FDA Report
Conference for Food Protection
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Outline

FSMA Update
Retail Food Safety Update
• Supplement to the Food Code
• Voluntary National Retail Food Regulatory Program Standards
• Training Materials and Educational Resources
• FDA’s Retail Risk Factor Study
• Controlling Food Allergens at Foodservice / Retail
FSMA Updates
Key FSMA Rules in the Pipeline

• Preventive controls for human food facilities
• Preventive controls for animal feed facilities
• Produce safety standards
• Foreign supplier verification program
• Accredited third-party certification program
Implementation Highlights

• Interim Final Rules
  – Criteria for Administrative Detention
  – Prior Notice of Imported Food
  – Establishment, maintenance, and availability of records

• Guidance
  – To dietary supplement industry on new dietary ingredients (draft guidance)
  – To seafood industry on food safety hazards
Implementation Highlights (cont.)

- Pilot projects on tracing
- Established the Produce Safety Alliance and the Food Safety Preventive Controls Alliance
- Met the FSMA mandate for foreign food safety inspections, and we are well on our way to meeting the 5-year inspection frequency mandate for high-risk domestic food facilities
Retail Food Safety Update
Supplement to 2009 Food Code

- Modified 2009 Food Code
- Posted in September 2011
- Addressed 13 of 16 Food Code recommendations made at 2010 Meeting of the CFP
Voluntary National Retail Food Regulatory Program Standards

• 2011 Edition Posted in March 2011
• Revisions to Standards 2, 5, 6 and 9 based on Eight Recommendations from 2010 CFP
• Number or enrollments increasing: 500 Enrollees
• Significant progress made by many enrollees
Training Materials and Educational Resources

http://www.fda.gov/Food/FoodSafety/RetailFoodProtection
FDA Oral Culture Learner Project – Educational Materials

Now available on-line!!

http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/IndustryandRegulatoryAssistanceandTraining/Resources/ucm212661.htm
Employee Health and Personal Hygiene Interactive Resource Disk

An electronic program designed to follow the decision trees and the tables as outlined in the Employee Health and Personal Hygiene Handbook

Now Available!!!

Employee Health and Personal Hygiene Satellite Broadcast
• **Keep Commercial Deli Slicers Safe** — Poster targeted to food establishment personnel

• **Commercial Deli Slicer Inspection Tips for Food Safety Professionals** — Flyer targeted to food regulatory professionals
FDA Retail Risk Factor Study

- 3 Data Collection Periods:
- Separate Reports Issued For Each Collection
- 10-year Trend Analysis Report
  - Issued October 2010

http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/
Takeaways from Risk Factor Study
Trend Analysis

- **Significant Gains made over 10-year span**
  - Biggest gains made in areas that were most in need of improvement
  - Efforts on part of industry and regulatory appear to be having impact
- **Significant Improvement still needed**
- **Primary compliance challenges**
  - Hand Hygiene
  - Cold Holding & Cooling of Foods
  - Cleaning and Sanitizing Equipment & Surfaces
Next Retail Risk Factor Study - Under development

• Streamlined data collection - fewer data items, more easily communicated

• Establish national performance metric based on % of establishments that demonstrate different level of compliance

• Examine other correlations based on establishment characteristics (e.g. size of operation, multi-unit vs. independent; etc)
Next Retail Risk Factor Study - Under development

- Examine impact of different interventions and regulatory strategies
- More in-depth assessment of management practices (procedures, training & monitoring)
- Assess degree of non-compliance for certain items
- Focus on One Facility Category at a Time
Controlling Food Allergens at Foodservice / Retail

• FALCPA directed FDA to work with CFP to develop guidelines in the Food Code
• Food Code changes have targeted raising food allergy awareness of food employees
• More guidance on best practices and strategies for active managerial control of allergens still needed
• Provide direction for establishments that want to prepare “allergen-free” food
Controlling Food Allergens at Foodservice & Retail – Next Steps

- Draft manual under development by FDA
- To be sent to CFP for comment / input
- Review by key stakeholders important
- Should complement other guidance materials out there now
- FDA wants to engage CFP in discussion on how to best make guidance available
  - FDA Document or CFP Document or both?
- Examine what other Food Code changes are needed
2012 CFP

- Council I – 43 issues of which 37 request FDA action(s)
- Council II – 38 issues of which 9 request FDA action(s)
- Council III – 30 issues of which 21 request FDA action(s)
Thank You!