs, seasoning, salt, and pepper.

**STEPS**
1. **Preheat** large sauté pan on medium-high 2-3 minutes. Dip patties in flour, coating both sides. Dip into eggs; let excess drip off. Dredge in bread crumb mixture (wash hands).
2. **Place** oil in pan, then add patties; cook 2-3 minutes on each side to brown.
3. **Reduce** heat to medium; cook 2-3 more minutes on each side or until 160°F.
4. **Place** Alfredo sauce in medium saucepan; bring to a boil on medium-high.
5. **Reduce** heat on sauce to low. Stir in spinach; cook and stir 2-3 minutes or until spinach wilts. Serve sauce over patties.

**COOKING NUTRITION**
- **Calories**: 360 kcal, **Fat**: 35 g, **SAT Fat**: 12 g, **Trans Fat**: 5 g, **Cholesterol**: 175 mg, **Sodium**: 1080 mg, **Carb**: 27 g, **Fiber**: 2 g, **Sugars**: 3 g, **Protein**: 28 g, **Vit A**: 30 %, **Vit C**: 6 %, **Calc**: 10 %, **Iron**: 25 %

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**savory pasta**

**INGREDIENTS**
- 2 tablespoons olive oil
- 1 1/2 cups water
- 1 (19-oz) package frozen cheese tortellini
- 1 package frozen broccoli with cheese sauce (10-12 oz)
- 1 (14.5 oz) can herb/garlic diced tomatoes (drained)

**STEPS**
1. **Place** all ingredients (except tomatoes) in large sauté pan on medium heat and cover; cook and stir 8-9 minutes or until hot.
2. **Stir** in tomatoes; cook 1-2 more minutes or until hot and bubbly (165°F). Serve. (Makes 6 servings.)

**COOKING NUTRITION**
- **Calories**: 270 kcal, **Fat**: 10 g, **SAT Fat**: 2 g, **Trans Fat**: 0 g, **Cholesterol**: 15 mg, **Sodium**: 700 mg, **Carb**: 33 g, **Fiber**: 3 g, **Sugars**: 4 g, **Protein**: 11 g, **Vit A**: 20 %, **Vit C**: 35 %, **Calc**: 15 %, **Iron**: 10 %
Simple Seared Steaks

Ingredients
- 8 oz thin-cut beef, such as sirloin
- 2 tablespoons oil
- Salt and pepper

Instructions
1. Heat a large skillet over medium-high heat. Add oil and heat until shimmering.
2. Season meat with salt and pepper and add to skillet. Cook for 2-3 minutes on each side, or until desired doneness.
3. Serve immediately.

Nutritional Information:
- Calories: 250
- Fat: 15g
- Carbohydrates: 0g
- Protein: 20g
- Sodium: 400mg
Aprons Simple Meals

More Information

• http://www.publix.com/recipes-planning
• http://www.youtube.com/user/Publix
Advancements with the Internet
Thanks to extensive education and training, we're food safety experts. And we're happy to share what we know. We'll keep your food safe while it's at Publix, and you can ensure it stays that way after you bring it home.

Learn how we practice food safety at Publix.
Food Safety at Publix

Food is what we do.

So it goes without saying—we take food safety very seriously. All Publix associates receive thorough food safety training, specific to the tasks they perform. Store managers and associates who handle fresh foods in the deli, bakery, meat, seafood, and produce departments, as well as the Aprons kiosk, receive even more extensive training. And all Publix food safety training includes instruction on proper food handling, hygiene, food storage, cleaning and sanitation, and pest management.

In addition, we take the following food safety measures in all Publix stores.

- We use a nationally accredited Food Protection Manager Certification training program to help our management associates with food safety knowledge and techniques.
- All Publix stores receive monthly cleaning and sanitation focus visits from sanitation specialists. Stores also have bi-annual food safety audits, conducted by an independent, professional food safety management organization that reviews our food safety practices and helps our associates understand the key practices to maintain a safe food handling environment.

We make sure your food stays safe in our stores. Now learn how you can keep food safe at home.
Food Safety at Home

Keep listeria out of your kitchen.

Take these steps to keep your kitchen free of listeria.

- Keep refrigerated foods cold.
- Clean your refrigerator regularly.
- Wash your hands and kitchen surfaces often.

For more information, see the FDA’s resource. *Keep Listeria Out of Your Kitchen.*

Handle eggs safely.

Follow these tips to keep your food and family safe.

- Always keep shell eggs refrigerated at or below 45°F (7°C).
- Throw out cracked or dirty eggs.
- Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.
- Cook recipes containing eggs mixed with other foods to an internal temperature of 160°F.
- Promptly refrigerate any leftover foods that contain eggs.
Food Safety Preparation

Together, we can be food smart.

Our associates are dedicated to practicing food safety in Publix stores, but we want to make sure that your food stays safe even after it leaves the store. Follow these guidelines to clean, prepare, cook, and store your food safely.

Clean your food.

Be sure to clean your kitchen surfaces and tools frequently to prevent spreading bacteria.

- Rule #1: Be sure to wash your hands with warm water and soap for 20 seconds before and after handling food.
- Wash cutting boards, dishes, utensils, and countertops with hot, soapy water after preparing each food item, and before you use them on the next food.
- Consider using paper towels to clean up kitchen surfaces. If you use cloth towels, wash them frequently and on the hot cycle of your washing machine.
Communicating Recalls

• In-store recall communication centers
• www.publix.com and www.publix.com/recalls
Thumbs up if your Publix associates walk you to an item instead of pointing in its general direction.
The supermarket where shopping is a pleasure wants to hear what you have to say. Share a story. Ask a question. Let's talk!

publix.com

We're all about saving plastic bottles. So which one are you: toss it in the recycle bin or fill it up again?
Recall Example #1
Haagen-Dazs recalls ice cream

Associated Press, AP  5:25 p.m. EDT June 27, 2014

NEW YORK (AP) - Nestle USA is recalling 10,000 cartons of Haagen-Dazs chocolate peanut butter ice cream because the packages are mislabeled.

The company says the lids of the ice cream are labeled correctly, but the list of ingredients describes chocolate chip ice cream and does not say that the package contains peanuts. That could create a hazard for people with peanut allergies.

The recall affects 14-ounce cartons of ice cream with a best-by date of May 13, 2015. The ice cream was made on May 13 and has been distributed in Delaware, Florida, Maryland, North Carolina, New Jersey, New York, Pennsylvania, South Carolina, Virginia, West Virginia, and Washington, DC.
Häagen-Dazs Chocolate Chocolate Chip Ice Cream

Date: June 27, 2014
Sold at Publix: Yes

GLENDALE, Calif., June 27, 2014 /PRNewswire/ — Nestlé USA is initiating a recall of limited amounts of ice cream due to mismatched packaging. The affected products are 14-ounce cartons labeled as Häagen-Dazs Chocolate Chocolate Chip Ice Cream with a UPC of 74570-08400, and lid labeled as Häagen-Dazs Chocolate Peanut Butter. The best buy date and manufacturing code appear on the bottom of the carton: Best By date of 13May2015, Manufacturing code of 24-52 4133580418D.
Häagen-Dazs Chocolate Chocolate Chip Ice Cream

Date: June 27, 2014
Sold at Publix: Yes

GLENDALE, Calif., June 27, 2014 /PRNewswire/—Nestlé USA is initiating a recall of limited amounts of ice cream due to mismatched packaging. The affected products are 14-ounce cartons labeled as Häagen-Dazs Chocolate Chocolate Chip Ice Cream with a UPC of 74570-08400, and lid labeled as Häagen-Dazs Chocolate Peanut Butter. The best buy date and manufacturing code appear on the bottom of the carton: Best By date of 13May2015, Manufacturing code of 24-52 4133580418D.
Helado de Chocolate con Chispas de Chocolate Häagen-Dazs

Fecha: 27 de junio 2014
Vendido en Publix Sí

GLENDALE, California, 27 de junio de 2014 /PRNewswire/—la compañía Nestlé USA, está iniciando un retiro voluntario del mercado de una cantidad limitada de helados, debido a que estos fueron empaquetados erróneamente. Los productos afectados fueron etiquetados como helado de chocolate con chispas de chocolate Häagen-Dazs (Chocolate Chocolate Chip Ice Cream), en envases de cartón de 14 onzas, con el código UPC 74570-08400 y contienen tapas etiquetadas como helado de chocolate con mantequilla de maní Häagen-Dazs (Chocolate Peanut Butter). La fecha de expiración y el código de manufacturación se encuentran en la parte inferior del envase: fecha de expiración 13 de mayo de 2015, código de manufacturación 24-52 4133580418D.
Recall Example #2
Publix recalls mushrooms

Posted: Apr 25, 2014 11:11 AM EDT
Updated: May 23, 2014 11:15 AM EDT

By Vanzetta Evans  Email

ATLANTA (CBS46) - Publix has issued a voluntary recall of its private label Baby Bella sliced mushrooms.

The grocery chain says the 8-ounce packages may contain pieces of glass. Publix received one customer complaint, but no injuries were reported.

The mushrooms were sold in stores in Florida, Georgia, South Carolina, Alabama, Tennessee and North Carolina.

The packages will have the UPC 4141502286 and lot code PHG 096. All packages with these codes have been removed from store shelves.

If you bought these mushrooms, you can return them to your nearest Publix for a full refund. Shoppers can call Publix Customer Care Department at 1-800-242-1227 or by visiting their website at www.publix.com.
Out of an abundance of caution, we are issuing a voluntary recall for Publix Baby Bella Sliced Mushrooms that may contain pieces of glass. The Publix Baby Bella Sliced Mushrooms were distributed to all Publix retail locations in Florida, Georgia, South Carolina, Alabama, Tennessee and North Carolina. The product is sold in the produce department in an 8 oz. package: UPC 4141502286, Lot Code: PHG 096.

Recall notice: Publix Baby Bella Sliced Mushrooms, 8 oz. The item was distributed to all stores. More: on.fb.me/1ijxa2
Kay Pressley  Oh Lawd! Not my Publix!
Like · Reply · April 25 at 6:42pm

Leslie Adamson Fennell  Glad I bought the unsliced ones this week.
Like · Reply · April 25 at 5:13pm

Thomas W. Clifft  Tanya Wells-Clifft  what mushrooms do we have in the fridge?
Like · Reply · April 25 at 3:18pm

Michael Sullins  Too late already ate mine.
Like · Reply · April 25 at 2:55pm

Terrie Aceves  Thanks Anna Wooten!
Like · Reply · April 25 at 2:43pm

Carolyn Waddell  Thx for the heads up!!
Michael Fermin I actually bought mines last Thursday and I haven't opened it. Should I still return if the PHG code is different?
Like · Reply · 1 · April 24 at 10:20pm

Derek Bamonte If you want to be safe then you can. Recall or not, if you don't want them we'll take them. Employee
Like · 1 · April 24 at 11:14pm

Publix Hi Michael, if the lot number does not match the one on the recalled item, your product is safe to consume. However, you are more than welcome to take them back to the store for a full refund.
Like · April 26 at 5:42pm
Listeria Initiative
Listeria Initiative

CDC’s Reported Disease Burden
1,600 illnesses in the US
>1,400 related hospitalizations
250 related deaths

Listeria Initiative

CDC’s Risk Perspective

Pregnant Hispanic women are about 24 times more likely to get Listeria infection.

Source: [http://www.cdc.gov/listeria/risk.html](http://www.cdc.gov/listeria/risk.html)

Source: [http://www.fda.gov/Food/ResourcesForYou/HealthEducators/ucm081785.htm](http://www.fda.gov/Food/ResourcesForYou/HealthEducators/ucm081785.htm)
Listeria Initiative

Control Listeria Growth

The strict control of temperature during refrigerated storage in retail delis did reduce the predicted risk.

Source:
http://www.fda.gov/Food/FoodScienceResearch/RiskSafetyAssessment/ucm183966.htm
To control bacteria, keep your fridge 40°F or below.

BAC DOWN

Use a thermometer to monitor.
Listeria Initiative

Vs.
Listeria Initiative

Vs.
Listeria Initiative

Goal of the Initiative
Develop a temperature control solution to help reach a large population of our Hispanic customers.
National Food Safety Education Month®
“Keep your food and your family safe”

Mantenga su comida y su familia a salvo.

Asegúrese de que su comida esté refrigerada adecuadamente.
Busque el valioso controlador de temperatura dentro de la nota de Publix que aparecerá en la primera página del periódico el Miércoles, 24 de septiembre.
Entre a la zona segura alimentaria.
Adentro: Monitor GRATIS de temperatura para el refrigerador.

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DONDE COMPRAR ES UN PLACER®

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Ellos son los hispanos del año

HOMENAJEADOS. María del Pilar Ortiz y Evelio Otero son los elegidos en el 2014 por el Comité de la Herencia Hispana de Tampa

Periodista. La colombiana Pilar Ortiz se ha destacado por su labor en el mundo de las noticias. Foto: Myriam Silva-Warren

[ TAMPA ]
Por Myriam Silva-Warren y Juan Carlos Chávez
CENTRO Tampa

La directiva del Comité de la Herencia Hispana de Tampa, Inc. (THHL), por sus siglas en inglés selecciona al Hombre y la Mujer hispanos del año por sus logros. Los escogidos este año son la periodista colombiana María del Pilar Ortiz y el coronel retirado Evelio ‘E.J.’ Otero quienes serán homenajeados en una gala.

"Es el premio más alto que otorgamos los miembros del Comité de la Herencia Hispana y lo hacemos a las personas que se han distinguido por múltiples motivos y no solo son bilingües sino que son biculturales", dijo la Dr. Luz Lono, presidenta del comité de la gala de la THHL.

Responsable. Al coronel Evelio Otero lo llevaron a bordo. Foto: Juan Carlos Chávez

Entre a la zona segura alimentaria.

Adentro: Monitor GRATIS de temperatura para el refrigerador.

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MITIERRA
"No existe unidad en oposición cubana"

Un grupo de balseros salta el muelle de una embarcación náutica en la playa de Key Biscayne. La llegada de los inmigrantes fue grabada desde un balcón en el lugar. Visite www.diariolasamericas.com para ver el video completo. (Exclusiva) • Pág. 7A

VENEZUELA
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Entre a la zona segura alimentaria.
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En la guerra contra esas libras, muchos pierden

Pero no se desanime: este fin de semana puede recibir ayuda
“Keep your food and your family safe”

Entre a la zona segura alimentaria.
Adentro: Monitor GRATIS de temperatura para el refrigerador.

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“Keep your food and your family safe”

La zona segura es 40°F o menos. El color azul se lo indicará.
Mantener los alimentos refrigerados adecuadamente es una de las mejores maneras de reducir el riesgo de la contaminación de alimentos. Por esto es importante mantener su refrigerador en la temperatura correcta: 40°F o menos. La tinta termocromática del monitor incluido cambia de color cuando alcanza una temperatura de 40°F (±1.8°F). Cuando vea el color azul, sabrá que su refrigerador está enfriando correctamente.

Cómo usar su monitor de temperatura para el refrigerador.
1. Saque el monitor de temperatura de este folleto. Escriba la fecha de hoy en la parte delantera (y desecho el monitor 12 meses después de esta fecha).
2. Seleccione un área de la pared interior de su refrigerador, como a la mitad. Limpie el área con un papel toalla húmedo.
3. Levante la lámina protectora de la parte de atrás del monitor y colóquelo en el área seleccionada. Para obtener una lectura acertada, espere de un día para otro.

Visite public heatersafety para obtener más información sobre la seguridad alimentaria en su hogar.
“Keep your food and your family safe”

¿Son seguros los alimentos que tiene en su refrigerador?

Verifique su monitor diariamente y ajuste el termostato del refrigerador, según sea necesario, para mantener la temperatura en 40°F o menos.

Al limpiar su refrigerador, no limpie el monitor por encima; limpie cuidadosamente el área alrededor de éste. Deseche este monitor después de 12 meses.

Entre a la zona segura alimentaria.

Adentro: Monitor GRATIS de temperatura para el refrigerador.

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