FDA Agency Report at the CFP Fall 2022 Executive Board Meeting October 4-5, 2022

- 3.2 Goals for 2023
 - Continued work with the Collaborative (F-2-F Collaborative Meeting, September 27-29, 2022, Washington D.C) –Calibrate alignment with New Era Deliverables
 - With CDC, improve SLTT's effectiveness in conducting risk-based inspections & foodborne illness investigations
 - Promote food safety cultures and food safety management systems within retail and foodservice establishments

Retail Program Updates

- Post CFP FDA Food Code Update
 - o Release of the next full edition of the Food Code Expected end of CY 2022
 - o The Food Code is turning 30!! And we're celebrating the 30th year anniversary
 - Update on CFP Issue 2020-II-15 in relation to Consumer Written Notifications of Major Food Allergens in unpackaged food at retail
 - Industry and Regulatory Assistance
 - Sesame = 9th Major Food Allergen under the FASTER Act of 2021, effective
 January 1, 2023. On April 23, 2021, the Food Allergy Safety, Treatment,
 Education, and Research (FASTER) Act was signed into law, declaring sesame as
 the 9th major food allergen recognized by the United States.
 - 2020-II-015 Consumer Written Notifications of Major Food Allergens
- Publications Update
 - Release of the 2022 Retail Program Standards on August 24, 2022. See it here: https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards-november-2022
 - o Main landing page for the Retail Program Standards: https://www.fda.gov/food/retail-food-protection/voluntary-national-retail-food-regulatory-program-standards
 - Summary of Changes for the 2022 Retail Program Standards:
 https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/voluntary-national-retail-food-regulatory-program-standards-november-2022

Changes made in STD 2, STD 6, and STD 8. Updates reflect recommendations from the 2021 Biennial CFP meeting

- Retail Food Safety Seminar held virtually on September 19-22, 2022
- Research and Surveillance recently published (2021-2022):

Risk Assessment of Norovirus Transmission in Food Establishments 2nd Manuscript – (Announced 9/20/22)

FDA has completed a research study entitled, Evaluation of the Impact of Compliance with Mitigation Strategies and Frequency of Restaurants Surface Cleaning and Sanitizing on Control of Norovirus Transmission from III Food Employees Using and Existing Quantitative Risk Assessment Model which focused on identifying strategies to reduce the risk of norovirus from consumption of foods prepared in food establishments. Norovirus continues to be a leading cause of foodborne illness globally. This study evaluated more than 60 scenarios examining the impact of implementation of and compliance with recommendations contained in the FDA Food Code. Key findings from this study can be found in a factsheet and the manuscript is available via open access at the Risk Assessment of Norovirus Transmission in Food Establishments webpage.

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Hand Washing Observations in Fast Food and Full-Service Restaurants: Results from the 2014 US FDA
 Retail Risk Factor Study- Journal of Food Protection

https://meridian.allenpress.com/jfp/article/84/6/1016/451453/Hand-Washing-Observations-in-Fast-Foodand-Full

• Evaluation of the Impact of Compliance with Mitigation Strategies and Frequency of Restaurant Surface Cleaning and Sanitizing on Control of Norovirus Transmission From III Food Employees Using and Existing Quantitative Risk Assessment Model- Journal of Food Protection

Evaluation of the Impact of Compliance with Mitigation Strategies and Frequency of Restaurant Surface Cleaning and Sanitizing on Control of Norovirus Transmission from III Food Employees Using an Existing Quantitative Risk Assessment Model | Journal of Food Protection (allenpress.com)

Respectfully submitted by:

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