

# FDA Agency Report

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2018 Conference for Food Protection

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# Overview

- Programmatic Updates
- On-going and Increased Collaboration with Association Partners
- Recent releases
- Retail Research Update
- Other Agency initiatives of impact to retail

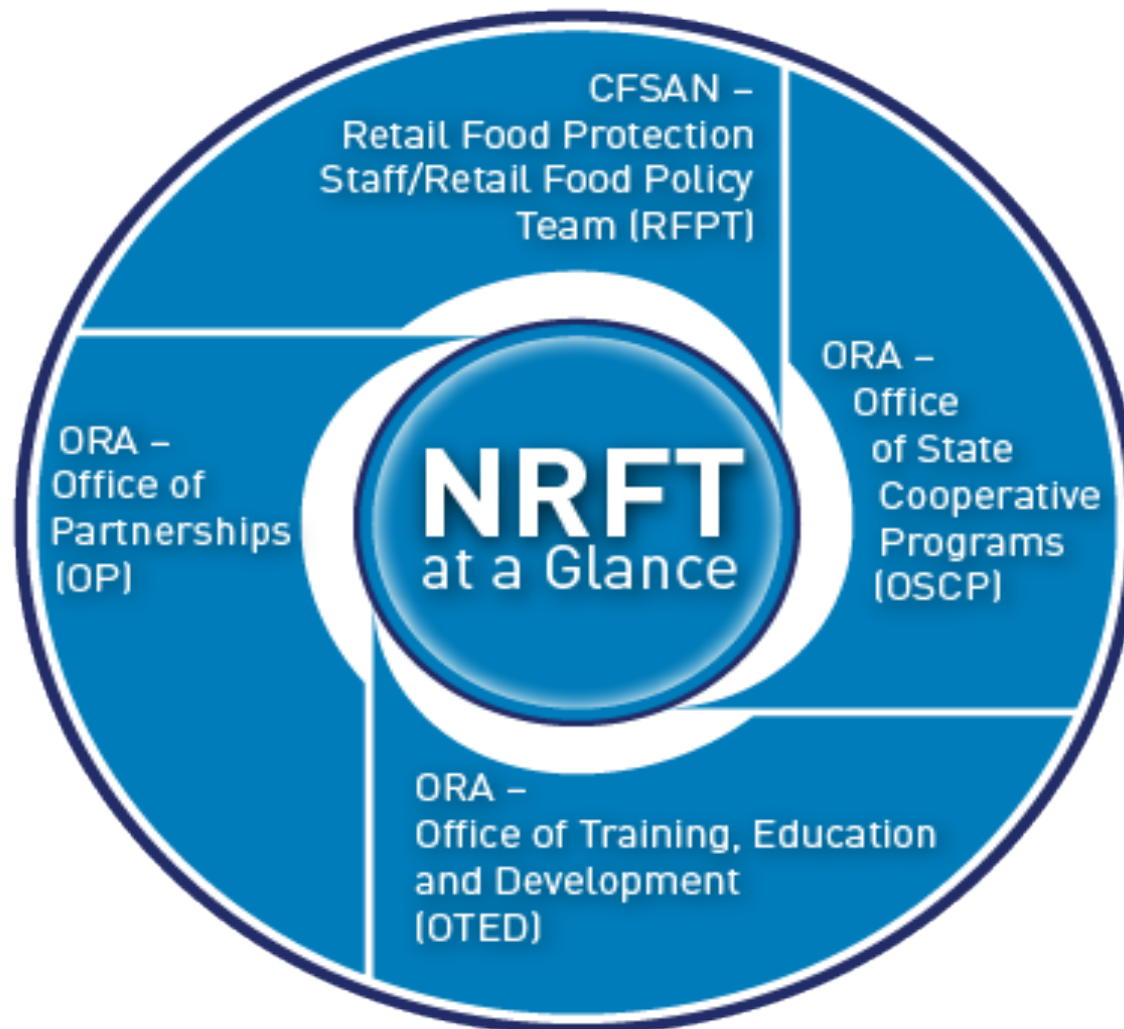
# FDA Programmatic Updates

- New ACPP
- Program Alignment
- National Retail Food Team

# National Retail Food Team (NRFT)

FDA

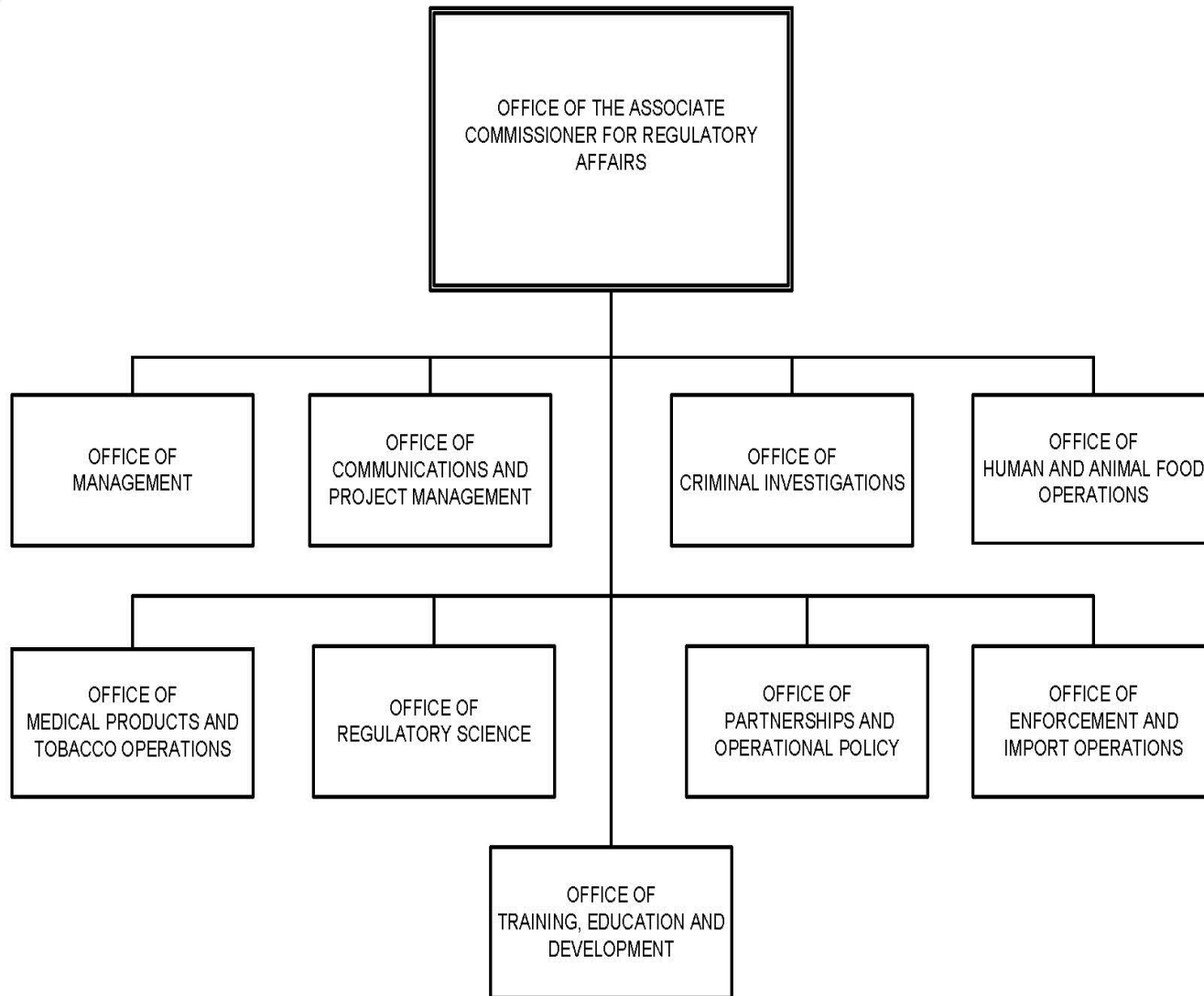
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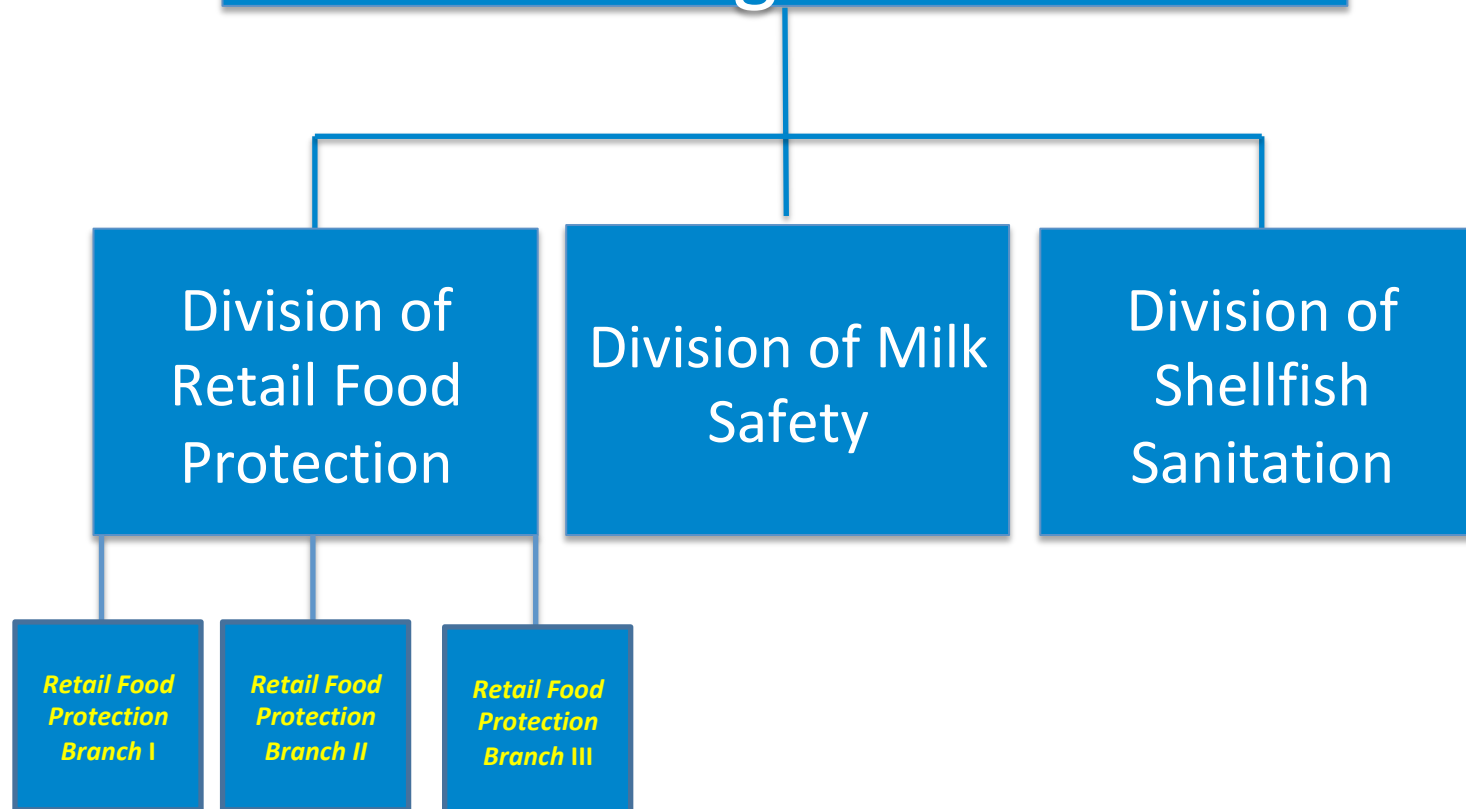
New

# ORA Program-Aligned Organizational Model

FDA

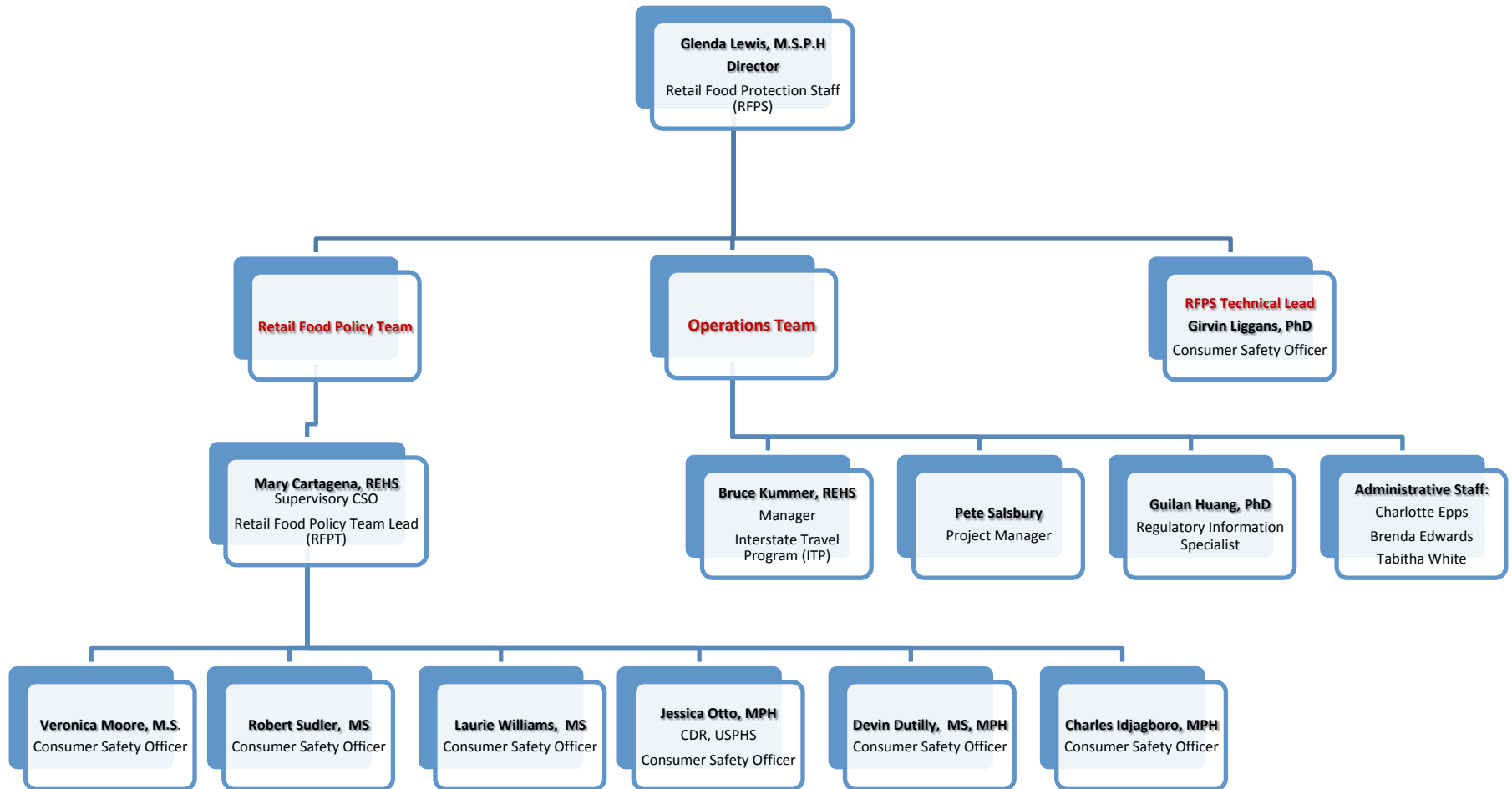


# Office of State Cooperative Programs



# Center for Food Safety & Applied Nutrition

## Retail Food Protection Staff



# On-Going and Increased Collaborations with Associations

- Cooperative Agreement to Strengthen Role of LHDs
- Food Code Research Contract
- Training Collaborations
- Retail Association Cooperative Agreements
- Longstanding MOU with the CFP
- Restaurant and Retail Food Store Partnerships



# Cooperative Agreement to Strengthen Role of LHDs

- FDA has Cooperative Agreement with NACCHO to Departments strengthen and Promote the role of Local Health (LHD) in retail food safety regulation
- FDA has invested over \$1.4 M in the Retail Program Standards Mentorship Program since 2012 and provided 124 awards to Local Health Departments
- Research on the connection between Retail Program Standards & Public Health Accreditation
- Research to assess the effectiveness of food inspection scoring & grading systems.

# Food Code Research Contract

- AFDO conducts research on State and Territorial laws and regulations to assess consistency with recommendations in the FDA's Food Code
- The research will help FDA address information gaps on adoption of the Food Code and adoption of specific provisions of the Food Code



# Training Collaborations

## **Collaborative initiatives:**

- Assist in the delivery of OTED retail training courses
- Develop and deliver instructor skills training (IST)
- Develop instructor/participant manuals and job aides
- Work with the Partnership for Food Protection (PFP) developing a National Curriculum Standard (NCS) for the Integrated Food Safety System (IFSS)
- Develop and validate training competencies
- Develop and post online courses
- Current Cooperative Agreements Grant partners include: AFDO, NEHA, and IFPTI

# Funding for Retail

## **Retail Association Cooperative Agreement**

- The Association of Food & Drug Officials (AFDO) is FDA's cooperative agreement partner
- Successfully managed by AFDO for the last 5 years
- 1,521 awards totaling \$6,439,343
- Provides a simple application and reporting process
- 88% of awards to date have gone to local, tribal and territorial jurisdictions

## **Fall 2018 Application Period**

- Approximately \$2M available
- Expect application portal to open early September 2018

# Recent Releases Related to Retail

- **2017 Food Code** – released Feb. 12, 2018

This document is available via the internet in PDF at the following link: [www.fda.gov/foodcode](http://www.fda.gov/foodcode)

Copies will be available for public ordering at:

<https://www.fda.gov/Food/ResourcesForYou/Consumers/ucm239035.htm>

Refer to publication number: **IFS17** and the title: **2017 Food Code**

- **2017 Voluntary National Retail Food Regulatory Program Standards** - released March 7, 2018

– This document and a Summary of the Changes are available via the internet in PDF at:

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/ucm245409.htm>

# Recently Completed Retail Research

## Better control of viruses by retail establishments

Modeling of norovirus transmission in food

## Improved food safety at retail

Steam heat generated by microwaveable energy and uniform heating of seafood

Pathogen growth profile for cut produce items held at ambient air temperature

Survey for *Listeria monocytogenes* in and on Ready-to-Eat Foods from Retail Establishments in the United States (2010 through 2013): Assessing Potential Changes of Pathogen Prevalence and Levels in a Decade

Duret, S., Pouillot, R., Fanaselle, W., Papafragkou, E., Liggins, G., Williams, L., & Doren, J. M. (2017). Quantitative Risk Assessment of Norovirus Transmission in Food Establishments: Evaluating the Impact of Intervention Strategies and Food Employee Behavior on the Risk Associated with Norovirus in Foods. *Risk Analysis*.

Fleischman, G. J. (2016). Nonuniformity of Temperatures in Microwave Steam Heating of Lobster Tail. *Journal of food protection*, 79(11), 2000-2004.

# Research Complete...What's Next?

- Publications
- Communication pieces
  - Plain language fact sheets
- Evaluation of findings for potential policy change
- Potential Conference For Food Protection FDA Submitted Issues
- Analysis of findings and development of technical reports

# Strategic Coordinated Oversight of Recall Execution (SCORE)

- Began in April 2016
- Cross-cutting team of senior leaders meets weekly
- Purpose - To enhance FDA's capacity to mitigate significant public health risks associated with FDA-regulated human food products and food facilities through coordinated, science-based review and expedited decision making by senior leaders, under the auspices of SCORE



# Strategic Coordinated Oversight of Recall Execution (SCORE)

## **SCORE Objectives**

- Conduct systematic, risk-informed review for executive level decision-making
- As appropriate, formulate concrete action plans for timely and effective measures to mitigate public health risks
- Ensure timely and coordinated decision-making on compliance strategies; and to engage as necessary to facilitate implementation of compliance strategies

# Flour-Associated Outbreaks Involving Shiga Toxin-Producing *E.coli*

## Four Outbreaks Occurring Between 2009 and 2016

2009 -- Prepackaged refrigerated cookie dough

2013 -- Frozen food products

2016 -- Undercooked pizza dough at various restaurant locations

2016 – Dry flour and raw dough

## Current Advice for Retailers

- ❑ Restaurants that allow their customers to handle raw dough should evaluate whether this practice is appropriate.
- ❑ Restaurants and retailers should be aware that flour may be a source of pathogens and should control the potential for cross-contamination of food processing equipment and the food processing environment.

## On-Going Prevention Efforts

FDA is currently exploring research opportunities to determine the prevalence of *E.coli* in Flour and the survivability of *E. coli* in flour products

# 2018 Retail Food Safety Seminars



## **Central Region**

Location: Louisville, KY

Dates: Aug. 28-30, 2018

## **Northeast Region**

Location: South Portland, ME

Dates: September 19-21, 2018

## **Pacific Region**

Location: Boise, ID

Dates: Sept. 11-13, 2018

## **Southeast Region**

Location: Charleston, SC

Dates: October 16-18, 2018

## **Southwest Region**

Location: Cheyenne, WY

Dates: Sept. 17-20, 2018

On the FDA web page at:

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/default.htm>

**Subscribe to Retail Food Protection Email Updates:**

[www.fda.gov/Retailfoodprotection](http://www.fda.gov/Retailfoodprotection)

**Food Code and Food Code Reference System Interpretations:**

[www.fda.gov/foodcode](http://www.fda.gov/foodcode)

**2018 Retail Food Seminars:**

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/default.htm>

**The Directory of FDA Retail Food Specialists (State Assignments):**

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/ucm394716.htm>

**Pathlore – location for FDA OTED Training Courses: ORA-U**

<https://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm416564.htm>



**Please visit the FDA Retail Food Protection Website:**

**<http://www.fda.gov/RetailFoodProtection>**



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Dr. Bill Jones' presentation at the Opening General Session will serve as the FDA agency report. The report is attached to this email.

For Issue 2016-I-038, FDA was also asked to report back at the 2018 Conference and I include the update on FDA's work in response to this Issue below. This should be included as part of the FDA Report.

## **2016-I-038 – Raw Animal Foods – Consumer Advisory**

The recommendation solution from the 2016 CFP meeting was that a letter be sent to FDA, USDA, and CDC requesting focus groups be conducted to reevaluate consumer advisory language and methodology to determine what is meaningful to the consumer and report back the findings to the CFP at the next biennial meeting (2018 CFP).

### **Focus Groups 2016**

FDA conducted a total of eight consumer focus groups in four different locations: Alexandria, VA; Atlanta, GA; Louisville, KY; and Los Angeles, CA, in September and October 2016. Each focus group lasted approximately 90 minutes. The Consumer Advisory statement on restaurant menus was one of three food safety topics discussed in the groups. The Consumer Advisory conversation focused on three themes:

- Awareness of consumer advisory statements on restaurant menu
- Interpretation of advisory statements
- Influence of advisory statements on meal selection

Following are the Summary of Findings:

- Most participants were familiar with the Consumer Advisory statement and thought it was included on menus and menu boards to protect the restaurant from liability if customers got sick from eating raw or undercooked foods.
- Some participants thought the Consumer Advisory was helpful for individuals on medical or restricted diets or for people who otherwise might not have known that a particular dish contained raw or undercooked animal protein.
- While most participants appreciated seeing the Consumer Advisory statement, none indicated that it influenced their decision about

what to eat.

Based on the focus group findings FDA at this time did not make a change in the 2017 Food Code within the Consumer Advisory provision. Instead, FDA plans to collect additional data about how consumers use and understand the Consumer Advisory information on the upcoming FDA Food Safety, Health, and Diet Survey. Pending funding, future qualitative research will focus on determining if there are ways to improve the language used in the Consumer Advisory statement. In addition, FDA will continue to work with CDC and USDA, consumer groups, industry and other regulatory partners to:

- Increase consumer awareness of the Consumer Advisory and the risks of eating raw and undercooked animal-derived foods.
  1. Work with Consumer groups to facilitate an understanding of the purpose and relevance of the Consumer Advisory information
  2. Collaborate with CFSAN's Education and Outreach Branch to develop a FOOD Facts document explaining the relevance of the Consumer Advisory information
- Increase adoption of the Consumer Advisory Code provision that feature the disclosure and reminder.
  1. When state agencies are considering updating and revising their own state food codes to encourage them to include the most recent provision language of the Consumer Advisory
  2. Highlight which states have the most current provision Consumer Advisory language by way of a FDA Factsheet or infographic and post on the FDA website
- Revise and update the *Implementation Guidance for the Consumer Advisory Provision of the FDA Food Code Section 3-603.11*
  1. Post this information on the FDA Retail Food Protection website and send out a ListServ message to stakeholders about its availability

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Glenda

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**Retail Food Protection Staff**  
**U.S. Food and Drug Administration**

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FDA Retail Food Protection web site: [www.fda.gov/retailfoodprotection](http://www.fda.gov/retailfoodprotection)

Retail Food Policy Team: [retailfoodpolicyteam@fda.hhs.gov](mailto:retailfoodpolicyteam@fda.hhs.gov)



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