





1. What is the NAME of your agency?

	Response Count
	16
answered question	16
skipped question	1





2. Do you represent:

	Response Percent	Response Count
Federal	0.0%	0
State	52.9%	9
Local County	35.3%	6
Local City	11.8%	2
Tribal	0.0%	0
answered question		17
skipped question		0

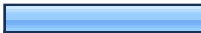





3. What is the population living within your Jurisdiction?

		Response Percent	Response Count
less than 25,000		0.0%	0
25,000 to 49,9999		5.9%	1
50,000 to 99,9999		0.0%	0
100,000 to 249,999		17.6%	3
250,000 to 499,999		5.9%	1
500,000 or above		70.6%	12
answered question			17
skipped question			0






4. What is your Jurisdiction's total number of retail food and food service establishments under permit?

		Response Percent	Response Count
less than 100		0.0%	0
101 to 500		11.8%	2
501 to 1,000		0.0%	0
1,001 to 3,000		17.6%	3
3,001 to 6,000		23.5%	4
6,001 or above		47.1%	8
answered question			17
skipped question			0

5. How many Food Safety Inspection Officers (FSIO's) are employed by your Jurisdiction FULL TIME (i.e., 100%) in the retail food and food service programs?

		Response Percent	Response Count
less than 4		29.4%	5
4 to 8		23.5%	4
9 to 12		5.9%	1
13 to 20		11.8%	2
21 to 30		5.9%	1
31 or more		23.5%	4
answered question			17
skipped question			0

6. How many Food Safety Inspection Officers (FSIO's) are employed by your Jurisdiction with responsibilities in other food protection or environmental health program areas in addition to their retail food and food service protection duties?

		Response Percent	Response Count
less than 4		23.5%	4
4 to 8		23.5%	4
9 to 12		0.0%	0
13 to 20		5.9%	1
21 to 30		17.6%	3
31 or more		29.4%	5
answered question			17
skipped question			0

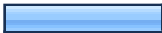


7. If your Food Safety Inspection Officers (FSIO's) have responsibilities in other food protection or environmental health program areas, on average, how much of their annual work plan is dedicated to the retail food and food service protection programs?

		Response Percent	Response Count
less than 10%		5.9%	1
10% to 29%		5.9%	1
30% to 49%		23.5%	4
50% to 69%		23.5%	4
70% to 89%		35.3%	6
90% or more		5.9%	1
answered question			17
skipped question			0



8. Is your jurisdiction still ENROLLED in the FDA Voluntary National Retail Food Regulatory Program Standards?

		Response Percent	Response Count
Yes		100.0%	17
No		0.0%	0
answered question			17
skipped question			0



9. If enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards, has your Jurisdiction MET all the Standard 2-Trained Regulatory Staff criteria?

		Response Percent	Response Count
Yes		23.5%	4
No		70.6%	12
Not applicable		5.9%	1
answered question			17
skipped question			0





10. What is the minimum level of education a FSIO MUST have to be considered for employment by your Jurisdiction in the retail food protection program?

		Response Percent	Response Count
High School Graduate		0.0%	0
Associate's degree		5.9%	1
Bachelor's degree		94.1%	16
Other (please specify)			3
answered question			17
skipped question			0







11. Are FSIO's in your Jurisdiction REQUIRED to complete at least 30 semester hours of science as part of their academic degree PRIOR TO employment or assignment to the retail food protection program?

		Response Percent	Response Count
Yes		70.6%	12
No		29.4%	5
answered question			17
skipped question			0

12. Identify which Credential(s) the FSIOs in your Jurisdiction are REQUIRED to hold? (Check all that apply)

		Response Percent	Response Count
REHS/RS issued by NEHA		11.8%	2
REHS/RS issued by State Registration Board		47.1%	8
CFSP issued by NEHA		17.6%	3
Not applicable		41.2%	7
Other (please specify)			5
answered question			17
skipped question			0

13. As a part of your agency's training program, have your FSIO's utilized any of the following types of education or trainings (check all that apply):

		Response Percent	Response Count
FDA sponsored food safety CLASSROOM courses		82.4%	14
WEB-BASED (distant learning courses) such as those offered through FDA ORA U		100.0%	17
In-house (provided by your jurisdiction) CLASSROOM courses		70.6%	12
Food safety courses provided by trade or professional organizations such as IFPTI		58.8%	10
An ANSI-CFP accredited Food Protection Manager Certification Course		41.2%	7
Other – Please describe in box provided below.		11.8%	2
		Other	4
answered question			17
skipped question			0

14. For each educational or training opportunity listed below, rate their effectiveness in preparing your FSIO's for their current job responsibilities.

	Highly Effective	Effective	Not Effective	Response Count
FDA sponsored food safety CLASSROOM courses	66.7% (8)	33.3% (4)	0.0% (0)	12
WEB-BASED (distant learning courses) such as those offered through FDA ORA U	23.1% (3)	69.2% (9)	7.7% (1)	13
In-house (provided by your jurisdiction) CLASSROOM courses	50.0% (5)	50.0% (5)	0.0% (0)	10
Food safety courses provided by trade or professional organizations such as IFPTI	54.5% (6)	45.5% (5)	0.0% (0)	11
An ANSI-CFP accredited Food Protection Manager Certification Course	11.1% (1)	77.8% (7)	11.1% (1)	9
Other	50.0% (2)	25.0% (1)	25.0% (1)	4
			Other (please specify)	4
			answered question	17
			skipped question	0

15. If your FSIO's have taken an FDA sponsored food safety CLASSROOM course(s), please provide a rating for each of the following statements:

	Strongly Agree	Agree	Neither Agree nor Disagree	Disagree	Strongly Disagree	N/A	Rating Average	Response Count
The objectives of the training course(s) were provided and understood prior to training	35.3% (6)	58.8% (10)	0.0% (0)	0.0% (0)	0.0% (0)	5.9% (1)	1.63	17
The training course(s) encouraged exchange of information and expression of ideas successfully	47.1% (8)	41.2% (7)	5.9% (1)	0.0% (0)	0.0% (0)	5.9% (1)	1.56	17
The training course(s) covered the topics FSIO's needed to learn about	41.2% (7)	52.9% (9)	0.0% (0)	0.0% (0)	0.0% (0)	5.9% (1)	1.56	17
The content of the training course (s) was relevant to FSIO's assigned job duties	41.2% (7)	47.1% (8)	5.9% (1)	0.0% (0)	0.0% (0)	5.9% (1)	1.63	17
The objectives of the training course(s) were achieved	35.3% (6)	58.8% (10)	0.0% (0)	0.0% (0)	0.0% (0)	5.9% (1)	1.63	17
The language used in the training course(s) was easy to understand	41.2% (7)	52.9% (9)	0.0% (0)	0.0% (0)	0.0% (0)	5.9% (1)	1.56	17
Enough time was devoted to each training session	41.2% (7)	47.1% (8)	5.9% (1)	0.0% (0)	0.0% (0)	5.9% (1)	1.63	17
answered question								17
skipped question								0

16. If your FSIO's have taken a WEB-BASED (distant learning courses) such as those offered through FDA ORA U, please provide a rating for each of the following statements:

	Strongly Agree	Agree	Neither Agree nor Disagree	Disagree	Strongly Disagree	N/A	Rating Average	Response Count
The objectives of the training course(s) were provided and understood prior to training	35.3% (6)	58.8% (10)	5.9% (1)	0.0% (0)	0.0% (0)	0.0% (0)	1.71	1
The training course(s) encouraged exchange of information and expression of ideas successfully	12.5% (2)	12.5% (2)	31.3% (5)	18.8% (3)	18.8% (3)	6.3% (1)	3.20	1
The training course(s) covered the topics FSIO's needed to learn about	29.4% (5)	58.8% (10)	11.8% (2)	0.0% (0)	0.0% (0)	0.0% (0)	1.82	1
The content of the training course (s) was relevant to job duties assigned to FSIO's	31.3% (5)	50.0% (8)	18.8% (3)	0.0% (0)	0.0% (0)	0.0% (0)	1.88	1
The objectives of the training course(s) were achieved	23.5% (4)	58.8% (10)	17.6% (3)	0.0% (0)	0.0% (0)	0.0% (0)	1.94	1
The language used in the training course(s) was easy to understand	29.4% (5)	52.9% (9)	17.6% (3)	0.0% (0)	0.0% (0)	0.0% (0)	1.88	1
Enough time was devoted to each training session	35.3% (6)	41.2% (7)	11.8% (2)	0.0% (0)	0.0% (0)	11.8% (2)	1.73	1
answered question								1
skipped question								

17. If your FSIO's have taken in-house (provided by your jurisdiction) CLASSROOM courses, please provide a rating for each of the following statements:

	Strongly Agree	Agree	Neither Agree nor Disagree	Disagree	Strongly Disagree	N/A	Rating Average	Response Count
The objectives of the training course(s) were provided and understood prior to training	23.1% (3)	69.2% (9)	0.0% (0)	7.7% (1)	0.0% (0)	0.0% (0)	1.92	13
The training course(s) encouraged exchange of information and expression of ideas successfully	53.8% (7)	46.2% (6)	0.0% (0)	0.0% (0)	0.0% (0)	0.0% (0)	1.46	13
The training course(s) covered the topics FSIO's needed to learn about	53.8% (7)	46.2% (6)	0.0% (0)	0.0% (0)	0.0% (0)	0.0% (0)	1.46	13
The content of the training course (s) was relevant to FSIO's assigned job duties	69.2% (9)	30.8% (4)	0.0% (0)	0.0% (0)	0.0% (0)	0.0% (0)	1.31	13
The objectives of the training course(s) were achieved	7.7% (1)	84.6% (11)	7.7% (1)	0.0% (0)	0.0% (0)	0.0% (0)	2.00	13
The language used in the training course(s) was easy to understand	23.1% (3)	76.9% (10)	0.0% (0)	0.0% (0)	0.0% (0)	0.0% (0)	1.77	13
Enough time was devoted to each training session	7.7% (1)	53.8% (7)	38.5% (5)	0.0% (0)	0.0% (0)	0.0% (0)	2.31	13
answered question								13
skipped question								4

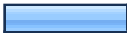








18. If your FSIO's have taken food safety courses provided by trade or professional organizations such as IFPTI, please provide a rating for each of the following statements:

	Strongly Agree	Agree	Neither Agree nor Disagree	Disagree	Strongly Disagree	N/A	Rating Average	Response Count
The objectives of the training course(s) were provided and understood prior to training	20.0% (3)	46.7% (7)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.70	1
The training course(s) encouraged exchange of information and expression of ideas successfully	40.0% (6)	26.7% (4)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.40	1
The training course(s) covered the topics FSIO's needed to learn about	20.0% (3)	46.7% (7)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.70	1
The content of the training course (s) was relevant to FSIO's assigned job duties	33.3% (5)	26.7% (4)	6.7% (1)	0.0% (0)	0.0% (0)	33.3% (5)	1.60	1
The objectives of the training course(s) were achieved	26.7% (4)	40.0% (6)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.60	1
The language used in the training course(s) was easy to understand	26.7% (4)	40.0% (6)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.60	1
Enough time was devoted to each training session	26.7% (4)	40.0% (6)	0.0% (0)	0.0% (0)	0.0% (0)	33.3% (5)	1.60	1
answered question								1
skipped question								







19. If your FSIO's have taken an ANSI-CFP accredited Food Protection Manager Certification Course, please provide a rating for each of the following statements:

	Strongly Agree	Agree	Neither Agree nor Disagree	Disagree	Strongly Disagree	N/A	Rating Average	Response Count
The objectives of the training course(s) were provided and understood prior to training	0.0% (0)	50.0% (6)	0.0% (0)	8.3% (1)	0.0% (0)	41.7% (5)	2.29	1
The training course(s) encouraged exchange of information and expression of ideas successfully	8.3% (1)	41.7% (5)	0.0% (0)	8.3% (1)	0.0% (0)	41.7% (5)	2.14	1
The training course(s) covered the topics FSIO's needed to learn about	0.0% (0)	33.3% (4)	8.3% (1)	16.7% (2)	0.0% (0)	41.7% (5)	2.71	1
The content of the training course(s) was relevant to FSIO's assigned job duties	0.0% (0)	41.7% (5)	8.3% (1)	8.3% (1)	0.0% (0)	41.7% (5)	2.43	1
The objectives of the training course(s) were achieved	8.3% (1)	41.7% (5)	0.0% (0)	8.3% (1)	0.0% (0)	41.7% (5)	2.14	1
The language used in the training course(s) was easy to understand	8.3% (1)	41.7% (5)	0.0% (0)	8.3% (1)	0.0% (0)	41.7% (5)	2.14	1
Enough time was devoted to each training session	0.0% (0)	33.3% (4)	16.7% (2)	8.3% (1)	0.0% (0)	41.7% (5)	2.57	1
answered question								1
skipped question								

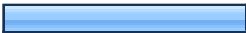





20. If your FSIO's have taken FDA sponsored food safety CLASSROOM course(s), how can improvements be made?

		Response Percent	Response Count
Clarify objectives		18.2%	2
Provide better information before the course		36.4%	4
Update content		27.3%	3
Make more interactive		18.2%	2
Reduce content		9.1%	1
Increase content		9.1%	1
Make more difficult		18.2%	2
Make less difficult		0.0%	0
Improve assessment at end of training		9.1%	1
Add video		27.3%	3
	Other (please specify)		3
answered question			11
skipped question			6




21. If your FSIO's have taken WEB-BASED (distant learning courses) such as those offered through FDA ORA U, how can improvements be made?

		Response Percent	Response Count
Clarify objectives		9.1%	1
Provide better information before the course		0.0%	0
Update content		45.5%	5
Make more interactive		63.6%	7
Reduce content		0.0%	0
Increase content		9.1%	1
Make more difficult		27.3%	3
Make less difficult		0.0%	0
Improve assessment at end of training		0.0%	0
Add video		9.1%	1
	Other (please specify)		3
answered question			11
skipped question			6



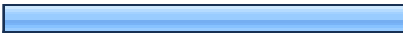

22. If your FSIO's have taken, in-house (provided by your jurisdiction) CLASSROOM courses, how can improvements be made?

		Response Percent	Response Count
Clarify objectives		36.4%	4
Provide better information before the course		27.3%	3
Update content		54.5%	6
Make more interactive		27.3%	3
Reduce content		0.0%	0
Increase content		9.1%	1
Make more difficult		0.0%	0
Make less difficult		0.0%	0
Improve assessment at end of training		36.4%	4
Add video		0.0%	0
	Other (please specify)		2
answered question			11
skipped question			6

23. If your FSIO's have taken an ANSI-CFP accredited Food Protection Manager Certification Course, how can improvements be made?

		Response Percent	Response Count
Clarify objectives		0.0%	0
Provide better information before the course		25.0%	1
Update content		0.0%	0
Make more interactive		0.0%	0
Reduce content		0.0%	0
Increase content		25.0%	1
Make more difficult		50.0%	2
Make less difficult		0.0%	0
Improve assessment at end of training		0.0%	0
Add video		0.0%	0
	Other (please specify)		2
		answered question	4
		skipped question	13

24. If your FSIO's have taken food safety courses provided by trade or professional organizations such as IFPTI, how can improvements be made?

		Response Percent	Response Count
Clarify objectives		0.0%	0
Provide better information before the course		0.0%	0
Update content		80.0%	4
Make more interactive		20.0%	1
Reduce content		0.0%	0
Increase content		0.0%	0
Make more difficult		60.0%	3
Make less difficult		0.0%	0
Improve assessment at end of training		40.0%	2
Add video		0.0%	0
	Other (please specify)		0
answered question			5
skipped question			12

25. Of the available education and training courses that are currently available, what are some of the gaps you have identified?

	Response Count
	14
answered question	14
skipped question	3

26. Are there any additional training needs you have identified?

	Response Count
	9
answered question	9
skipped question	8

Page 2, Q1. What is the NAME of your agency?

1	Public Health - Seattle & King County	Nov 1, 2011 3:08 PM
2	Consumer Health Services Wyoming Dept. of Agriculture	Oct 31, 2011 4:50 PM
3	Olmsted County Public Health Services	Oct 28, 2011 5:26 AM
4	Kansas Department of Agriculture	Oct 26, 2011 6:27 AM
5	City of Lubbock	Oct 25, 2011 10:55 AM
6	Florida Department of Agriculture and Consumer Services	Sep 19, 2011 1:00 PM
7	Fairfax County Health Department	Sep 19, 2011 12:21 PM
8	MN Dept of Ag	Sep 15, 2011 1:48 PM
9	Oregon Department of Agriculture	Sep 13, 2011 11:39 AM
10	Tacoma Pierce County Health Department	Sep 12, 2011 4:52 PM
11	Indiana State Dept. of Health	Sep 12, 2011 11:50 AM
12	Whatcom County Health Department	Sep 9, 2011 5:35 PM
13	Maricopa County Environmental Services	Sep 6, 2011 10:28 AM
14	Town of Danvers, MA; Board of Health	Sep 6, 2011 5:30 AM
15	Texas Department State Health Services	Sep 2, 2011 12:56 PM
16	MA Department of Public Health, Bureau of Environmental Health, Food Protection Program	Sep 2, 2011 12:35 PM

Page 4, Q10. What is the minimum level of education a FSIO MUST have to be considered for employment by your Jurisdiction in the retail food protection program?

1	Bachelor's or relevent experience	Oct 26, 2011 6:29 AM
2	high school if experience can count per yr of degree requirement	Sep 19, 2011 1:04 PM
3	Additional college level science is required: 30 Semester hours or 45 quarter hours.	Sep 9, 2011 5:39 PM

Page 4, Q12. Identify which Credential(s) the FSIOs in your Jurisdiction are REQUIRED to hold? (Check all that apply)

1	cfpm	Sep 19, 2011 1:04 PM
2	Food Protection Manager Certification	Sep 19, 2011 12:22 PM
3	No-entry level, Yes-Technical Leads	Sep 12, 2011 5:00 PM
4	RS/REHS is preferred and FSIOs receive premium pay to compensate for RS/REHS.	Sep 9, 2011 5:39 PM
5	Certified Food Protection Manager	Sep 2, 2011 12:39 PM

Page 5, Q13. As a part of your agency's training program, have your FSIO's utilized any of the following types of education or trainings (check all that apply):

1	Washington State Dept of Health sponsored food safety courses	Nov 1, 2011 3:14 PM
2	State Sponsored New Inspector Training	Sep 12, 2011 5:05 PM
3	Washington State Department of Health and the Washington State Environmental Health Association have provided face to face training for FSIOs. Our FDA retail specialists have provided assistance with field training and standardization. Some staff have taken on-line courses through NEHA.	Sep 9, 2011 5:48 PM
4	MHOA and MEHA sponsored conferences	Sep 2, 2011 12:51 PM

Page 5, Q14. For each educational or training opportunity listed below, rate their effectiveness in preparing your FSIO's for their current job responsibilities.

1	WSDOH courses	Nov 1, 2011 3:14 PM
2	State Sponsored New Inspector Training	Sep 12, 2011 5:05 PM
3	The survey tool appears to malfunction here. It will not allow me to check more than one item as highly effective. In additiona to the answers above, I have found our in-house training (with the help of our retail specialists) highly effective.	Sep 9, 2011 5:48 PM
4	MHOA and MEHA sponsored conferences	Sep 2, 2011 12:51 PM

Page 6, Q20. If your FSIO's have taken FDA sponsored food safety CLASSROOM course(s), how can improvements be made?

1	provide more content about risk-based assessments and how to assess Active Managerial Control with a focus on how to communicate with operators to foster long-term effective management of FMI risk factors	Oct 28, 2011 5:53 AM
2	Offer more training locations	Oct 25, 2011 10:59 AM
3	sometimes time is spent on info not relevant to course	Sep 19, 2011 1:30 PM

Page 6, Q21. If your FSIO's have taken WEB-BASED (distant learning courses) such as those offered through FDA ORA U, how can improvements be made?

1	technical difficulties with the web-site have created challenges on a regular basis. It would also be helpful to have assessment results (test scores) and progress/status reports e-mailed to the FSIO's supervisor or trainer to provide an opportunity to review and discuss with FSIO periodically.	Oct 28, 2011 5:53 AM
2	Separate courses to focus on different roles. Some course content is not relevant to job duties. Example-pasteurization is important for individuals with role in processing, but is not seen at retail level. Interesting but not relevant. With limited time courses more focused for various professional roles/duties at federal, state, and local, processing, retail, etc. would make some of the courses more relevant.	Sep 12, 2011 5:13 PM
3	Still waiting for some courses to be developed!	Sep 9, 2011 5:51 PM

Page 6, Q22. If your FSIO's have taken, in-house (provided by your jurisdiction) CLASSROOM courses, how can improvements be made?

1	I create the training and get lots of advise on how to make it better - most of which is beyond the scope of my skills!	Nov 1, 2011 3:18 PM
2	working on that now	Sep 19, 2011 1:30 PM

Page 6, Q23. If your FSIO's have taken an ANSI-CFP accredited Food Protection Manager Certification Course, how can improvements be made?

1	there may be value in development of a course/cirriculum aimed solely at inspectors so that the class can be more focused on the role of the FSIO versus the role of the certified food manager	Oct 28, 2011 5:53 AM
2	onlly take exam and not a course	Sep 19, 2011 1:30 PM

Page 6, Q25. Of the available education and training courses that are currently available, what are some of the gaps you have identified?

1	Budget and time constraints to get more staff to classes. We need to have a more formal way to share information from courses The more practical and take away ready the information is the better.	Nov 1, 2011 3:18 PM
2	There is a disconnect from what is taught in the classroom versus what happens during actual food preparation. Videos should be from the inspector's point of view	Oct 31, 2011 5:00 PM
3	FDA training is very good, but not offered often, so it is a waiting game for new staff. We have to send them when it's offered versus when it is best to send them. We also have to travel and make lodging accomodations to attend FDA training. The Food Manager Certification courses are good but are primarily aimed at food managers. There is no solid source of training regarding how to conduct risk-based assessments and assessing Active Managerial Control except from learning from experienced staff....classroom or other support for this would be helpful.	Oct 28, 2011 5:53 AM
4	Practicing communication skills and conflict management. Practicing testimony.	Oct 26, 2011 6:33 AM
5	We need training that is closer to our city.	Oct 25, 2011 10:59 AM
6	more communication training especially with oral cultures	Sep 19, 2011 1:30 PM
7	1) Maintaining the risk-based focus of training 2) Food industry perspective 3) Ability to apply new information/procedures to "real-time" regulatory activities	Sep 19, 2011 12:36 PM
8	It is difficult to get all staff to classroom trainings due to limited space and availability.	Sep 13, 2011 12:02 PM
9	Availability of live in-person training.	Sep 12, 2011 11:57 AM
10	problem solving in stressful situations. Tools to de-escalate angry operators. Recall response.	Sep 9, 2011 5:51 PM
11	More information on the background of the code, a class on how to read and use the code	Sep 6, 2011 10:33 AM
12	Its voluntary - no standardized inspections in MA due to the varying level of skill among all the inspectors in the 351 separate jurisdictions!	Sep 6, 2011 5:36 AM
13	Too much time elapses between revisions and updates are made to the training materials	Sep 2, 2011 1:02 PM
14	Lenght of classroom courses and travel restrictions.	Sep 2, 2011 12:53 PM

Page 6, Q26. Are there any additional training needs you have identified?

1	We will be doing some serious assessment in 2012 that may shed light on training needs.	Nov 1, 2011 3:18 PM
2	Love the small series about how to do an inspection, prepare for doing an inspection. Need more training on how to document inspections.	Oct 31, 2011 5:00 PM
3	jurisdictions that regulate both retail and manufacturing could benefit by a course that points out the common food safety components involved and the major differences	Sep 19, 2011 1:30 PM
4	1) Compliance & enforcement activities 2) Understanding and applying the guidance information outlined in the FDA Food Code	Sep 19, 2011 12:36 PM
5	We need to formalize our training on plan review for retail. We also need to provide our staff with more training on special processes that fall under a variance and/or HACCP.	Sep 13, 2011 12:02 PM
6	There is much more out there than just retail and we need more training for manufactured foods, LACF, etc.	Sep 12, 2011 11:57 AM
7	See above.	Sep 9, 2011 5:51 PM
8	Nothing beats ride-a-longs in the field with experienced inspectors	Sep 6, 2011 10:33 AM
9	No	Sep 2, 2011 1:02 PM