

**Conference for Food Protection  
2016 Issue Form**

**Issue: 2016 II-008**

<b>Council Recommendation:</b>	Accepted as Submitted _____	Accepted as Amended _____	No Action _____
<b>Delegate Action:</b>	Accepted _____	Rejected _____	

*All information above the line is for conference use only.*

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**Issue History:**

This is a brand new Issue.

**Title:**

PSC 4 - Posting of Retail Program Standards Infographic on CFP Website

**Issue you would like the Conference to consider:**

The Program Standards Committee has completed the charges outlined in Issue 2014 II-003 related to Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards) 2, 4 and 7. The committee has identified the benefits to industry for regulatory authorities to achieve Standard 2, Standard 4, and Standard 7. The committee developed an infographic poster that may serve as a resource for industry and other stakeholders to share those benefits.

**Public Health Significance:**

The 2011 Food Safety Modernization Act (FSMA) requires the FDA to partner with state and local food safety regulatory agencies to build a national Integrated Food Safety System (IFSS). The goal of a national IFSS is to develop a seamless partnership and operation of federal, state, and local food safety regulatory agencies to meet the public health mission of achieving a safer food supply. The benefits of having a regulatory authority meeting the Retail Program Standards contributes to an IFSS by improving the confidence in the food safety work being conducted by other agencies, focusing efforts on the reduction of risk factors known to contribute to foodborne illness, and encouraging retail food establishments to implement active managerial control over these risk factors.

Along with being a foundation and system upon which all retail food regulatory programs can build through a continuous improvement process, the Retail Program Standards provide a model of what a quality program should encompass. Standard 2 provides the essential elements of a training program for regulatory staff. Standard 4 pertains to implementing an on-going quality assurance program that evaluates inspection uniformity to ensure inspection quality, inspection frequency and consistency among the regulatory staff. Standard 7 concerns enhancing two-way communication with industry and consumers through forums designed to solicit input to improve the food safety program.

The Retail Program Standards Competency of Inspectors Infographic can be used by both industry, regulators, and other stakeholders to relate the benefits to industry for regulatory authorities to achieve Standards 2, 4 and 7 of the Retail Program Standards.

**Recommended Solution: The Conference recommends...:**

that the Retail Program Standards Competency of Inspectors Infographic be posted to the CFP website in PDF format as a Conference-developed guidance document.

**Submitter Information 1:**

Name: David Lawrence, Chair  
Organization: Program Standards Committee  
Address: Fairfax County Health Department 10777 Main Street, Suite 111  
City/State/Zip: Fairfax, VA 22030  
Telephone: (703) 246-8435  
E-mail: David.Lawrence@fairfaxcounty.gov

**Submitter Information 2:**

Name: Todd Mers, Competency of Inspectors Subcommittee Co-Lead  
Organization: Program Standards Committee  
Address: Ohio Department of Agriculture 8995 East Main Street  
City/State/Zip: Reynoldsburg, OH 43068  
Telephone: (614) 728-6250  
E-mail: tmers@agri.ohio.gov

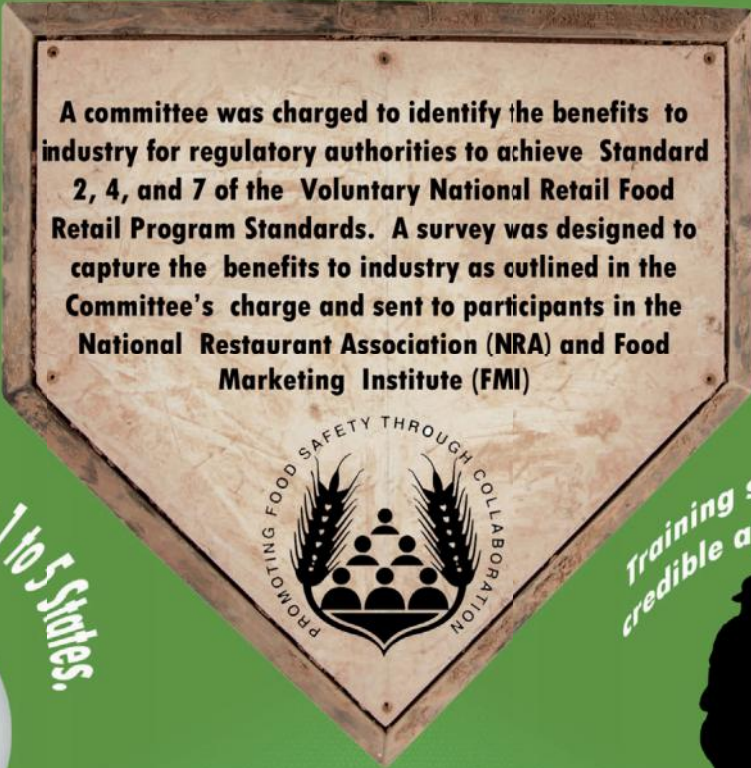
**Content Documents:**

- "Retail Program Standards - Competency of Inspectors Infographic"

*It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.*

**RETAIL PROGRAM STANDARDS: A HOME RUN**

	1	2	3	4	5	6	7	8	9	R
Industry	0	1	0	2	3					6
Regulatory	2	1	0	3	0					6
<b>Standard 2...Standard 4...Standard 7...</b>										



40% of respondents were aware of the Retail Program Standards through local regulatory outreach/FDA website

92% of respondents found Program Standard 7, industry participation, to be very valuable

60% of respondents operate in 1 to 5 States.

Training supports a consistent, credible approach to inspections

60% of respondents were aware of the Retail Program Standards prior to the survey

Training in Program Standard 2 allows more time for industry to focus on food safety rather than disputing improper citations

Most of the respondents were from larger organizations with many employees & operate in several states

True risks are measured and identified

Inspectors are better trained & the inspections are more consistent

Uniformity allows better allocation of resources

Added assurance that the inspector is adequately trained & reputable

Increased accuracy & confidence in results

**Level Playing Field**

Creates a level playing field for all operators and regulators which should lead to consistency



Industry identified that Program Standard 2, properly trained staff, supports a consistent approach to inspections

90% of respondents found Program Standard 4, quality assurance, to be somewhat or very valuable

**We all benefit from teamwork.**