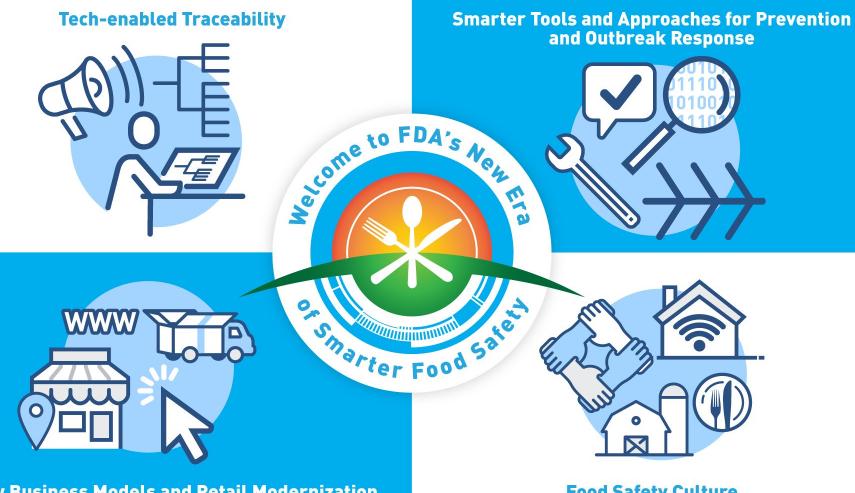


### FDA Agency Report 2023 Conference for Food Protection Biennial Meeting April 25, 2023

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**New Business Models and Retail Modernization** 

**Food Safety Culture** 



## **Core Element 3**



- 1.Ensure Safety of Food Produced or Delivered Using New Business Models
- 2.Modernize Traditional Retail Food Safety Approaches



New Business Models and Retail Modernization Section 3.2 – Modernize Traditional Retail Food Approaches



Update



FDA will contract for an independent holistic review of the National Retail Food Regulatory System and how FDA supports the system.

 The purpose of the review is to identify recommendations for FDA to strategically modernize support of the system.



## MOU Aligns with New Era and AFDO HP 2030 Objectives



- Improve SLTT effectiveness in conducting risk-based inspections & foodborne illness (FBI) outbreak investigations
- Promote FSCs and FSMS within retail and foodservice establishments
- Improve research in support of FBI risk factor reduction
- Improve the capabilities of FDA NRFT and CDC NCEH staff

# **Key Retail Priorities**

### ✓ Initiating work in the FDA-CDC MOU

Collaborative efforts to reduce the occurrence of foodborne illness risk factors in the retail food and food service industry

### ✓ Increasing Food Code adoption

Working to increase uniform adoption of the FDA Food Code by state, local, tribal, and territorial retail food protection programs

### Continuing to study risk factors

Evaluating relationship between Food Safety Management Systems and the occurrence of risk factors

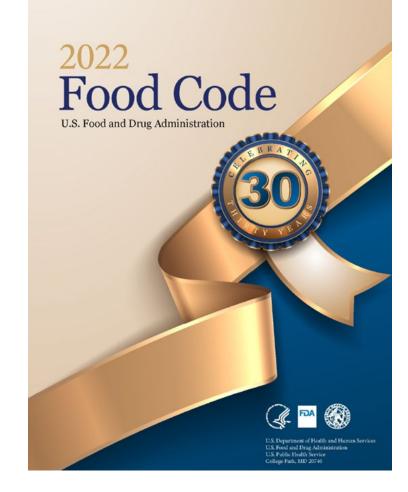
# Increasing the use of risk-based inspection programs Maintaining content and support of virtual offerings of Risk Based Inspections course by association partnerships

 Enhance training curricula for regulatory retail food safety professionals



## THE FDA FOOD CODE





### FDA's best advice

Provides FDA's current thinking and best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service.

### **Uniform adoption**

Can be uniformly adopted as a statute, regulation or ordinance for the retail, food service and vending segment of the food industry.

### **Collaborative development**

Result of the efforts and recommendations of many collaborating individuals, agencies, and organizations.

### **Public Welfare**

Embraces the concept that our quality of life, state of health, and the public welfare are directly affected by how we collectively provide and protect our food.

