U.S. FOOD & DRUG ADMINISTRATION

VOLUNTARY NATIONAL RETAIL FOOD REGULATORY PROGRAM STANDARDS

2023 Massachusetts Health Officers Association Annual Conference

PURPOSE OF THE RETAIL PROGRAM STANDARDS

- 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

INTENDED OUTCOMES

- Identify program areas where an agency can have the greatest impact

- Promote wider application of effective risk factor intervention strategies

- Assist in identifying program areas most in need of additional attention

INTENDED OUTCOMES

- Promote continuous improvement
- Provide information needed to justify maintenance or increase in program budgets
- Lead to innovations in program implementation and administration
- Improve industry and consumer confidence in food protection programs

OVERVIEW OF THE 9 RETAIL PROGRAM STANDARDS

- Regulatory Foundation
- Trained Regulatory Staff
- Inspection Program Based on HACCP Principles
- Uniform Inspection Program
- Foodborne Illness and Food Defense Preparedness and Response
- Compliance and Enforcement
- Industry and Community Relations
- Program Support and Resources
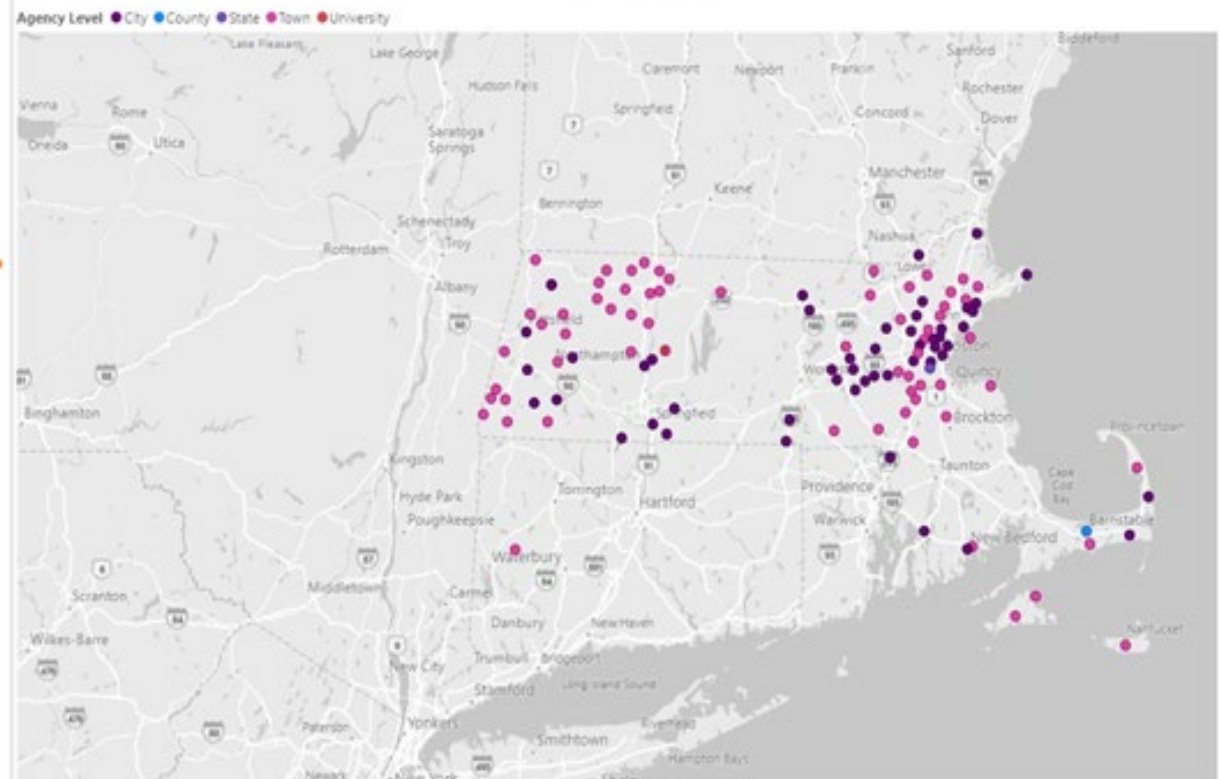- Program Assessment

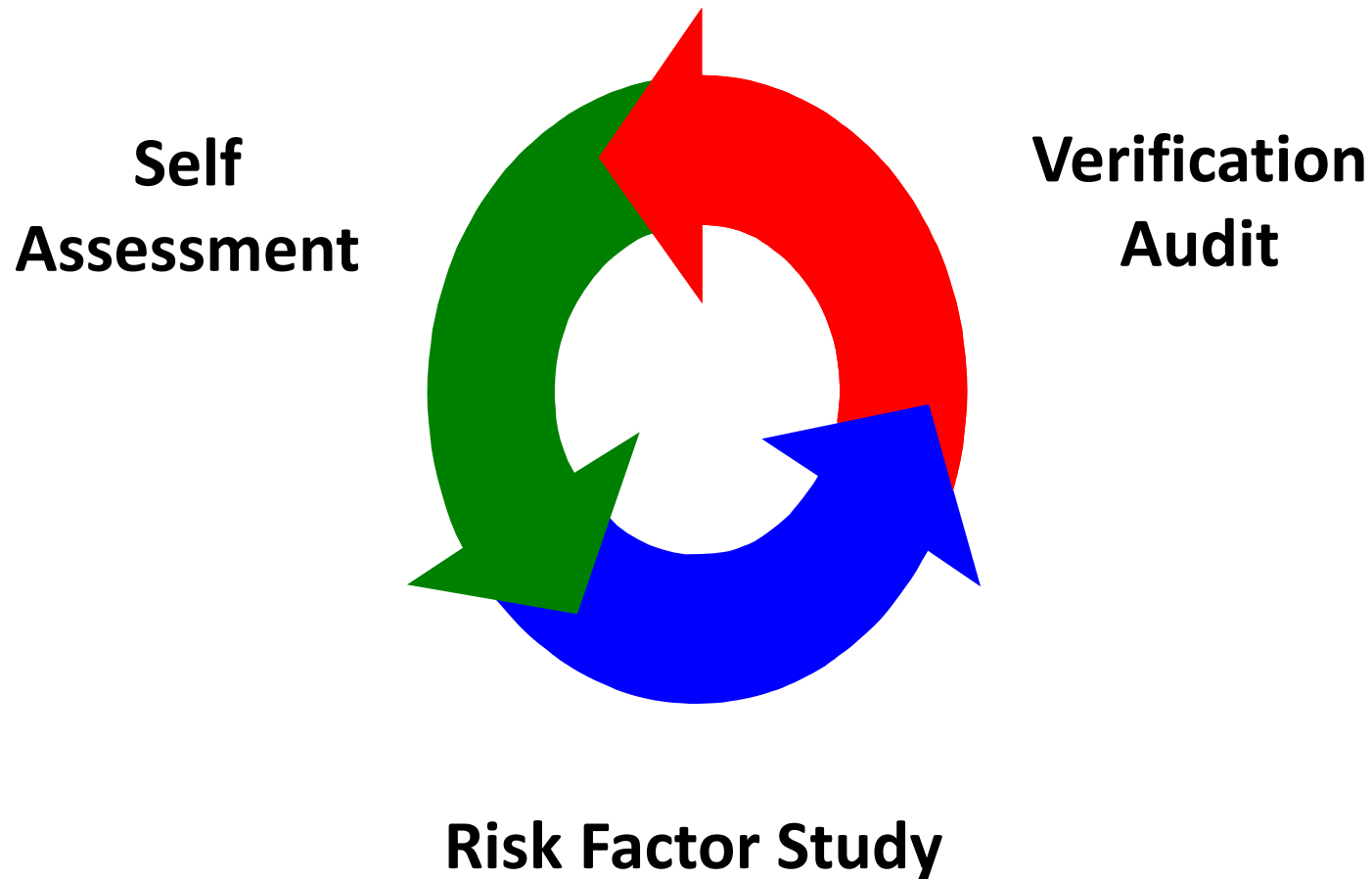# ENROLLMENT IN THE RETAIL PROGRAM STANDARDS

- Enrollment process
- What happens after enrollment?
- Getting started
- Milestones after enrollment
  - Self-Assessment
  - Self-Assessment Update
  - Verification Audit

Massachusetts Enrollments

- **118 Jurisdictions Enrolled**
- 35 Current SA
- 42 Due for Next SA
- 41 Need Initial SA

Agency Level ● City ● County ● State ● Town ● University

CONTINUOUS IMPROVEMENT MODEL

Self Assessment

Verification Audit

Risk Factor Study

STANDARD 1 – REGULATORY FOUNDATION

- Applies to the regulatory foundation used by a retail food program

- Outcome:
  - The adoption of a sound, science-based regulatory foundation for the public health program and the uniform regulation of industry

STANDARD 2 – TRAINED REGULATORY STAFF

- Applies to the essential elements of a training program for regulatory staff

- Outcome:

  – A trained regulatory staff with the skills and knowledge necessary to conduct quality inspections

STANDARD 3 – INSPECTION PROGRAM BASED ON HACCP PRINCIPLES

- Applies to the utilization of HACCP principles to control risk factors in a retail food inspection program

- Outcome:

  - A regulatory inspection system that uses HACCP principles to identify risk factors and to obtain immediate- and long-term corrective action for recurring risk factors

STANDARD 4 – UNIFORM INSPECTION PROGRAM

- Applies to the jurisdiction's internal policies and procedures established to ensure uniformity among regulatory staff in the interpretation of regulatory requirements, program policies and compliance / enforcement procedures

- Outcome:
  - A quality assurance program exists that ensures uniform, high quality inspections

STANDARD 5 – FOODBORNE ILLNESS/FOOD DEFENSE PREPAREDNESS AND RESPONSE

- Applies to the surveillance, investigation, response, and subsequent review of alleged food-related incidents and emergencies, either unintentional or deliberate

- Outcome:
  - Food regulatory program has a systematic approach for the detection, investigation, response, documentation and analysis of alleged food-related incidents

STANDARD 6 – COMPLIANCE AND ENFORCEMENT

- Applies to all compliance and enforcement activities used by a jurisdiction

- Outcome:
  - An effective compliance and enforcement program that is implemented consistently to achieve compliance with regulatory requirements

STANDARD 7 – INDUSTRY AND COMMUNITY RELATIONS

- Applies to industry and community outreach activities utilized by a regulatory program

- Outcomes:
  - Enhanced communication with industry and consumers
  - Reduction of risk factors through educational outreach and cooperative efforts with stakeholders

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STANDARD 8 – PROGRAM SUPPORT AND RESOURCES

- Applies to the program resources (budget, staff, equipment, etc.) necessary to support an inspection and surveillance system

- Outcome:
  - Resources are available to support a risk-based retail food safety program

STANDARD 9 – PROGRAM ASSESSMENT

- Applies to the process used to measure the success of a jurisdiction's program in reducing the occurrence of foodborne illness risk factors

- Purpose of the Risk Factor Study

- Outcome:
  - Managers are able to measure their program against national criteria and demonstrate improvement in food safety

BENEFITS OF PROGRAM STANDARDS

- Enhanced quality and uniformity of inspections within a jurisdiction

- Focus on Foodborne Illness Risk Factors

- Emphasis on Understanding Industry's Food Safety Management Systems

- Accountability for a Trained Regulatory Staff

- A Systems Approach for retail food regulatory programs

BENEFITS OF PROGRAM STANDARDS

- Benchmark program attributes against a recognized set of recommendations

- Promote better communication among stakeholders on how best to reduce FBI risk factors

- Provide public recognition of agencies committed to continuous improvement

BENEFITS OF PROGRAM STANDARDS

- Measure "outcomes" rather than "outputs" to measure program effectiveness

- Identify program areas where an agency can have the greatest impact on retail food safety

- Promote wider application of effective risk-factor intervention strategies

- Assist in identifying program areas most in need of additional attention

BENEFITS OF PROGRAM STANDARDS

- Provide information needed to justify maintenance or increase in program budgets
- Lead to innovations in program implementation and administration
- Improve industry and consumer confidence in food protection programs by enhancing uniformity

BENEFITS OF PROGRAM STANDARDS

- Emphasis on establishing a dialogue with Industry

- Establishes expectations for industry's input into the program

- Cost/Benefit analysis to justify increase resources

- Program effectiveness based on foodborne illness performance measures that can be applied by industry as well

RETAIL FOOD PROGRAM STANDARDS RESOURCE CENTER

- Designed for federal, state, local, tribal and territorial regulatory agencies enrolled in Program Standards
- NOT INTENDED FOR INDUSTRY
- Purpose: to foster sharing of tools, templates, and documents among retail food regulatory programs
- Located on the FoodSHEILD website

PROGRAM STANDARDS RESOURCE CENTER

- Site is administered by FDA, BUT is not reviewed for accuracy by the FDA

- Adding and/or removing of members

- Retail Food Specialists responsible for communicating changes to site administrators

Some further thoughts:

- Looking for incremental progress (PS SAVA excel tool)

- First year concentrate on initial SA9—see where you are at

- Consider doing STND 9 Risk Factor Study early on to get baseline data

- Next SA9 not due for another 5 years—progress can occur over the 5-year timespan

MORE INFORMATION AND RESOURCES

FDA

"One Stop Shop"

http://www.fda.gov/RetailProgramStandards

- Upcoming activities/events
- Funding opportunities
- Retail Program Standards and Forms

- Roster of Regional Retail Food Specialists
- Resource documents
- Links to other National Standards

QUESTIONS