

Are you enrolled in the Voluntary Program Standards?

54

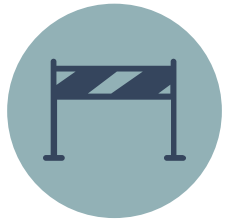
agencies currently enrolled

33

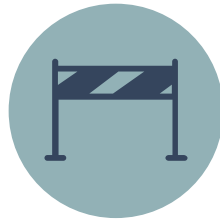
agencies have current self-assessments



Barriers to Enrollment



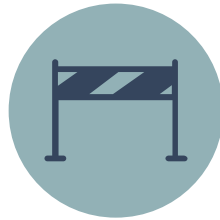
Staffing



Locals are enrolled



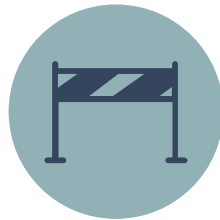
Turnover



Inspection Priorities



Funding



COVID-19



Is Your Verification Audit Current?

30

agencies have current audits

Barriers:

- Time
- Staffing
- Qualified Auditors
- Finding an Auditor
- Funding



Benefits to Participating in the Standards



Uniformity

Accountable

Funding

Accreditation

Benchmarking

Measure Success

Goal Setting



Next Steps

Work with Collaborative Partners

- CDC
- CFP
- FDA
- NEHA

Develop strategies to assist with enrollment, self assessments, and verification audits

- Survey to solicit auditor team
- Program Standards Networks



Retail Food Safety Regulatory Association Collaborative: Objective #6

Enhancing effective communications and sharing of best practices among retail food protection partners

Presented by: Rance Baker, NEHA Director Entrepreneurial Zone Department



Modern Communication

The Collaborative's modern communication approach is:

- Accessible
- Multi-media
- Timely
- Innovative

Focused on inviting communication and collaborative in from stakeholders as much as on getting messaging out

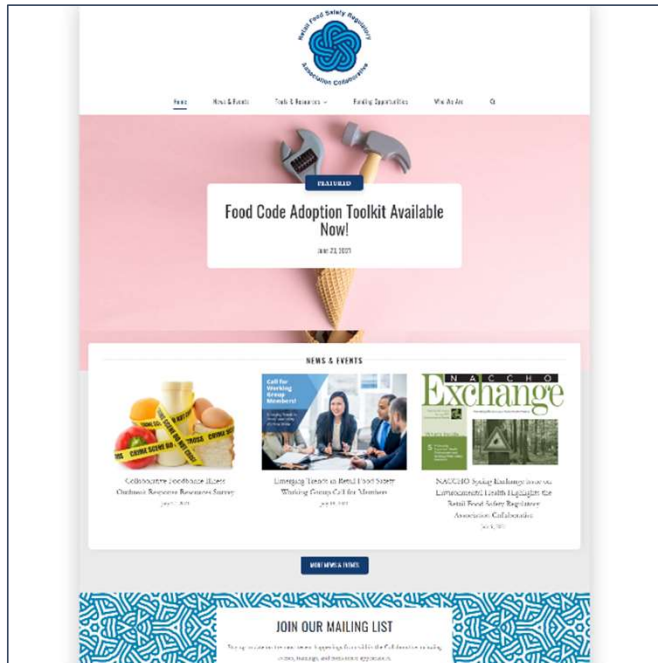
Multiple Channels:

- Website
- Social Media
- Email List



Collaborative Website

- Highlights most recent Collaborative projects and products
- Robust collection of tools and resources centered around our lanes of work
- Maintains list of current funding opportunities for our stakeholders
- Invites connection with multiple ways to get in touch



- In the last 90 days:
 - 2.1K visitors
 - 1.9K new visitors
 - Home page has been viewed 1.3K times
 - Food Code Adoption Toolkit viewed 1.4K times
 - 3.9K user engagements (clicks, downloads, scrolls, etc.)

www.RetailFoodSafetyCollaborative.org

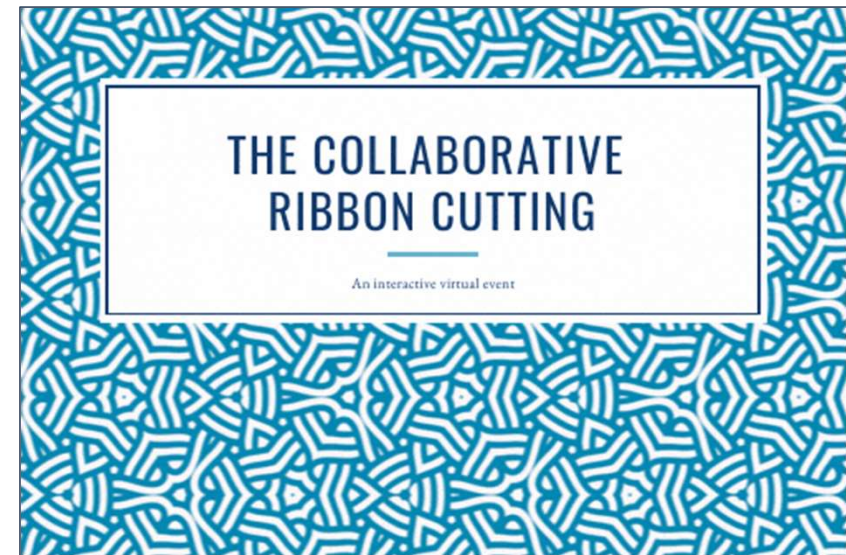


Ribbon Cutting Event

- Introduced the Collaborative in a unique live streamed event
 - Featured:
 - An overview of the Collaborative and our goals
 - A video essay from key leaders within the Collaborative
 - An interactive live discussion
- 517 live viewers
- Viewed 63 times since being uploaded to YouTube
- Drove 569 views to website, 175 new users

Held May 24 2021

- Recording available on the website
[Bit.ly/CollaborativeEvent](https://bit.ly/CollaborativeEvent)



Social Media & Mailing List

Social Media:

- LinkedIn
- Facebook
- Twitter
- 339 total followers across all platforms, growing at an average rate of 50 followers/month
- Average of 172 engagements (likes, comments, shares) per month

Mailing List

- Average 2 emails/month
- Focused on a single topic
- Sent on as-needed basis
- 162 subscribers
- Average open rate: 21.24%
- Average growth of 54 subscribers/month



Retail Food Safety Regulatory
Association Collaborative

Food Code Adoption Toolkit Available Now!



Inviting Collaboration

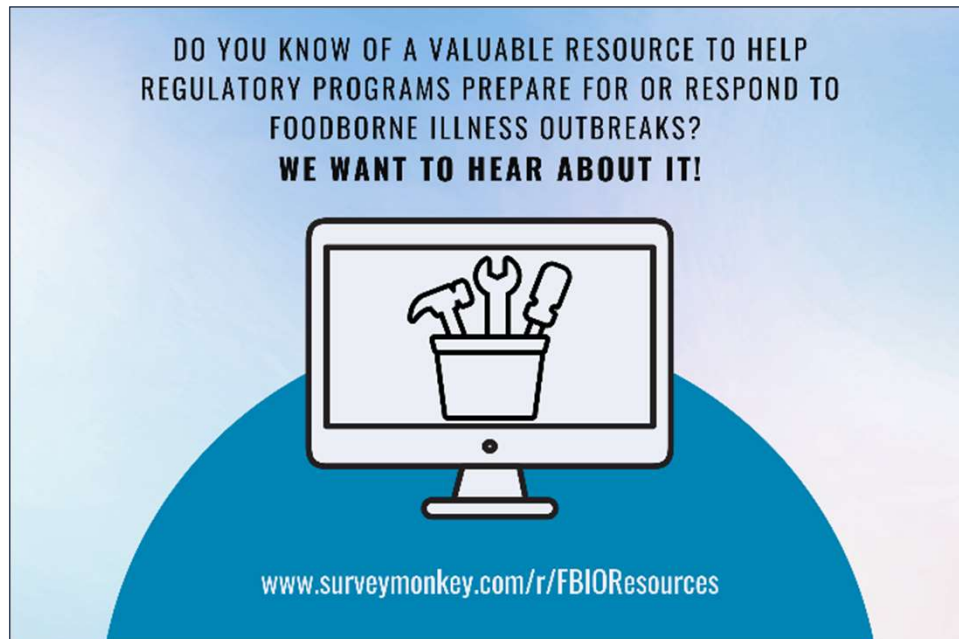
The Collaborative encourages stakeholders to engage with our work and provides easy ways to get in touch:

- Contact form on the website
- Email: Contact@RetailFoodSafetyCollaborative.org
- Communications Request Form to share materials that align with the Collaborative goals on our channels: bit.ly/CollabComms



Inviting Collaboration

Current Project:



Seeking tools and resources that that regulatory programs use to prepare for and respond to foodborne illness outbreaks.

Share a resource by submitting our survey:
www.surveymonkey.com/r/FBIOResources



Retail Food Safety Advisory Group

Formation and Expectations

Tiara Smith, NACCHO



Retail Food Safety Advisory Group: Formation and Expectations

Collaborative approach toward retail food safety

A light orange arrow pointing downwards, indicating a flow from the first step to the second.

Maximize effectiveness and reach

A light orange arrow pointing downwards, indicating a flow from the second step to the third.

Leverage their impact toward the advancement of Collaborative objectives

Membership



STATE, LOCAL, TRIBAL, AND
TERRITORIAL HEALTH
DEPARTMENT PROFESSIONALS



RETAIL FOOD INDUSTRY
PROFESSIONALS



RETAIL FOOD ASSOCIATION STAFF

The Food Safety Advisory Group (FSAG) will advise NACCHO and CFP on the two specific aims:



1. Increase retail food regulatory programs' application of risk-based inspections and implementation of effective intervention strategies.



2. Increase enrollment and active participation in and application of the Voluntary Retail Food Regulatory Program Standards by state, local, tribal, and territorial (SLTT) retail food regulatory programs.

Expectations

- One two-year term
- Participate in five (5) virtual Food Safety Advisory Group meetings a year.



Activities

Review and advise on protocols and findings for an assessment of the application of risk-based inspection methods by SLTT retail food regulatory programs.

Review and advise on protocols and findings related to identifying, assessing, and promoting implementation of effective intervention strategies by retail food regulatory programs.

Review and advise on protocols and findings related to building upon the FDA's Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) technical assistance strategy to provide a "multiplier effect" to promote participation and implementation of the VNRFRPS by SLTTs.

Activities Cont'd



Promote summary report and findings from grant activities as requested.

Provide recommendations on effective methods and channels to communicate information regarding the project to various stakeholder groups involved in retail food safety.

FDA Voluntary Retail Program Standards: Self-Assessment/Audit Verification Summary and Gap Analysis Tool

Tracking and Communicating Quality Improvement



FDA VNRFRPS Website

Voluntary National Retail Food Regulatory Program Standards - November 2019



"Standards of Excellence for Continual Improvement"

Developed and recommended by the U.S. Food and Drug Administration with input from federal, state, and local Regulatory officials, Industry, trade associations, academia, and consumers.

OMB Control No. 0910-0621

Expiration Date: 09-30-2023

See additional PRA statement

[Paperwork Reduction Act of 1995 \(PDF - 100KB\)](#)

Table of Contents

Note: If you are having trouble opening a document, please save the file to your computer first. To save a PDF file, right mouse click the link and select "Save Target As" or "Save Link As." Follow prompts to save the file to your desired location, taking care to remember where you saved the PDF file. You may then open it within Acrobat Reader.

Overview of the Retail Program Standards

Standard 1: Regulatory Foundation

- [Standard 1 \(PDF: 90KB\)](#)
- [Standard 1 – Self-Assessment and Verification Audit Form \(PDF: 776KB\)](#)
- [Standard 1 – Self-Assessment Instructions and Worksheet for Part I \(PDF: 387KB\)](#)
- [Standard 1 – Self-Assessment Instructions and Worksheet for Part II \(PDF: 1.1MB\)](#)
- [Standard 1 – Self-Assessment Instructions and Worksheet for Part III \(PDF: 234KB\)](#)
- [Standard 1 – Verification Audit Instructions and Worksheet for Part I \(PDF: 720KB\)](#)
- [Standard 1 – Verification Audit Instructions and Worksheet for Part II \(PDF: 687KB\)](#)
- [Standard 1 – Verification Audit Instructions and Worksheet for Part III \(PDF: 683KB\)](#)

Standard 2: Trained Regulatory Staff

- [Standard 2 \(PDF: 149KB\)](#)
- [Standard 2 – Self-Assessment and Verification Audit Form \(PDF: 714KB\)](#)
- [Standard 2 – Self-Assessment Instructions and Worksheet \(PDF: 674KB\)](#)
- [Standard 2 – Verification Audit Instructions and Worksheet \(PDF: 710KB\)](#)
- [Standard 2 – Appendix B-1: Curriculum for Retail Food Safety Inspection Officers \(PDF: 37KB\)](#)
- [Standard 2 – Appendix B-2: CFP Field Training Manual](#)  [disclaimer icon](#)
- [Standard 2 – Appendix B-3: Establishment Categories \(PDF: 1MB\)](#)

Standard 3: Inspection Program Based on HACCP Principles

- [Standard 3 \(PDF: 78KB\)](#)
- [Standard 3 – Self-Assessment and Verification Audit Form \(PDF: 334KB\)](#)

Self-Assessment and Verification Audit Forms

Voluntary National Retail Food Regulatory Program Standards – January 2019

Standard 7: Industry and Consumer Interaction Program Self-Assessment and Verification Audit Form

Jurisdiction Name: _____

| Criteria | Jurisdiction's Self-Assessment | | Self-Assessor's General Comments |
|---|--------------------------------|--------------------------|----------------------------------|
| | YES | NO | |
| 1. Industry and Consumer Interaction | | | |
| a) The jurisdiction maintains written documentation confirming that the agency has sponsored or actively participated in at least one meeting/forum annually, such as food safety task forces, advisory boards / committees, customer surveys, web-based meetings or forums. Documentation confirms that offers of participation have been extended to industry and consumer representatives. | <input type="checkbox"/> | <input type="checkbox"/> | |
| 2. Educational Outreach | | | |
| a) The jurisdiction maintains written documentation confirming that the agency has sponsored or coordinated at least one educational outreach activity annually directed at industry, consumer groups, the media, and/or elected officials. Educational outreach activities focus on increasing awareness of foodborne illness risk factors and control methods to prevent foodborne illness and may include industry recognition programs, web sites, newsletters, Fight BAC campaigns, food safety month activities, food worker training, and use of oral culture learner materials. | <input type="checkbox"/> | <input type="checkbox"/> | |

Voluntary National Retail Food Regulatory Program Standards – January 2019

Standard 5: Foodborne Illness and Food Defense Preparedness and Response Program Self-Assessment and Verification Audit Form

Jurisdiction Name: _____

| Criteria | Jurisdiction's Self-Assessment | | | Auditor's Verification | | |
|--|--------------------------------|--------------------------|----------------------------------|--------------------------|--------------------------|---|
| | YES | NO | Self-Assessor's General Comments | YES | NO | If NO, Auditor is to specify why criterion is not met |
| 1. Investigation Procedures | | | | | | |
| a) The program has written operating procedures for responding to and/or conducting investigations of foodborne illness and food-related injury that clearly identify the roles, duties, and responsibilities of program staff and how the program interacts with other relevant departments and agencies. (The procedures may be contained in a single source document or in multiple documents.) | <input type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | <input type="checkbox"/> | |
| b) The program maintains contact lists for individuals, departments, and agencies that may be involved in the investigation of foodborne illnesses, food-related injuries, or contamination of food. | <input type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | <input type="checkbox"/> | |
| c) The program maintains a written operating procedure or a Memorandum of Understand (MOU) with the appropriate epidemiological investigation program / department to conduct foodborne illness investigations and to report findings. The operating procedure or MOU clearly identifies the roles, duties, and responsibilities of each party. | <input type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | <input type="checkbox"/> | |

Self Assessment / Audit Verification Summary and Gap Analysis Tool

Voluntary National Retail Food Regulatory Program Standards (REV: 11/2020)

Self-Assessment / Audit Verification Summary & Gap Analysis Tool

| |
|--|
| Jurisdiction Name: Any Jurisdiction |
| Report completed by: J Doe, REHS |
| Date: 8/13/2021 |
| Program Standards Version: 2019 |
| Self-Assessment Period 1 |

Table 1 - Summary Table of Progress Towards Meeting the Retail Program Standards

| MET | NO. | STANDARD TITLE | PROGRESS | STANDARD ELEMENTS* |
|-----|-----|--|-----------------|--|
| NO | 1 | REGULATORY FOUNDATION | No elements met | 1a 1b 1c 2a 2b 3a 4a |
| NO | 2 | TRAINED REGULATORY STAFF | No elements met | 1a 1b 2a 2b 3a 3b 4a 4b 5a |
| NO | 3 | INSPECTION PROGRAM BASED ON HACCP PRINCIPLES | No elements met | 1a 1b 1c 2a 3a 4a 4b 4c 5a 6a |
| NO | 4 | UNIFORM INSPECTION PROGRAM | No elements met | 1a 1b 1c 2 2i 2ii 2iii 2iv 2v 2vi 2vii 2viii 2ix 2x 2xi 2xii 2xiii 2xiv 2xv 2xvi 2xvii 2xix 2xx 3a 3b |
| NO | 5 | FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE | No elements met | 1a 1b 1c 1d 1e 1f 1g 1h 1i 2a 2b 3a 3b 4a 5a 5b 5c 6a 7a 7b1 7b2 7b3 7b4 7b5 7b6 7b7 7b8 7b9 7c |
| NO | 6 | COMPLIANCE AND ENFORCEMENT | No elements met | 1a 1b 2a 2b |
| NO | 7 | INDUSTRY AND COMMUNITY RELATIONS | No elements met | 1a 1b |
| NO | 8 | PROGRAM SUPPORT AND RESOURCES | No elements met | 1a 2a 2b 3a 3b 4a 4b 4c 4d 4e 4f 4g 4h |
| NO | 9 | PROGRAM ASSESSMENT | No elements met | 1a 1b 1c 2a 2b 3a 3b |

* Elements that are met are identified by strikethrough text.

Click the hyperlink below for additional Program Standards guidance, instructions and PDF files located on the FDA Retail Food Protection website
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/ucm245409.htm>



Self Assessment / Audit Verification Summary and Gap Analysis Tool

Table 8 - Program Self-Assessment and Verification Audit Table for Standard 7

| Standard Sub-Elements Criteria | SA MET | Self-Assessor's Comments | VA MET | If NO, why criterion not met |
|---|--------|---|--------|------------------------------|
| 1. Industry and Consumer Interaction | | | | |
| a. The jurisdiction maintains written documentation confirming that the agency has sponsored or actively participated in at least one meeting/forum annually, such as food safety task forces, advisory boards / committees, customer surveys, web-based meetings or forums. Documentation confirms that offers of participation have been extended to industry and consumer representatives. | YES | Evidence list: FSAC minutes - 2/2/2019 FSAC minutes - 7/2/2020 Survey to operators - 5/5/2020 | YES | |
| 2. Educational Outreach | | | | |
| a. The jurisdiction maintains written documentation confirming that the agency has sponsored or coordinated at least one educational outreach activity annually directed at industry, consumer groups, the media, and/or elected officials. Educational outreach activities focus on increasing awareness of foodborne illness risk factors and control methods to prevent foodborne illness and may include industry recognition programs, web sites, newsletters, Fight BAC campaigns, food safety month activities, food worker training, and use of oral culture learner materials. | YES | Employee Health Policy Workshop - 3/17/2020 Allergen Awareness Workshop - 3/15/2021 Print materials, videos - 4/1/2021 Website with resources | YES | |
| General notes Pertaining to the Program Self-Assessment or the Verification Audit | | | | |



Self Assessment / Audit Verification Summary and Gap Analysis Tool

Voluntary National Retail Food Regulatory Program Standards (REV: 11/2020)

Self-Assessment / Audit Verification Summary & Gap Analysis Tool

Jurisdiction Name: Any Jurisdiction

Report completed by: J Doe, REHS

Date: 8/13/2021

Program Standards Version: 2019

Self-Assessment Period 3

Table 1 - Summary Table of Progress Towards Meeting the Retail Program Standards

| MET | NO. | STANDARD TITLE | PROGRESS | STANDARD ELEMENTS* |
|-----|-----|--|-----------|---|
| NO | 1 | REGULATORY FOUNDATION | 28.6% met | 4a 4b 1c 2a 2b 3a 4a |
| NO | 2 | TRAINED REGULATORY STAFF | 55.6% met | 4a 1b 2a 2b 3a 3b 4a 4b 5a |
| NO | 3 | INSPECTION PROGRAM BASED ON HACCP PRINCIPLES | 10.0% met | 1a 1b 1c 2a 3a 4a 4b 4c 5a 6a |
| NO | 4 | UNIFORM INSPECTION PROGRAM | 84.6% met | 4a 4b 4c 2 2i 2ii 2iii 2iv 2v 2vi 2vii 2viii 2ix 2x 2xi 2xii 2xiii 2xiv 2xv 2xvi 2xvii 2xix 2xx 3a 3b |
| NO | 5 | FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE | 96.6% met | 4a 4b 4c 4d 4e 1f 4g 4h 4i 2a 2b 3a 3b 4a 5a 5b 5c 6a 7a 7b1 7b2 7b3 7b4 7b5 7b6 7b7 7b8 7b9 7c |
| NO | 6 | COMPLIANCE AND ENFORCEMENT | 75.0% met | 4a 4b 2a 2b |
| YES | 7 | INDUSTRY AND COMMUNITY RELATIONS | SA Met | 4a 4b |
| NO | 8 | PROGRAM SUPPORT AND RESOURCES | 53.8% met | 4a 2a 2b 3a 3b 4a 4b 4c 4d 4e 4f 4g 4h |
| YES | 9 | PROGRAM ASSESSMENT | SA Met | 4a 4b 4c 2a 2b 3a 3b |

* Elements that are met are identified by strikethrough text.

Click the hyperlink below for additional Program Standards guidance, instructions and PDF files located on the FDA Retail Food Protection website

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/ucm245409.htm>



FDA Voluntary Retail Program Standards: Self-Assessment/Audit Verification Summary and Gap Analysis Tool

Tracking and Communicating Quality Improvement

- Evaluation tool for self-assessment
- Decision making tool – prioritizing efforts
- Consolidates information
- Communication tool
- Comprehensive Strategic Improvement Plan (CSIP)



Questions & Answers



Thank You



CFP PS Bios

New Era Core Element 3.0 on New Business Models and Retail Modernization and Retail Food Safety Regulatory Association Collaborative Formation

Laurie Farmer, Director, Office of State Cooperative Programs, FDA Office of Regulatory Affairs

Laurie Farmer is the Director of the Office of State Cooperative Programs at the Food and Drug Administration responsible for the strategic planning, management and oversight of the national field programs in Retail Food Protection, Milk Safety and Shellfish Sanitation and has served in this role since 2017. She is the co-lead for the New Era for Smarter Food Safety's New Business Models and Retail Modernization element. Laurie Farmer has been with the Food and Drug Administration since 1990 where she began her career as a field Investigator. She has served as the FDA Southeast Region Director of State Cooperative Programs which included radiological health programs in addition to the retail, milk and shellfish programs. She served as the Special Assistant to the Southeast Regional Director, the Director for the Southeast Region Resource Management Staff, and District Quality Assurance Management Analyst. She has conducted a variety of FDA detail assignments in leadership positions including, Office of Partnerships Director, Deputy Southeast Regional Director, District Director, Compliance Branch Director, Branch Chief for the Center for Food Safety and Applied Nutrition's Shellfish and Aquaculture Policy Branch. Laurie began her public health career in a county Women's Infants and Children's Program (WIC). She has been involved in Federal/ State/Territory/Tribal and local integration her entire career. Laurie holds a Bachelor of Science Degree from the University of North Carolina at Greensboro. Contact Ms. Farmer at Laurie.Farmer@fda.hhs.gov.

Collaborative Grant Activities of Associations

Brenda Bacon, CFP

Brenda is the current Vice Chair of Conference for Food Protection (CFP) and the Director of Quality Assurance at Harris Teeter, LLC. She has been involved as an industry member of the CFP since 1998 holding various positions within CFP. She holds a B.S. Microbiology and M.S. Food Science and Technology from Mississippi State University. Her manufacturing and retail food safety experience over the past 30 years has provided a broad expanse of knowledge beneficial to protecting consumers.

Dr. David McSwane, CFP

Dr. McSwane is the Conference for Food Protection executive director.

Dr. Chelsea Gridley-Smith, NACCHO

Dr. Chelsea Gridley-Smith is a Director of Environmental Health at the National Association of County and City Health Officials, providing management and leadership over the programmatic areas of Climate Change, Vector Control, Food Safety, Environmental Health Practice, and Water. Dr. Gridley-Smith began her career in biomedical research at the National Institutes of Health and for three years led NACCHO's vector control and climate change programs before assuming the Director role. She holds a

Doctor of Philosophy in Biomedical Sciences from the University of Albany, State University of New York, School of Public Health.

Elizabeth Nutt, AFDO

Elizabeth began her food safety career with the Tulsa Health Department in 1983. Working in public health in the Food Protection Program for 37 years. She recently retired as the Division Chief over Environmental Public Health and provided direction to the food safety and environmental programs, which included, food establishment regulation, public bathing, and lodging. Environmental services included mosquito and vector control, housing, water lab and county nuisance abatement.

Upon retirement from the Tulsa Health Department, Elizabeth joined the staff of the Association of Food and Drug Officials (AFDO) as the project manager for the Retail Food Safety Regulatory Association Collaborative Grant. The overall goal of the collaborative is to reduce foodborne outbreaks and food safety risk factors in partnership with NACCHO, NEHA, CFP, FDA and CDC.

Elizabeth is affiliated with several professional organizations including, NSF Council of Public Health Consultants, serving as Chair in 2014. The Conference of Food Protection, serving as chair in 2008 and continues to serve on numerous committees and Councils. She has served on the executive board with the Association of Food and Drug Officials and Mid-Continent Association of Food and Drug Officials, representing local regulatory. She is also a member of the National Environmental Health Association.

Elizabeth attended Oklahoma State University and obtained a Bachelor's degree in Animal Science in 1981. In 1991 she completed a Masters in Public Health from Oklahoma University Health Sciences Center.

Rance Baker, NEHA

Rance Baker is a director at the National Environmental Health Association and heads up the Entrepreneurial Zone. His department is responsible for development and delivery of education and training for environmental health professionals. Over the past 11 years, Rance has also been a principal investigator, working with the FDA Office of Training, Education and Development on numerous cooperative agreements, centered around training the regulatory workforce at the state, local, tribal and territorial levels. Rance has over 40 years of experience in retail food safety from both a business and a regulatory perspective.

Retail Food Safety Advisory Group: Formation and Expectations

Tiara Smith, NACCHO

Tiara Smith is a Program Analyst for the National Association of County and City Health Officials (NACCHO). In her time at NACCHO, she has been responsible for supporting the day-to-day operations of federally funded public health programs covering various Environmental Health and Public Health Preparedness topics including Water Preparedness, Environmental Public Health Tracking, and Climate Change. She is currently responsible for supporting the Food Safety program and the Environmental Public Health Workgroup.

FDA Flexible Spending Model Grant Program

Maribeth Niesen, FDA

Maribeth Niesen is a Consumer Safety Officer with the US Food and Drug Administration. She worked for 13 years as an Investigator in the Cincinnati District Office before moving to the Office of Partnerships in 2015. Mrs. Niesen has a BS in Environmental Health Science, and MPA in Community Health from Eastern Kentucky University. She also has a Masters Certificate in Project Management from George Washington University, School of Business and a Certificate of Graduate Study from Xavier University. Most importantly, Mrs. Niesen is a mom to two boys, six and four years old.

Self Assessment/Audit Verification Summary and Gap Analysis Tool, Resources and Support

Andre Pierce, Wake County

Andre Pierce is the director of the Wake County Environmental Health and Safety Division, in Raleigh, North Carolina. Wake County is one of the fastest growing counties in the United States with a population of approximately 1.1 million. Pierce earned his Bachelor of Science degree from the University of North Carolina at Chapel Hill, and his Master of Public Administration from North Carolina State University. Pierce has served in numerous capacities in the local health department (for over 30 years) serving as an environmental health specialist, a computer systems administrator, director of Food and Lodging, and currently as director of the division. He is passionate about quality improvement, and enrolled Wake County in the FDA Voluntary Retail Program Standards in 2008. Since that time, Wake County has been very active in the program. The County just completed its third risk factor study in July 2021. The results show significant overall improvement, but highlight areas that currently need more focus. Pierce and his family live in Chapel Hill, NC and enjoy hiking, biking, and traveling together.