

**Conference For Food Protection
Retail Food Program Standards-Stronger Together!
August 13th, 2021**



Welcome!

Before we get started, please take a moment to ensure the following:

- Ensure your microphone is on mute unless you are actively speaking
- Please keep your camera off unless you are actively speaking
- If you have questions, please post in the chat on the right side of your screen



New Era of Smarter Food Safety: New Business Models and Retail Modernization



Laurie Farmer
Director, Office of State Cooperative Programs
U.S. Food & Drug Administration
August 13, 2021



**U.S. FOOD & DRUG
ADMINISTRATION**



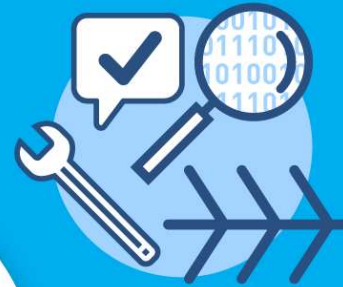
NEW ERA OF SMARTER FOOD SAFETY

FDA's Blueprint for the Future

Tech-enabled Traceability



Smarter Tools and Approaches for Prevention and Outbreak Response



New Business Models and Retail Modernization



Food Safety Culture



CORE ELEMENTS

Technology-Enabled Traceability	Smarter Tools and Approaches for Prevention and Outbreak Response	New Business Models and Retail Modernization	Food Safety Culture
<ol style="list-style-type: none">1. Develop Foundational Components2. Encourage and Incentivize Industry Adoption of New Technologies3. Leveraging the Digital Transformation	<ol style="list-style-type: none">1. Invigorate Root Cause Analyses2. Strengthen Predictive Analytics Capabilities3. Mutual Reliance4. Inspection, Training, and Compliance Tools5. Outbreak Response6. Recall Modernization	<ol style="list-style-type: none">1. Ensure Safety of Food Produced or Delivered Using New Business Models2. Modernize Traditional Retail Food Safety Approaches	<ol style="list-style-type: none">1. Promote Food Safety Culture Throughout the Food System2. Further Promote Food Safety Culture Throughout the Agency3. Develop and Promote a Smarter Food Safety Consumer Education Campaign

CORE ELEMENT 3



**New Business Models and Retail
Modernization**

- 1.Ensure Safety of Food
Produced or Delivered Using
New Business Models**
- 2.Modernize Traditional Retail
Food Safety Approaches**

Section 3.1 - Ensure Food Safety Using New Business Models



New Business Model Summit
October 2021

- Define **direct-to-consumer business models selling food via e-commerce** and last mile oversight and the public perspective
- Explore **changing consumer preferences, delivery systems, and business models**
- Encourage development and use of “**smart**” kitchen technologies and equipment design
- Facilitate the safe development of **new food ingredients**

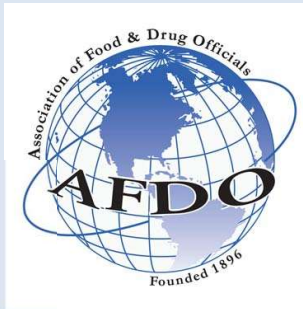
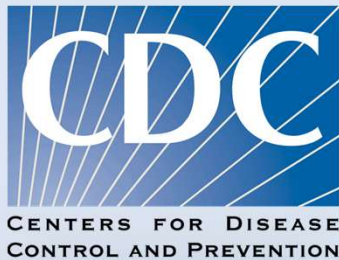
Section 3.2 – Modernize Traditional Retail Food Approaches



- **Independent review** of the entire food safety system
- Increase **uniform adoption of the FDA Food Code**
- Incorporate **risk-based methodology and root cause analysis** into all inspection and investigations
- Facilitate the implementation of well-developed **food safety management systems**
- Identify **intervention strategies** that positively impact food safety



“Working Together to Bend the Curve on Foodborne Illness”



RETAIL FOOD SAFETY REGULATORY ASSOCIATION COLLABORATION FORMATION



Leveraging Our Retail Association Partners = Multiplier Effect

- **Retail Association Summit**
 - June 4 – 6, 2019
 - Several months of prep calls
- **Now called “Retail Regulatory Association Collaborative”**
- **Includes NACCHO, AFDO, NEHA, CFP, FDA, & CDC**





Common Themes



**We all have limited
resources
(staffing, volunteers,
funding)**

**Focus needs to be
on modifying
behaviors**

**Standards
conformance &
Food Code adoption
are vital**

**We need to do a
better job telling our
collective story**

**“Obstacles do not block the path, they are the path”
- Zen proverb**



Summit Outcomes

- 1** Learned about each other's mission, constituency, & current initiatives supporting retail
- 2** Established strategic goal – “to reduce foodborne illness by reducing the occurrence of risk factors”
- 3** Identified collaborative initiatives currently underway
- 4** Brainstormed & prioritized future collaborative initiatives
- 5** Developed action plans to complete top, short-term priorities

Healthy People 2030

Retail Food-Related Goals



- 1** **FS-2030-09** - Increase the proportion of retail food store delis where...food employees practice proper handwashing
- 2** **FS-2030-10** - ...food contact surfaces are properly cleaned and sanitized
- 3** **FS-2030-11** - ...foods requiring refrigeration are held at the proper temperature
- 4** **FS-2030-12** - ...foods displayed or stored hot are held at the proper temperature
- 5** **FS-2030-D06** - ...Reduce the number of outbreaks of infections caused by norovirus

**Collaborative's Priorities following
the June 2019 Summit**

- 1** Develop Food Code adoption toolkit & develop/implement national strategy to promote adoption
- 2** Identify, assess, and promote intervention strategies (industry and regulatory)
- 3** Build on FDA's VNRFRPS technical assistance strategy
- 4** Assess application of risk-based inspection methods
- 5** Develop method to share info among stakeholders
- 6** Develop strategy to better tell our story
- 7** Issue joint recommendations on emerging issues





Be thinking about.....

- **Access the Collaborative's website**
- **Participate in information gathering**
- **Act on funding opportunities**
- **Engage with your Retail Food Specialist:**

FDA Retail Food webpage: www.fda.gov/retailfoodprotection

Collaborative Grant Activities of Associations



Food Code Adoption Toolkit

A helpful tool developed by the Collaborative for YOU!

Presented by: Brenda Bacon - CFP Vice Chair



National Food Code Adoption Strategy

- The Collaborative supports the adoption of the current version of the model FDA Food Code
- We developed a Toolkit to help support Food Code Adoption
- Access here: <https://www.retailfoodsafetycollaborative.org/>



Benefits of Adoption

- Elimination of redundant processes for establishing food safety criteria by food establishments
- Establishment of more standardized approach to inspections and audits of food establishments



What's in the Toolkit?

- FDA's Food Code Adoption Report
- Cross-Cutting Benefits for Industry and Regulatory
- Letters of Support
- Testimonials
- Association Policy Statements
- Legislative Data
- Survey Summary
- Links to Resources and Educational Materials
- Scholarly Articles and Research
- Fact Sheets
- Links to FDA Assistance
- Important Contact Information
- And More!

Who is this Toolkit For?

- Food Safety Professionals
- Managers and Supervisors of Food Safety Programs
- Retail Food Industry Members
- Quality Assurance Personnel
- Decision and Policy Makers
- Legislatures
- Association Members



Food Code Adoption Toolkit



Introduction

The Food and Drug Administration's (FDA) Food Code is a model code for safeguarding public health and is a scientifically sound, technical resource that can be used to regulate the retail segment of the food industry. Thousands of state, local, tribal, and territorial (SLTT) government agencies with responsibility over regulating retail foods may find this model code to be of great benefit in protecting the retail food supply in their communities. This model code is a useful reference document, which provides uniform guidance on food safety and sanitation for SLTT agencies. FDA issues a new edition of the Food Code every 4 years and supplementals are released in the intervening 2 years.

In 2020, the Collaborative's Food Code Adoption Toolkit Working Group disseminated a survey to 221 SLTT retail food regulatory program. Results (LINK) of this survey informed the creation of this resource. The Food Code Adoption Toolkit is designed to be a living resource that is frequently updated as new tools and information become available and contributions added in support of the adoption of the Food Code.

Toolkit Quick Links

[Background](#)[Statements of Support](#)[Benefits of Food Code Adoption](#)[Resources](#)[Support](#)[Submit Feedback](#)

Dr. David McSwane

CFP and Their Role



Highlights of CFP's Role in the Collaborative

- CFP has been a member of the Retail Food Safety Regulatory Collaborative since its inception.
- CFP brings to the Collaborative the perspective of all its constituent groups:
 - Regulators,
 - Retail food industry professionals,
 - Academia, and
 - Consumers.



Objective 1: Develop a national Food Code adoption strategy (includes integrating FC Adoption Tool Kit into the strategy)

- CFP Vice-Chair, Brenda Bacon has assumed a leadership role in the Food Code Adoption workgroup.
 - The goal of the workgroup is to develop a national food code adoption strategy to increase uniform adoption of the FDA food code by state, local, tribal, and territorial (SLTT) retail food protection programs.
- The workgroup created a Food Code Adoption toolkit to provide SLTTs an easier path for conformance with Standard 1 – Regulatory Foundation.

OBJECTIVE 2: Improve the regulatory approach, competency, and food safety culture in the regulatory community - Increase retail food regulatory programs applications of risk-based inspection methods.

- This activity is designed to increase the number of retail food regulatory programs that apply risk-based inspections and implement effective intervention strategies to control risk factors.
- This activity connects to the new era deliverable of 3.2.7 to increase the use of risk based inspectional approaches that are consistent with the principles of Annex 5 of the FDA Food Code.

OBJECTIVE 2: Improve the regulatory approach, competency, and food safety culture in the regulatory community - Increase retail food regulatory programs applications of risk-based inspection methods.

- The Collaborative is assessing the application of risk-based inspection methods by State, Local, Tribal, and Territorial (SLTT) retail food regulatory programs to:
 - identify barriers to the implementation of risk-based inspections, and
 - identify ways SLTTs have overcome these barriers and share their experience with other programs.



CFP and NACCHO Related to Objective 2

- NACCHO and CFP have partnered to conduct key informant interviews (KIIs) with 9 “local” retail food regulatory programs that have fully or partially implemented risk-based inspection methods.
 - The jurisdictions were selected based on their completion of verification audits of standards 3, 4 and/or 6 of the FDA Voluntary National Retail Food Regulatory Program Standards (VNRFRPS).

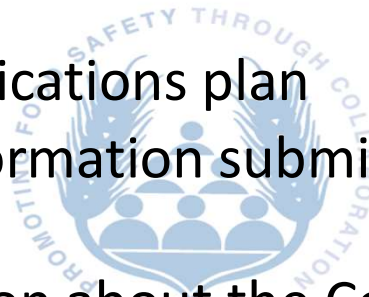
(AFDO has conducted interviews with all state regulatory food programs. These interviews also includes information on the application of risk-based inspection methods and best practices as well as challenges of implementation)

Food Safety Advisory Group

- A Food Safety Advisory Group (FSAG) was formed to provide feedback on Collaborative projects led by all members.
 - The FSAG consists of 15 members who represent regulators, retail food industry professionals, and academics.
- The FSAG has assisted CFP and NACCHO research project staff by reviewing and advising them on protocols and findings:
 - For an assessment of the application of risk-based inspection methods by SLTT retail food regulatory programs;
 - Related to identifying, assessing, and promoting implementation of effective intervention strategies by retail food regulatory programs;

Additional CFP Activities

- Attend scheduled meetings of the Collaborative.
- Support the work of the Collaborative's Communications Workgroup by:
 - Developing a communications plan
 - Assist in reviewing information submitted for posting on the Collaborative website.
 - Disseminate information about the Collaborative to CFP members using our listserv and website.



Retail Collaborative Grant Activities: NACCHO

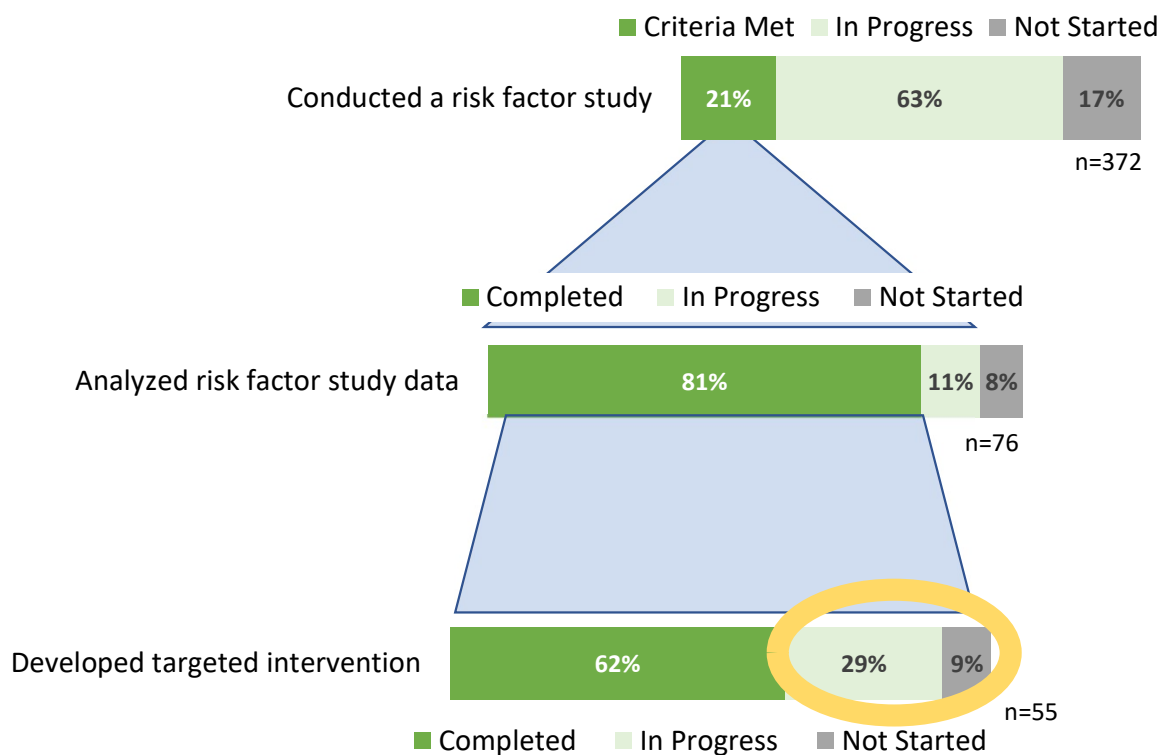
Effective Intervention Strategies
Chelsea Gridley-Smith, NACCHO



Standard 9: Risk Factor Studies and Effective Intervention Strategies

- Standard 9 (Program Assessment) of the VNRFRPS “applies to the process used to measure the success of a jurisdiction’s program in reducing the occurrence of foodborne illness risk factors to enhance food safety and public health in the community,” and requires a jurisdiction to:
 - **Conduct a risk factor study** at least every 60 months (5 years)
 - **Write an analysis** of the risk factor study data, outcomes, and conclusions
 - **Design, implement** a targeted intervention strategy to address the occurrence of the risk factor(s) identified in the study, **AND evaluate** the effectiveness of the strategy through a subsequent risk factor study

NACCHO's 2018 Continuous Improvement of Retail Food Safety Assessment



- Assessing retail food regulatory programs' use of the Standards as a tool for fostering continuous improvement revealed a gap in those who use risk factor study data to develop targeted interventions.

Collaborative Goal

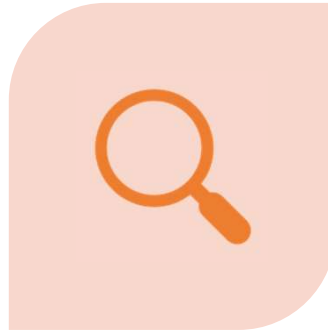
Identify, assess, and promote implementation of effective intervention strategies



Approach



REVIEW, ANALYZE, AND COLLATE
RETAIL FOOD RISK FACTOR
STUDY REPORTS



CONDUCT KEY INFORMANT
INTERVIEWS WITH SITES
MEETING CRITERIA*



SHARE EFFECTIVE INTERVENTION
STRATEGIES

*Verified Standard 9, conducted 1+ risk factor study (ideally 2+)

Anticipated Outputs and Outcomes

- Outputs

- Successfully implemented risk factor intervention strategies
- Practical approach(es) to develop and implement intervention strategies
- Promotional and educational tools to share successful strategies

- Outcomes

- Improve SLTT retail food regulatory programs' knowledge of and approaches to implement effective intervention strategies to reduce foodborne illness risk factors

Retail Collaborative Program Standards: Objective #3

Increase Enrollment and Active Participation and Application
of the Retail Food Regulatory Standards

Presented by: Elizabeth A. Nutt, AFDO Retail Food Safety Director



Association of Food and Drug Officials Task

Review State jurisdictions submissions to FDA's list of jurisdictions enrolled in the Standards.

Conduct State interviews to determine:

- Enrollment status
- Self Assessment status
- Barriers to enrollment
- Verification Audit status
- Barriers to audits
- Benefits to Enrollment



State Food Program Manager Interviews

62

surveys with
phone interviews



State Food Programs

- Departments of Health
- Departments of Agriculture

