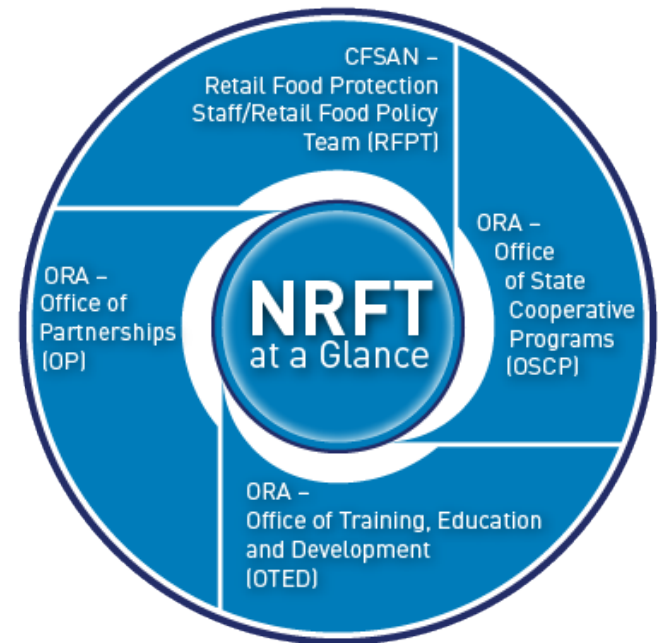


FDA Agency Report

Conference for Food Protection
Virtual Meeting 2021

Mark Moorman, Ph.D.

Partnering Forward on the Road to Retail Food Safety



2020 AND BEYOND: PLANNING FOR THE FUTURE

Tech-enabled Traceability



Smarter Tools and Approaches for Prevention and Outbreak Response



New Business Models and Retail Modernization



Food Safety Culture

Core Element 2



Smarter Tools and Approaches for Prevention
and Outbreak Response

- 1. Invigorate Root Cause Analyses**
- 2. Strengthen Predictive Analytics Capabilities**
- 3. Domestic Mutual Reliance**
- 4. Inspection, Training, and Compliance Tools**
- 5. Outbreak Response**
- 6. Recall Modernization**

Core Element 3



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

NEW ERA OF SMARTER FOOD SAFETY

FDA Public Meeting

New Era of Smarter Food Safety Summit on E-Commerce: Ensuring the Safety of Foods Ordered Online and Delivered Directly to Consumers

SAVE THE DATE

Three - Day Virtual Event

October 19-21, 2021



The Road Ahead: Priorities for Core Element 3.0 in 2021 to 2023



3.1 Plan and Convene **New Business Model Summit** – Targeted for October 2021



3.2 Coordinate the Design and Launch of the **Independent Review of Traditional Retail Food Program Approaches**



3.2 Work with Stakeholders:

- **Food Code Adoption** Strategy & Tool Kit
- **Food Safety Management Systems** with retail food establishments
- **Risk Based inspection methods and root cause analysis**
- Intervention Strategies that positively **impact behavioral change**
- **State of the Art** – Facility and Equipment Design

2020 AND BEYOND: CURRENT AGENCY and CFSAN/OFS PROGRAM INITIATIVES

Vision for Prevention: and Challenge Statements to Address

- More foodborne illness outbreaks detected due to enhanced disease attribution capabilities
- We need a structured process as we transition from outbreak to prevention
- We have an opportunity to bring clarity and collaboration to prevention activities

After the Outbreak



*What is our vision for prevention
after the outbreak?*

We lead and execute a systematic approach for:

- identifying gaps in understanding
 - identifying activities to resolve gaps
 - engaging experts and making connections during the prevention process (FDA, CDC, States, academia, and industry)
 - executing an influence and communication strategy for **every** outbreak
-
- **FDA offices and state partners lead execution of identified deliverables**

After the Outbreak



What is our vision for prevention after the outbreak?

What is a prevention strategy and what's in it?

- Affirmative, deliberate approach to limit or prevent the occurrence of a root cause that led to an outbreak or adverse incident.
- Strategy may incorporate recommendations for:
 - Research
 - policy development
 - publications/communications
 - industry influence
 - industry training
 - compliance activities
 - regulator training
 - rule-making
 - guidance development



U.S. FOOD & DRUG
ADMINISTRATION

FDA

FDA Outlines 2020 Action Plan to Help Advance the Safety of Leafy Greens

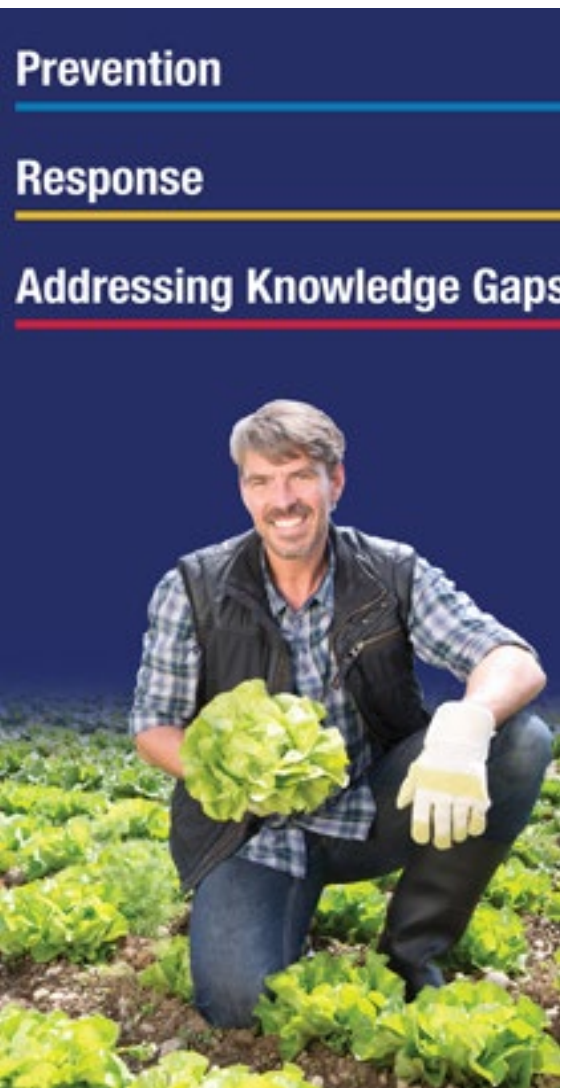
Key Areas of Focus

- Prevention
- Response
- Knowledge Gaps



2020 LEAFY GREENS
STEC ACTION PLAN

March 2020



Leafy Green Shiga-toxin producing E. coli (STEC) Action Plan

2021 Update

- Renewed emphasis on actions to prevent contamination stemming from activities on adjacent land
- Announces new actions that build on the accomplishments and learnings from the 2020 plan
- Renews our commitment to completing certain actions that were difficult to accomplish in 2020 due to challenges presented by the COVID-19 pandemic.
- New webpage also describes progress made under 2020 plan

Leafy Green STEC Action Plan: Adjacent and Nearby Land Use

- ❖ Increase awareness and address concerns by providing education and technical assistance
- ❖ Collaborate with partners, research organizations and industry stakeholders to understand current practices, and opportunities and barriers to implementation



FASTER Act – Sesame as MFA



- In Oct. 2018, FDA statement noted sesame allergies may be a growing concern in the U.S. and new effort to consider labeling for sesame to help sesame allergic consumers.
- In Nov. 2020, FDA issued draft guidance for industry on voluntary disclosure of sesame when added as flavoring or spice.
 - Recommended manufacturers to voluntarily declare sesame following the spice or flavor.
 - Recommended sesame to be voluntarily included in parentheses following the ingredient, such as tahini, when sesame is not in the common name of food.
- In April 2021, the FASTER Act was signed into law, declaring sesame as the 9th major food allergen. Effective on Jan. 1, 2023.
- Beginning Jan. 2023, sesame allergen labeling required under FALCPA and controls (cross-contact and label) required under FSMA.

2020 AND BEYOND: CURRENT RETAIL PROGRAM INITIATIVES

FDA National Retail Food Team's Strategic Goal & Objectives



GOAL: Reduce the occurrence of foodborne illness risk factors in food establishments

(Metric: FDA Foodborne Illness Risk Factor Study & State, Local, Tribal, & Territorial (SLTT) Risk Factor Studies)

1. Increase uniformity, consistency, and capacity of SLTT retail food protection programs

- Promote adoption of Science based guidance
- Drive progress & conformance with Program Standards
- Maximize implementation of Standardization
- Provide Tech Assistance & Training
- Build capacity for better FBI Surveillance & Response
- Create new & strengthen Partnerships

2. Promote industry's active managerial control of foodborne illness risk factors & promote a culture of food safety

- Increase use of Food Safety Management Systems
- Encourage/support development of new technology and interventions
- Monitor emerging managerial practices, food safety culture and behavioral science in relation to evolving business models.
- Monitor and assess industry compliance

3. Maintain a strong NRFT work force

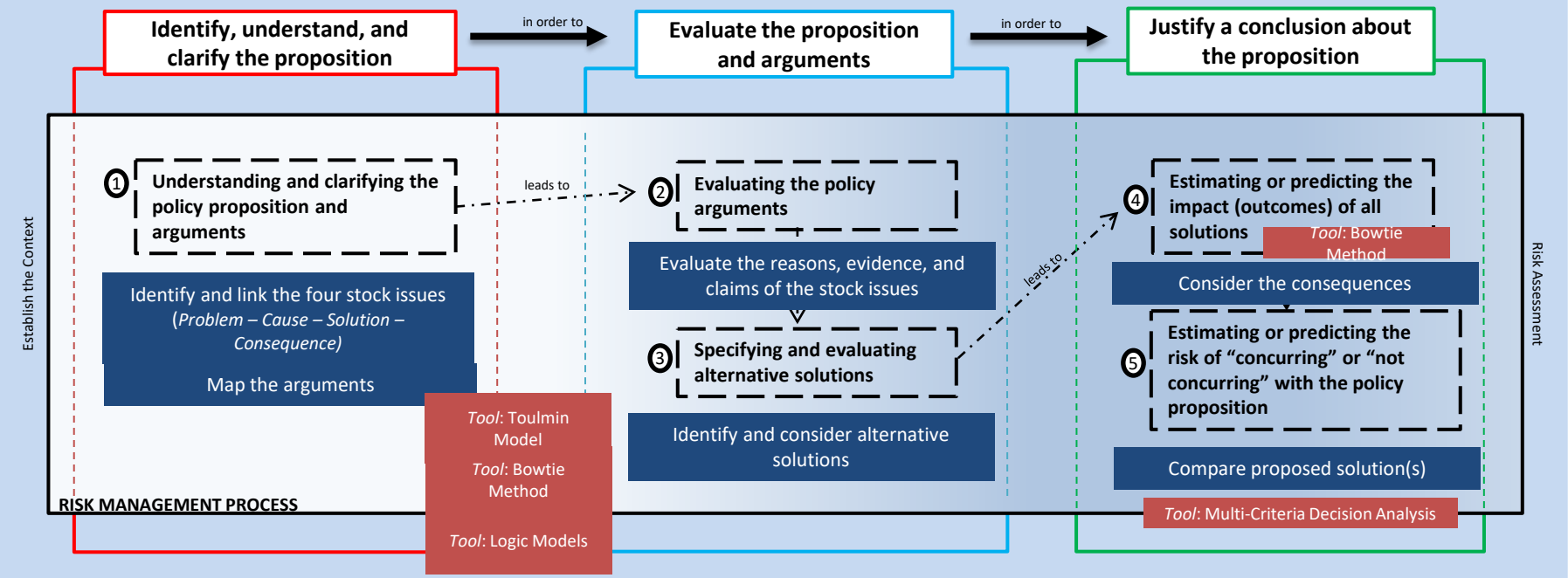
- Optimize resource allocation
- Attract, retain, and optimally deploy a highly skilled workforce
- Advance the professional development and technical expertise of staff
- Promote a value-based organizational culture

ANALYSIS OF CFP ISSUES AND RECOMMENDATIONS TO AMEND THE FOOD CODE AND PROGRAM STANDARDS

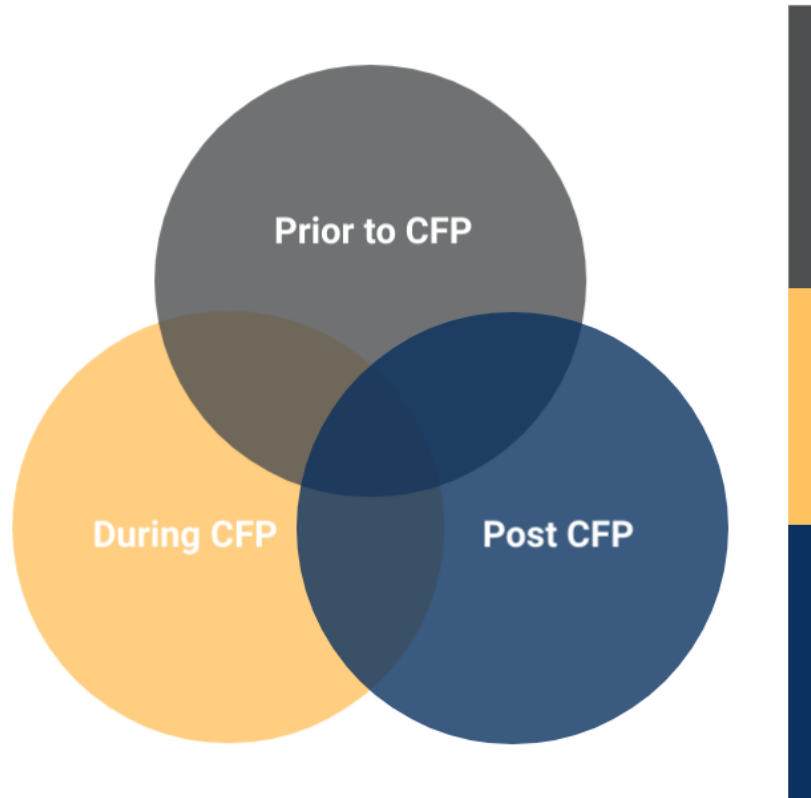
**CFSAN uses a retail food policy analysis framework
to support decision-making.**

RETAIL FOOD POLICY ANALYSIS FRAMEWORK

RETAIL FOOD POLICY ANALYSIS FRAMEWORK



The CFP Cycle for the Retail Food Policy Team



Prior to CFP

- Identify the proposition(s)
- Identify and evaluate claims and key arguments ("stock issues")
- Identify assumptions, evaluation criteria, and logical fallacies
- Identify evidence and clash points

During CFP

- Gain clarity and inform debate on the proposition(s), claims, key arguments, assumptions, evaluation criteria, and evidence.
- Inform the debate on alternative solutions
- Understand the intent and rationale of final recommendations

Post CFP

- Evaluate the final policy recommendation
- Determine if the policy recommendation is warranted.
 - If so, determine appropriate way to implement the recommendation.

Retail Research 2017-2020

<u>Journal</u>	<u>Year</u>	<u>Title</u>
Journal of Food Protection	2017	Growth Kinetics of Listeria monocytogenes in Cut Produce
	2018	Advancing retail food policy debates: Estimating the risk of contaminated servings of food attributed to employee food handling practices in retail food establishments
	2019	Food Safety Management Systems, Certified Food Protection Managers, and Compliance with Food Safety Practices Associated with the Control of Listeria monocytogenes in Foods at Restaurants
	2020	Allergen Removal and Transfer with Wiping and Cleaning Methods Used in Retail and Food Service Establishments
	2020	Assessing Employee Health Policies for Reporting and Excluding Ill Food Employees in Restaurants within the United States
Food Additives & Contaminants: Part A	2020	Temperature and pH affect copper release kinetics from copper metal foil and commercial copperware to food simulants
Journal of Environmental Health	2020	A Matter of Debate: Developing National Retail Food Policy.
	2020	A Matter of Time: Exploring Variation in Food and Drug Administration Food Code Adoption Among State Retail Food Regulatory Agencies
Journal of Agriculture, Food Systems, and Community Development	2020	Interventions and Compliance: How the Response to COVID-19 Reflects Decades of Retail Food Protection Efforts
Risk Analysis	2017	Quantitative Risk Assessment of Norovirus Transmission in Food Establishments: Evaluating the Impact of Intervention Strategies and Food Employee Behavior on the Risk Associated with Norovirus in Foods

FDA's RETAIL FOOD RISK FACTOR STUDY

FINDINGS FROM THE 2013-2014 RESTAURANT DATA COLLECTION PERIOD



SUMMARY

Food Safety Management Systems (FSMSs) and Out-of-Compliance Data Items (Food Safety Practices/Behaviors)

- **Food Safety Management Systems were the strongest predictor** of data item being Out-of-Compliance in both fast food and full-service restaurants
- Restaurants with well-developed FSMSs have significantly fewer food safety practices/behaviors Out-of-Compliance than did those with “less developed” FSMSs

For more information regarding the FDA Report on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants, please visit: <https://www.fda.gov/food/retail-food-protection/retail-food-risk-factor-study>

SUMMARY

Certified Food Protection Managers (CFPMs) and Food Safety Management Systems

- Restaurants that had a CFPM who was the person in charge at the time of the data collection had significantly better food safety management system scores than those restaurants that did not have a CFPM present or employed.

EXPANDING OUR BANDWIDTH THROUGH PARTNERSHIPS AND RESOURCES

Retail Program Standards Updates

- Research project on barriers associated with progression within the Retail Program Standards
- Online modules and F-2-F Self Assessment and Verification Audit Workshops (SAVA) in 2022
- Retail Future Funding Model (RFFM) funding opportunities
- FDA web-posted the SAVA tool in advance of Issue 2020-II-020 being deliberated to support local jurisdictions tracking their internal progress on the Retail Program Standards.



Expanding Bandwidth through Collaborations



"Working Together to Bend the Curve on Foodborne Illness"



CENTERS FOR DISEASE
CONTROL AND PREVENTION



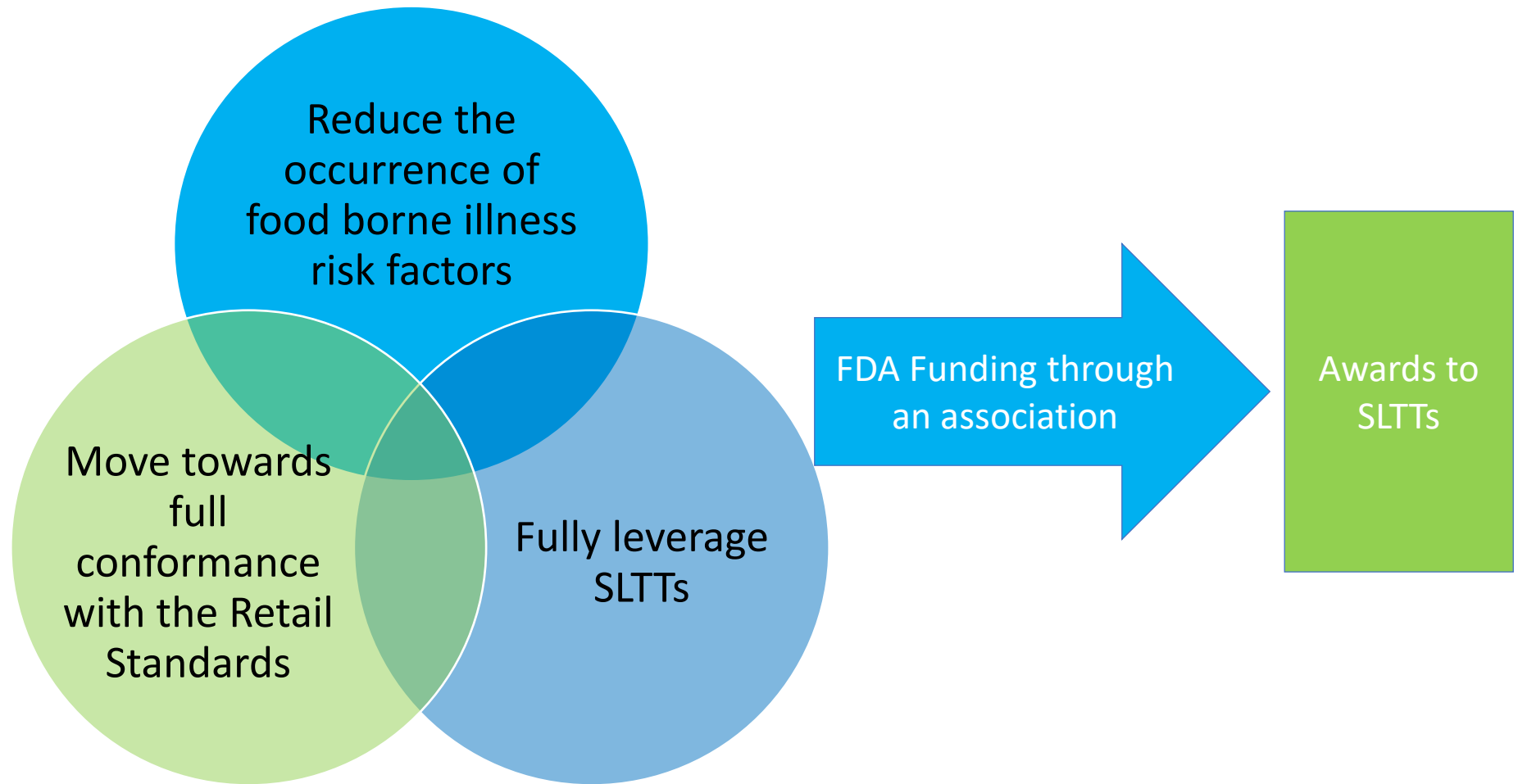
**Retail Regulatory
Association Collaborative**

**FDA Retail Food Safety
Restaurant Partnership**

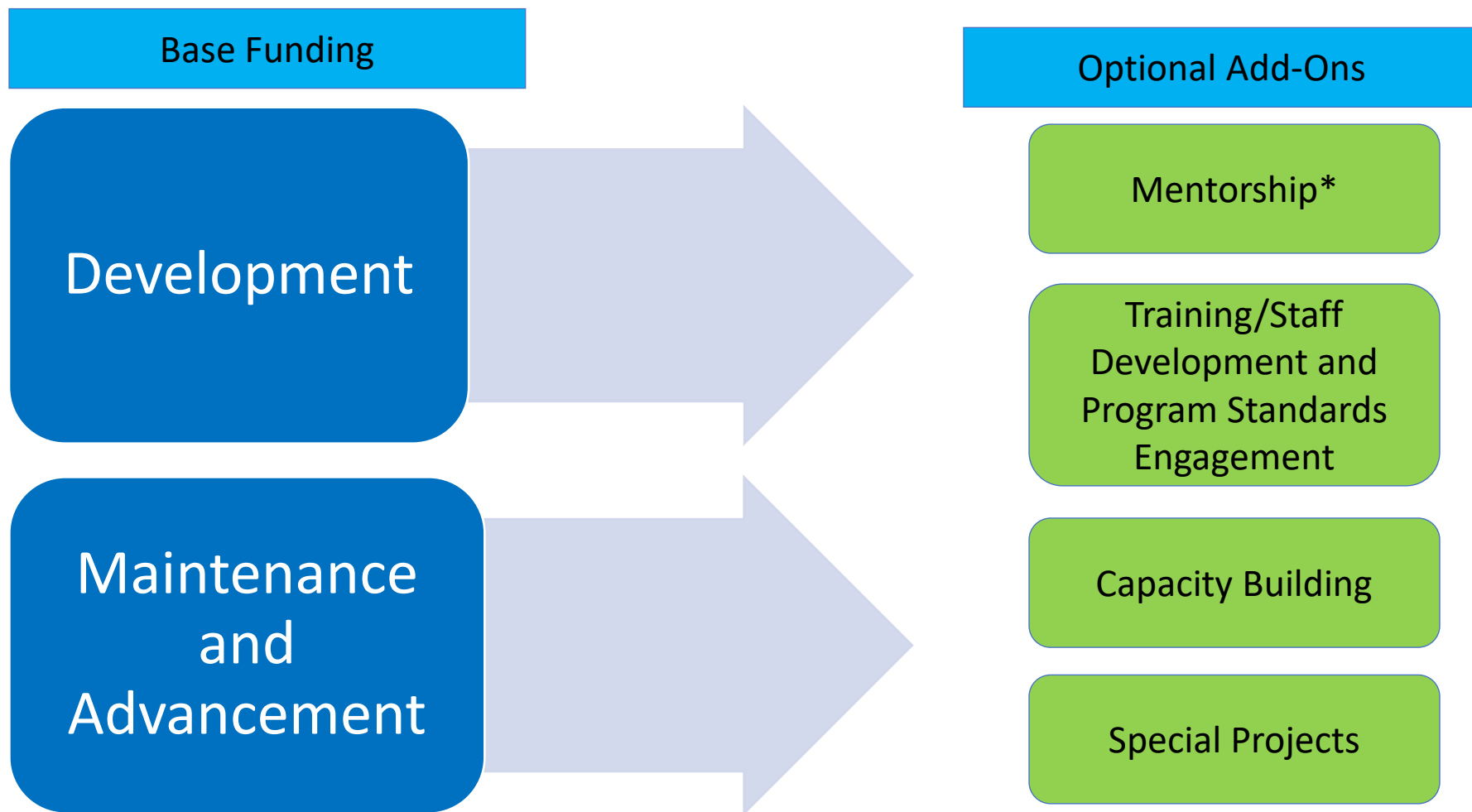
**FDA Retail Food Safety
Retail Food Store Partnership**



Retail Flexible Funding Model



Retail Flexible Funding Model



*Applicants may be recommended for initial gateway into the mentorship program based on application review



QUESTIONS?



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Retail Regulatory Association Collaborative



- Objectives support New Era Retail Food Initiatives
- Retail Regulatory Association Collaborative CAP – FY20
- \$1.75M in funding awards