

FDA Update 2019 CEHA Annual Meeting

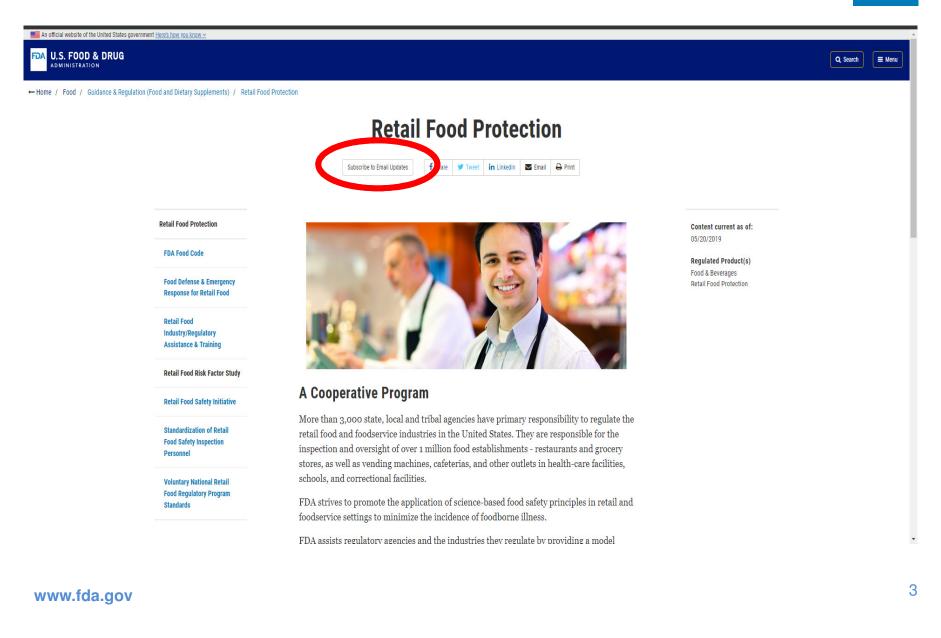
Outline



- Listserv Subscription
- Supplement to the 2017 FDA Food Code
- 2019 Retail Food Program Standards Changes
- Clearinghouse Work Group
- Outreach and Education
- Risk Factor Study

Listserv Subscription

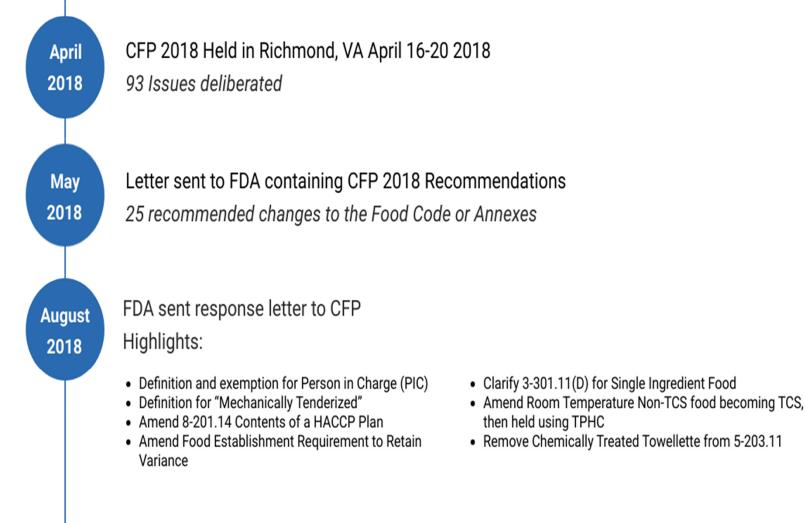






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SUPPLEMENT TO THE 2017 FOOD CODE



PURPOSE OF THE RETAIL PROGRAM STANDARDS



- Continuous improvement process
 - Intended to serve as a guide to regulatory retail food program managers in the design and management of a retail food regulatory program
 - Intended to help retail food regulatory programs enhance the level of services they provide to the public

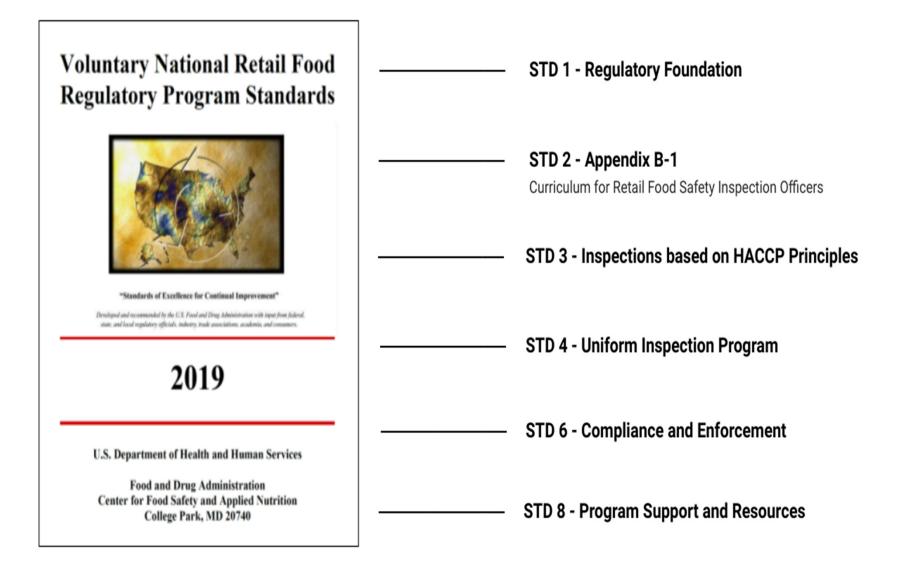
Ultimate GOAL



- Reduction of Foodborne Illness Risk Factors via Active Managerial Control
- Expectation of Industry: Active Managerial Control of the Risk Factors
- Expectation of Regulators?

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2019 Retail Food Program Standards Changes



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Program Standards Clearinghouse Work Group

- The Clearinghouse Workgroup provides interpretations of the Retail Program Standards via questions submitted to the group from state, local, tribal and territorial jurisdictions.
- The workgroup DOES NOT make actual changes to the standards. Changes are made via CFP process.
- The workgroup includes members from FDA and jurisdictions throughout the country with representation from each Retail Food Branch.
- In 2018, the Clearinghouse workgroup issued 6 new interpretations published in the most recent version of the Clearinghouse document.



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Program Standards Clearinghouse

C https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/voluntary-national-retail-food-regulato

Overview of the Retail Program Standards

- Introduction to the Standards (PDF 72KB)
- Program Standards Definitions (PDF 52KB)

Information about Enrolling and Participating in the Retail Program Standards

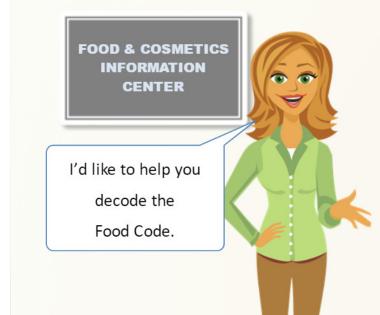
- Clearinghouse Work Group Questions and Answers for implemented 2017 standards (PDF - 773KB) December 2018
- Clearinghouse Fact Sheet (PDF 557KB) January 2017
- Administrative Procedures (PDF 145KB)
- FDA National Registry Report (FDA Form 3958) (PDF 1.19MB)

Standard 1: Regulatory Foundation

- Standard 1 (PDF 90KB)
- Standard 1 Self-Assessment and Verification Audit Form (PDF 776KB)
- Standard 1 Self-Assessment Instructions and Worksheet for Part I (PDF 387KB)
- Standard 1 Self-Assessment Instructions and Worksheet for Part II (PDF 1.1MB)
- Standard 1 Self-Assessment Instructions and Worksheet for Part III (PDF 234KB)
- Standard 1 Verification Audit Instructions and Worksheet for Part I (PDF 720KB)
- Standard 1 Verification Audit Instructions and Worksheet for Part II (PDF -

Education and Outreach Decoding the Code

Using the FDA Food Code Preface



Regulatory language is different than everyday language and can be difficult to understand.

It can be challenging and confusing, especially when you're trying to apply the key concepts in the field. This is true for the Model Food Code, too.



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EDUCATION AND OUTREACH



Undercooking ground beef can make your



FDA Risk Factor Study

- Report on the Occurrence of Foodborne Illness Risk Factors in Selected Fast Food and Full Service Restaurants available on web
- Awaiting Report on Retail Grocery Stores
- Data Collection this FY again in Retail Food Store Delis only (includes hot bars, salad bars or other food preparation managed by the deli department)

SUMMARY



Occurrence of Out-of-Compliance Data Items (Food Safety Practices/Behaviors)

- Restaurants had the best control over:
 - Ensuring no bare hand contact with ready-to-eat foods
 - Cooking raw animal foods to their required temperatures
- Restaurants had the least control of:
 - Employee handwashing (includes both when to wash and how to wash properly)
 - Cold holding of foods requiring refrigeration

SUMMARY



Food Safety Management Systems (FSMSs) and Out-of-Compliance Data Items (Food Safety Practices/Behaviors)

- Food Safety Management Systems were the strongest predictor of data item being Out-of-Compliance in both fast food and full service restaurants
- Restaurants with well-developed FSMSs have significantly fewer food safety practices/behaviors Outof-Compliance than did those with "less developed" FSMSs

SUMMARY



Certified Food Protection Managers (CFPMs) and Food Safety Management Systems

 Restaurants that had a CFPM who was the person in charge at the time of the data collection had significantly better food safety management system scores that those restaurants that did not have a CFPM present or employed.



QUESTIONS

