



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

Retail Food Protection

[Share](#)
[Tweet](#)
[LinkedIn](#)
[Email](#)
[Print](#)

Retail Food Protection

[FDA Food Code](#)

[Food Defense & Emergency Response for Retail Food](#)

[Retail Food Industry/Regulatory Assistance & Training](#)

[Retail Food Risk Factor Study](#)

[Retail Food Safety Initiative](#)

[Standardization of Retail Food Safety Inspection Personnel](#)

[Voluntary National Retail Food Regulatory Program Standards](#)



Content current as of:
05/20/2019

Regulated Product(s)
Food & Beverages
Retail Food Protection

A Cooperative Program

More than 3,000 state, local and tribal agencies have primary responsibility to regulate the retail food and foodservice industries in the United States. They are responsible for the inspection and oversight of over 1 million food establishments - restaurants and grocery stores, as well as vending machines, cafeterias, and other outlets in health-care facilities, schools, and correctional facilities.

FDA strives to promote the application of science-based food safety principles in retail and foodservice settings to minimize the incidence of foodborne illness.

FDA assists regulatory agencies and the industries they regulate by providing a model

SUPPLEMENT TO THE 2017 FOOD CODE

April
2018

CFP 2018 Held in Richmond, VA April 16-20 2018
93 Issues deliberated

May
2018

Letter sent to FDA containing CFP 2018 Recommendations
25 recommended changes to the Food Code or Annexes

August
2018

FDA sent response letter to CFP
Highlights:

- Definition and exemption for Person in Charge (PIC)
- Definition for "Mechanically Tenderized"
- Amend 8-201.14 Contents of a HACCP Plan
- Amend Food Establishment Requirement to Retain Variance
- Clarify 3-301.11(D) for Single Ingredient Food
- Amend Room Temperature Non-TCS food becoming TCS, then held using TPHC
- Remove Chemically Treated Towellette from 5-203.11



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?

2019 Retail Food Program Standards Changes



————— **STD 1 - Regulatory Foundation**

————— **STD 2 - Appendix B-1**

Curriculum for Retail Food Safety Inspection Officers

————— **STD 3 - Inspections based on HACCP Principles**

————— **STD 4 - Uniform Inspection Program**

————— **STD 6 - Compliance and Enforcement**

————— **STD 8 - Program Support and Resources**

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.



Program Standards Clearinghouse

← → ↻ <https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/voluntary-national-retail-food-regulatory-program-standards-january-2017> 🔍 ☆ 🏠 👤

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



**FOOD & COSMETICS
INFORMATION
CENTER**

I'd like to help you
decode the
Food Code.

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.

EDUCATION AND OUTREACH

Clean & Sanitize FOOD-CONTACT SURFACES

- 1 WASH**
- 2 RINSE**
- 3 SANITIZE**

1 TABLESPOON BLEACH (6% STRENGTH) + 1 GALLON WATER

CHLORINE TEST STRIP

10 ppm	50 ppm	100 ppm	200 ppm
--------	--------	---------	---------
- 4 AIR DRY**

Scientific experts from the U.S. Centers for Disease Control and Prevention and the U.S. Food and Drug Administration helped to develop this poster.

Posters are available for download at www.waterandhealth.org/resources/posters



2019

Undercooking ground beef can make your customers very sick and even kill them.

Protect People Everywhere.
 Use a thermometer to make sure ground beef is cooked to at least 155°F (68°C) for 17 seconds.

Keeping prepared foods longer than 7 days can make your customers sick!

Protect People Everywhere.
 Serve or discard refrigerated, prepared food within 7 days!



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 Out-of-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 than those restaurants that did not have a CFPM present or employed.

QUESTIONS

