

NACCHO Sharing Session Conference for Food Protection & The Retail Program Standards

**Audio Information:
Dial: 1-866-740-1260
Access Code: 5074221**

July 17, 2018

Housekeeping Items

- All lines will be muted during the entirety of the webinar.
- Throughout the presentation and during the Q&A session, please use the chat box to share experiences and ask questions. The facilitator will pose your questions to the presenters.

- Webinar Recording can be found under the Sharing Sessions Tab at the website:

<https://www.naccho.org/programs/environmental-health/hazards/food-safety/mentorship>

- Background of Conference for Food Protection (CFP) and Process
- Role of CFP Committees and how to become involved
- Process of FDA response to Issues submitted
- Questions and Answers



1st Presenter

David Lawrence
CFP Chair
Fairfax County Health
Department



2nd Presenter

Andre Pierce, Director
Environmental Health
and Safety
Wake County, North
Carolina



3rd Presenter

Glenda Lewis, MSPH
Director
Retail Food Protection
Staff
CFSAN

Conference for Food Protection and the Retail Program Standards



the
Conference
for **FOOD**
PROTECTION

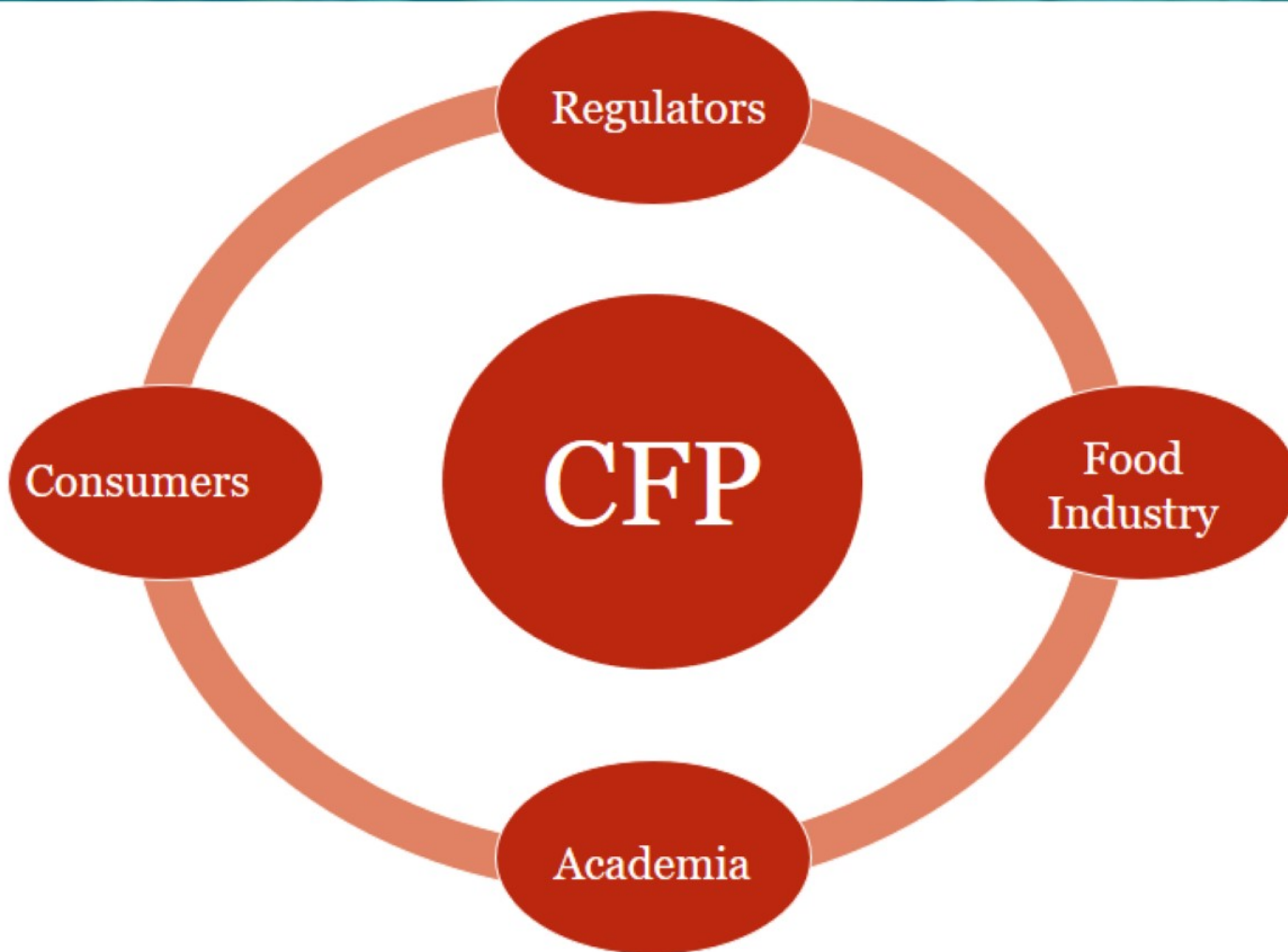
www.foodprotect.org

CFP Objectives

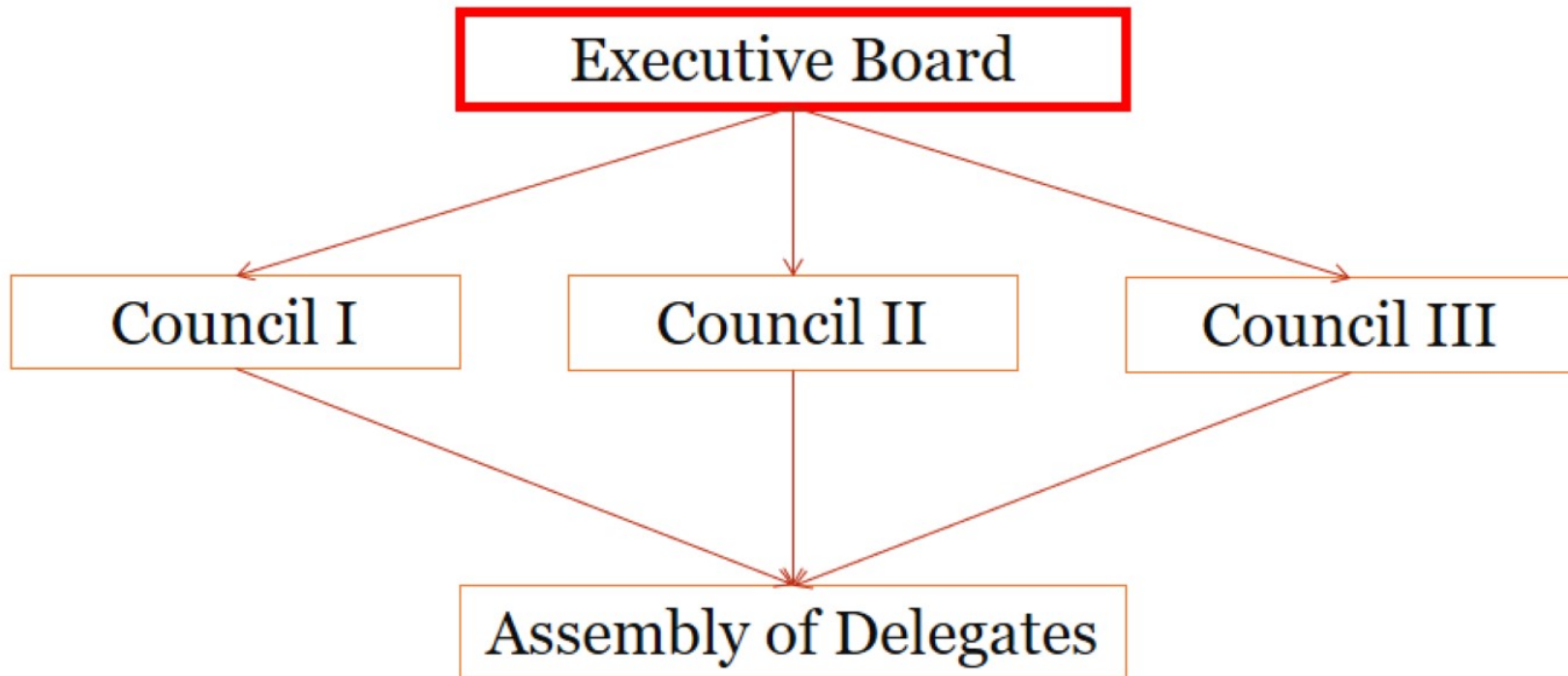
- Seek collaboration
- Identify/address problems
- Promote science
- Propose solutions
- Disseminate Information



Member Constituent/Stakeholder Groups



CFP Organization



Executive Board

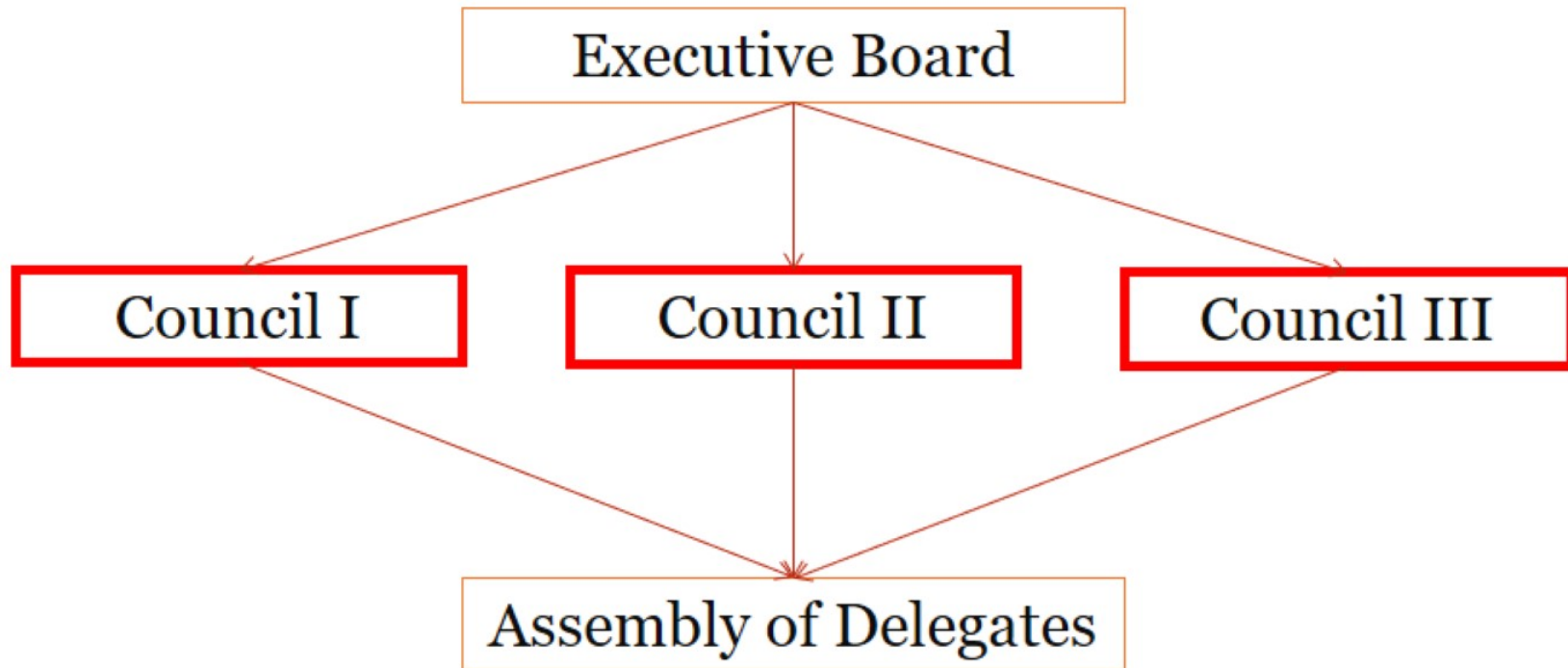
23 Voting Members:

- Regulatory: State (6), Local (6) and Federal (3) agencies
- Industry (6)
- Consumers (1)
- Academia (1)

Non-Voting Ex Officio Members (up to 19):

- Past Conference Chair (1)
- Council Chairs (3) and Vice Chairs (3)
- Standing Committee Chairs (5)
- Executive Staff (3)
- International Representatives (4)

CFP Organization



CFP Council Structure

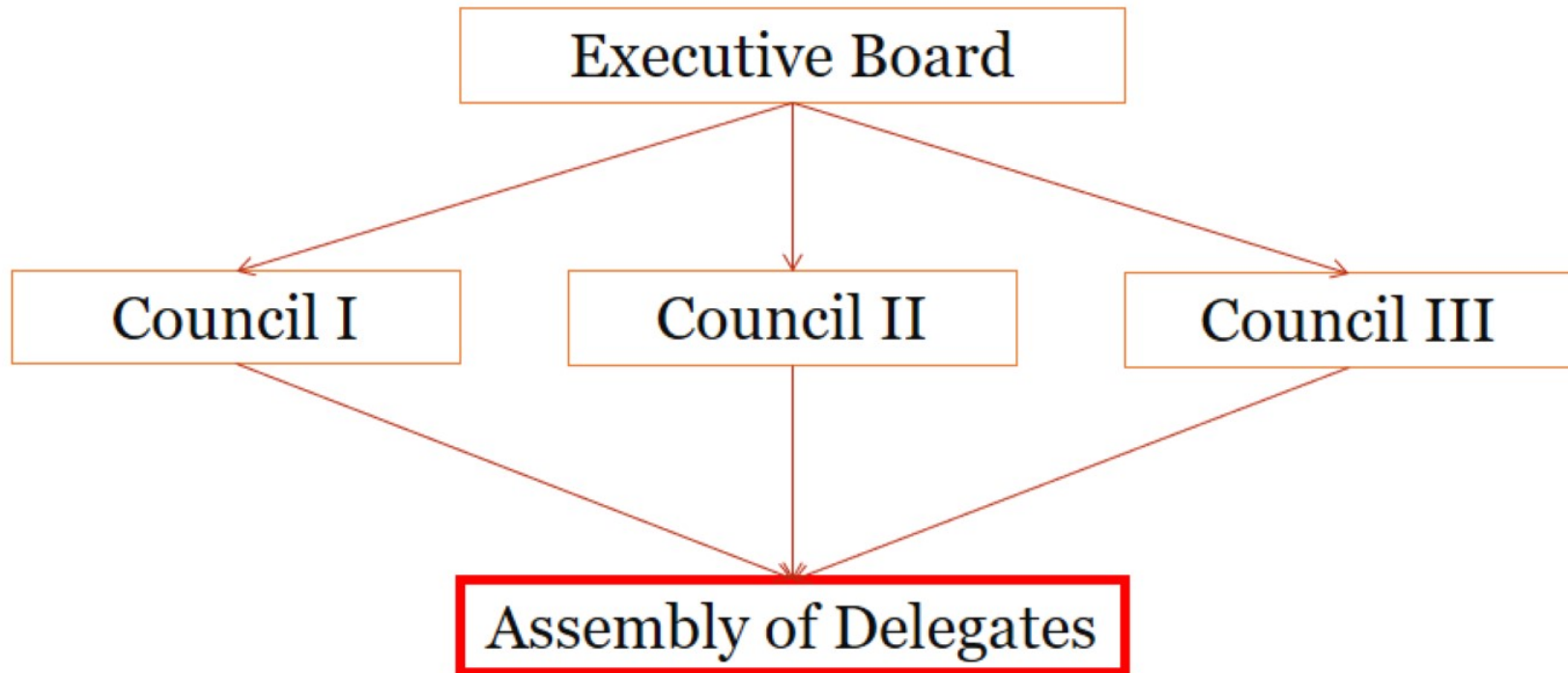
- Council I – Laws and Regulations
 - Council II – Administration, Education and Certification
 - Council III – Science and Technology
-
- Balanced Representation
 - Federal Agency's Role – advisors, consultants

CFP Council Process

- Issue Committee assigns the Issues to the most appropriate Council for deliberation.
 - Council deliberations follow Robert's Rules of Order.
 - An Issue may be transferred by one Council to another if deemed appropriate.
- Any Conference member may provide testimony on an Issue to a Council.

- A Council may take the following actions on an Issue:
 - Accept as Written.
 - Accept as Amended.
 - Take No Action.
- All Issues, regardless of the action taken by a Council, move to Assembly of State Delegates for consideration.

CFP Organization



Assembly of Delegates and Disposition of Issues

- Each State has one vote, the District of Columbia and 6 US territories have ½ vote each (states may share a vote between Agriculture and Health).
- Delegates vote to accept or reject Council recommendations on Issues.
- The Assembly of States Delegates may not change Council recommendations.
- Extracted and rejected “No Action” Issue recommendations move to the Executive Board



1/3



= 1 Vote

Hot Holding: 140°F → 135°F

- 2000: Change from 140° to 130°F
 - Assigned to Council I (Issue 2000 I-002)
 - Transferred to Council III, combined with Issue 2000 III-003
- 2002: Change from 140° to 130°F
 - Two Issues submitted, combined by Council III
 - Accepted as amended to 135° (2002 III-014)
- Supplement to 2001 Food Code – Hot Holding at 135°F

Preparing an Issue for Submission

- Review Code and previous Issues
- Find peer-reviewed research to support Issue
- Issue Submission Form:
 - Issue for consideration
 - Public health significance
 - References
 - Recommended solutions

Tips for Submission

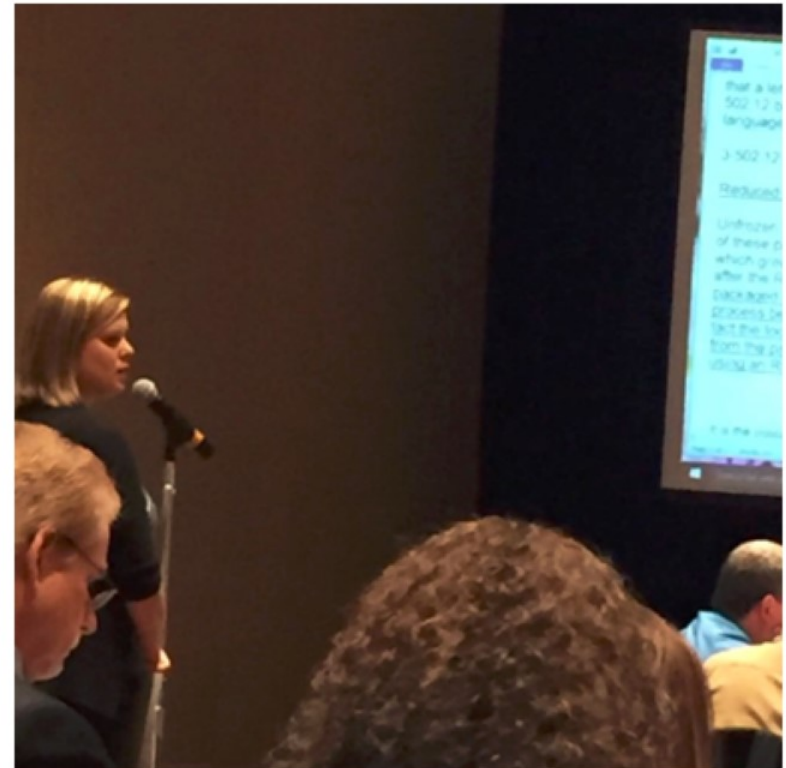
- Use reputable journals for research
- Begin research early (Start Now!)
- Keep recommendation broad
 - Don't need specific language in recommendation
 - Remember deliberation time is limited (~10 minutes)
 - Submit multiple Issues instead of combining items to simplify

Submitting an Issue

- Issue Submission
 - Online through CFP website
 - Opens on December 1, 2019
 - Closes on December 31, 2019
- Issue Committee conducts acceptance criteria review and provides feedback

Presenting an Issue

- 15 total hours over 3 days
- 2 minutes for each speaker
- Once presentation is over, cannot speak unless spoken to
- Council members refer to CDC, FDA and FSIS advisors



- Standing versus Council Committees
- 2018-2020 Council Committees:
 - COUNCIL I
 - Food Recovery Committee (Issue 2018 I-024)
 - COUNCIL II
 - Allergen Committee (Issue 2018 I-015 including language to address recommendations from Issue 2018 II-007 and II-008)
 - COUNCIL III
 - Direct To Consumer Delivery Food Safety Committee (formerly the Mail Order Food Safety Committee) (Issue 2018 III-006)
 - Produce Wash Water Committee (Issue 2018 III-013)
 - Product Assessment Committee (Issue 2018 III-024)

Become Involved



- CFP - Denver, CO (March 30-April 3, 2020)
- Submit Issues
- Travel money for Program Standards enrollees

**So now what do you do when
you don't like the rules??**

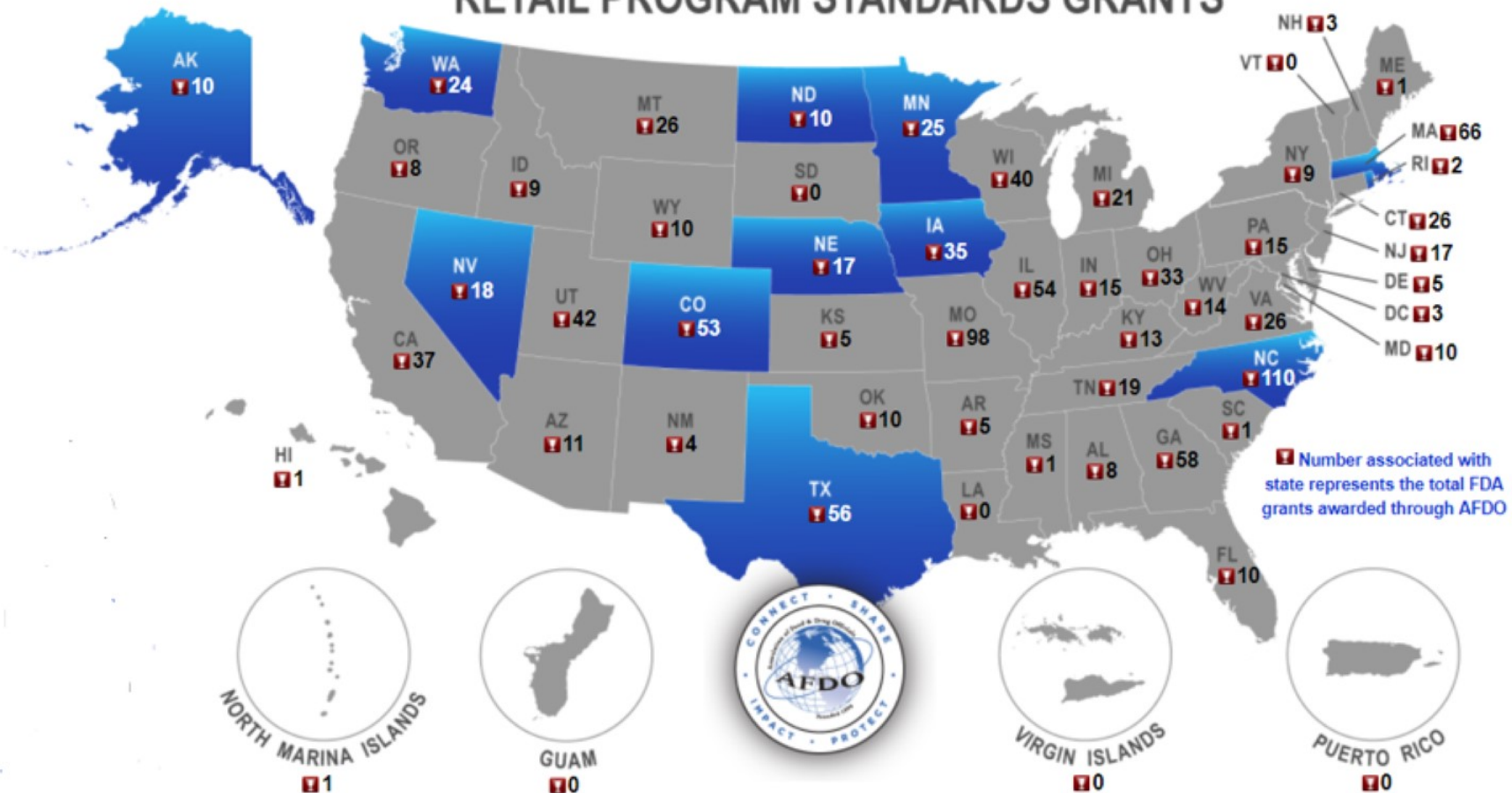
**USE THE CFP CODE
REVISION PROCESS!**

Program Standard Committee

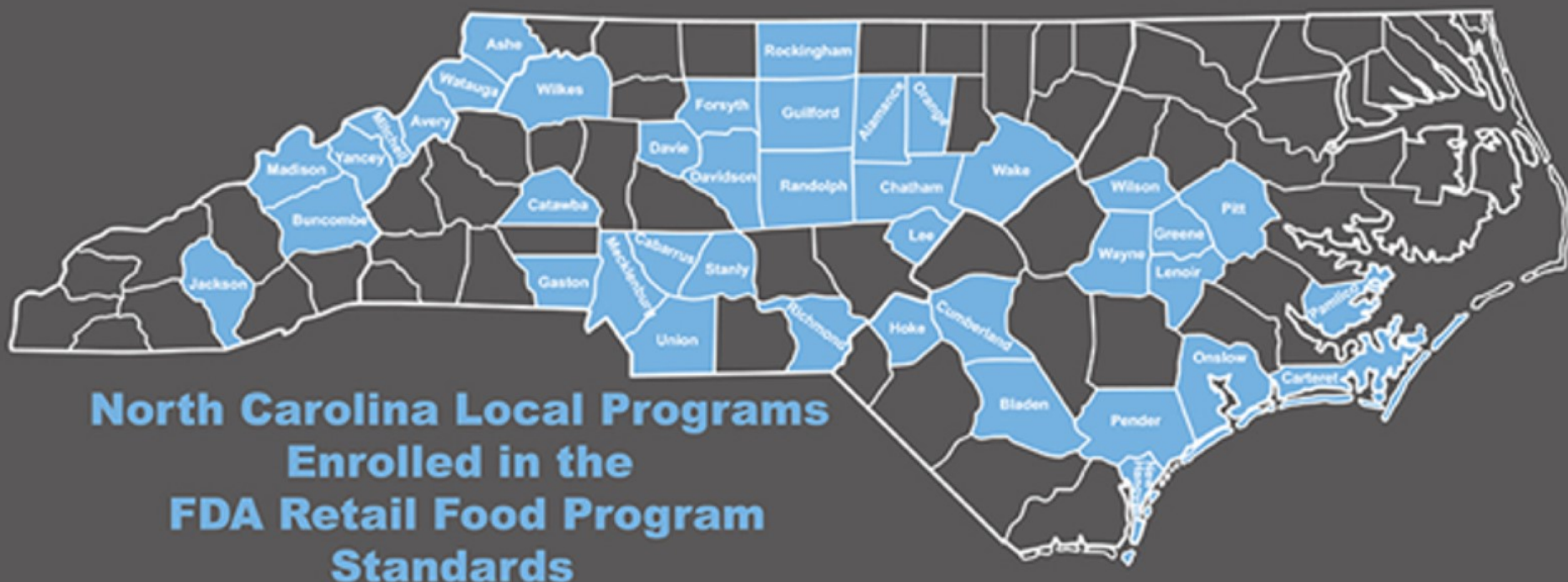
- Charges for the subcommittee
- Stakeholders
- Conference calls
- Recommendations
 - Partial Credit – Use the SA Spreadsheet (promote it on CFP)
 - Standard 4 - Start point inspections / marking instructions for 20 quality elements
 - Standard 6 – Standardized key to crosswalk to codes (RF/I)
 - Standard X – Plan Review (CFP already has guidance)
 - Clearinghouse – references from the Program Standards
 - Jurisdictions willing to audit – add to listing

Retail Program Standards - Collaboration

RETAIL PROGRAM STANDARDS GRANTS



2017 FDA Southeast Region Retail Food Safety Seminar



Standard 9 – Program Assessment- Risk Factor Studies

- Using same methodology – pre/post Code
- Large event risk factor studies (Moore County)
- Cold Holding risk factor studies (Pitt County)

Std. 3 – Inspections based on HACCP Principles

- Inspection form (compliant)
- Marking instructions
- Risk Categorization
- Variance app and examples
- HACCP template
- System verses pieces

4 calls – working group

Standard 4 – Uniform Inspection Program

| Fieldwork Evaluation Checklist | | Scores | | | |
|--|--|-----------|------|-------|------------|
| Establishment Name: | | EHS Name: | RS#: | Date: | Evaluator: |
| | | Y | N | NA | NO |
| Items Evaluated | | | | | |
| Prior to Inspection | | | | | |
| #9: Verifies proper risk categorization of establishment, and the required frequency is being met | | | | | |
| Equipment/Supplies | | | | | |
| Forms: takes current regulations; correct forms, marking instructions, grade cards, etc. | | | | | |
| Equipment: takes calibrated thermometer, alcohol swabs, max. thermometer/thermolabels, flashlight, light meter, etc. | | | | | |
| Conducting the Inspection | | | | | |
| Identifies him/herself (with ID when appropriate); states the purpose of the visit | | | | | |
| Verifies ownership/inquires of permit information (water, sewer, address, etc.) | | | | | |
| Verifies certified food service manager present | | | | | |
| Verifies PIC performs duties | | | | | |
| Collects food/water sample when necessary (proper sampling techniques/correct forms (chain of custody, requisition)) | | | | | |
| Washes hands as needed | | | | | |
| Uses equipment properly (sanitizing thermometer, test strips, flash light, light meter, etc.) | | | | | |
| Assessment of CDC Risk Factors | | | | | |
| Use the Grade Sheet | | | | | |
| Documentation | | | | | |
| Utilizes half, full credit and comments appropriately | | | | | |

2015 Field Assessment Marking Instructions for Uniform Inspection Programs

SHEET-MARKING INSTRUCTIONS Uniform Retail Food Program Inspections REHS Field Assessment

STATUS OF OBSERVATIONS:

- IN** Item found in compliance (**IN** Compliance marking must be based on the description under each item number). This refers to the performance of the REHS during the inspection, and is not related to the compliance status of the facility found during the inspection.
- OUT** Item found out of compliance (**OUT** of Compliance marking must be based on the description under each item number). This refers to the performance of the REHS during the inspection, and is not related to the compliance status of the facility found during the inspection.
- NA** Not applicable (**NA** marking is made when the data item is NOT part of the REHS's assessment of the food service establishment.)

REHS: Registered Environmental Health Specialist (intern)

Prior to Inspection

Reviews (1-3) previous inspections

- IN** This item is marked **IN** if the REHS does necessary review of previous inspections to identify areas of repeat violations, whether consumer advisory, variance, HACCP and/or highly susceptible population are present.
- OUT** This item shall be marked **OUT** if the REHS fails to review previous inspections prior to the inspection.
- NA** This item is marked **NA** if the REHS is doing an inspection on establishment that does not have previous inspections.

Standard 6 – Compliance and Enforcement

File
Review
Standard
6: Ghosts of
Inspections
Past



Standard 6 – Compliance and Enforcement

Enforcement Strategies



For Environmental Health Programs

| RISK FACTORS | | | | | | | |
|--------------|----------------|------------|-----------------------|--------|--------------------|--------|---|
| Item # | Unsafe Source | Item # | Poor Personal Hygiene | Item # | Inadequate Cooking | Item # | Improper Holding Temperatures Hot & Cold, Rapid cooling |
| 9 | 3-201.11 P,PI | 4 | 2-401.11 C | 16 | 3-401.11 P,PI | 18 | 3-501.14 P |
| | 3-201.12 P | | 3-301.12 P | | 3-401.12 C | | 3-501.16(A)(1) P |
| | 3-201.13 P | 5 | 3-401.13 C | 17 | 3-403.11 P | 20 | 3-501.16(A)(2) and (B) P |
| | 3-201.14 P | | 2-301.11 P | | | | |
| | 3-201.15 P | 6 | 2-301.12 P | | | | |
| | 3-201.16 P | | 2-301.14 P | | | | |
| | 3-201.17 P | | 2-301.15 PI | | | | |
| | 3-202.11 P | | 2-301.16 PI | | | | |
| | 3-202.14 P | | 5-202.12 PI | | | | |
| | 3-202.110 P,PI | | 5-203.11 PI | | | | |
| 5-101.13 P | 5-204.11 PI | | | | | | |
| | 5-205.11 PI | | | | | | |
| 10 | 3-202.11 P,PI | 8 | 6-301.11 PI | | | | |
| 11 | 3-201.11 P | | 6-301.12 PI | | | | |
| | 3-202.15 PI | | 6-301.13 PI | | | | |
| 12 | 3-202.12 PI | | 6-301.14 C | | | | |
| | 3-203.11 PI | 6-301.14 C | | | | | |
| | 3-402.11 P | 6-301.14 C | | | | | |
| | 3-402.12 PI | | | | | | |

| Food Code Reference | Item No. | Foodborne Illness Risk Factors and Public Health Interventions | Corrective Action | Long-term Compliance |
|---|----------|---|--|---|
| 2-101.11(A)(B)2-102.11 2-103.11(A)-(L) | 1 | Supervision: PIC present, Demonstration-Certification by accredited program, and performs duties. | (A)(B) PIC is designated. is enrolled - PIC is ed. Violations that allowed to occur are corrected. | 2-101.11 Additio designated and the role when or 2-102.11 PIC is an ANSI accredi needed to maint credential. 2-103.11(A)-(L) additional traini replacement PIC |

Visions for Standard 2: Trained Regulatory Staff

- NC DHHS Central Intern Training (CIT)
- Working smarter – not harder
- Reducing duplication
- Standardize while authorizing
- Perpetual standardization for large counties

Food Code

U.S. Public Health Service



2021

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

Public Health Service • Food and Drug Administration

College Park, MD 20740



FDA Responsibility After CFP

- Letter sent from CFP to FDA regarding issues within 45 days
- FDA has 60 days of receipt to respond to the letter from CFP
- FDA develops the Food Code based on information received from CFP
- FDA develops the Retail Program Standards based on information received from CFP and continues working with the CFP Program Standards Committee

Questions?

NACCHO
National Association of County & City Health Officials

