



FDA Report

Conference for Food Protection

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Nega Beru

Director, Office of Food Safety
Center for Food Safety and Applied Nutrition
Food and Drug Administration

Outline

FSMA Update

Retail Food Safety Update

- Supplement to the Food Code
- Voluntary National Retail Food Regulatory Program Standards
- Training Materials and Educational Resources
- FDA's Retail Risk Factor Study
- Controlling Food Allergens at Foodservice / Retail



FSMA Updates

Key FSMA Rules in the Pipeline

- Preventive controls for human food facilities
- Preventive controls for animal feed facilities
- Produce safety standards
- Foreign supplier verification program
- Accredited third-party certification program

Implementation Highlights

- Interim Final Rules
 - Criteria for Administrative Detention
 - Prior Notice of Imported Food
 - Establishment, maintenance, and availability of records
- Guidance
 - To dietary supplement industry on new dietary ingredients (draft guidance)
 - To seafood industry on food safety hazards

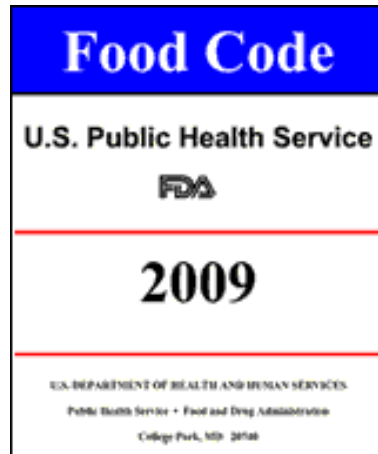
Implementation Highlights (cont.)

- Pilot projects on tracing
- Established the Produce Safety Alliance and the Food Safety Preventive Controls Alliance
- Met the FSMA mandate for foreign food safety inspections, and we are well on our way to meeting the 5-year inspection frequency mandate for high-risk domestic food facilities



Retail Food Safety Update

Supplement to 2009 Food Code



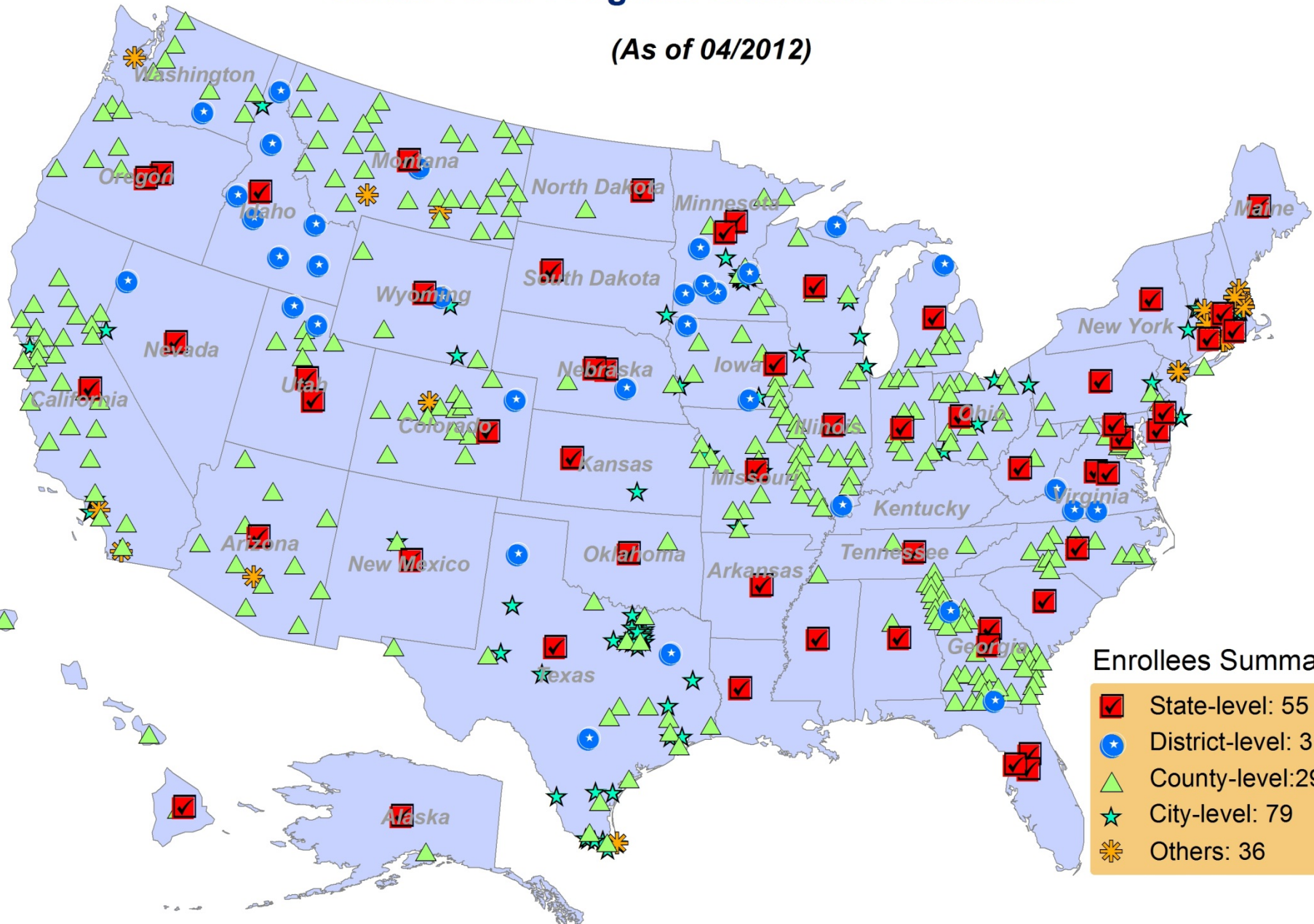
- Modified 2009 Food Code
- Posted in September 2011
- Addressed 13 of 16 Food Code recommendations made at 2010 Meeting of the CFP

Voluntary National Retail Food Regulatory Program Standards

- 2011 Edition Posted in March 2011
- Revisions to Standards 2, 5, 6 and 9 based on Eight Recommendations from 2010 CFP
- Number of enrollments increasing: 500 Enrollees
- Significant progress made by many enrollees

Retail Food Program Standards Enrollees

(As of 04/2012)



Enrollees Summary:

☑	State-level: 55
●	District-level: 36
▲	County-level: 291
★	City-level: 79
✱	Others: 36



Training Materials and Educational Resources

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection>



FDA Oral Culture Learner Project – Educational Materials

Don't Let What Happened to Me, Happen to You



My name is David. One day, while at work, I started feeling sick and ran for the bathroom.



I felt better, so I returned to finish my shift. I needed the money. An order came in for a salad. I forgot to wash my hands or wear gloves.



I did not know I had germs on my hands. I passed my germs to the tomatoes.



...and to the cucumbers.



...and to the entire salad.



...and to a little girl named Ashlyn who ate the salad that I prepared.



The next day, Ashlyn got so sick with stomach cramps and vomiting. In fact, dozens of people got sick because I continued to prepare food that day.



I could have prevented this from happening.

Protect People Everywhere: Wash Your Hands, Use Gloves or Utensils, and Never Work When You Are Sick.



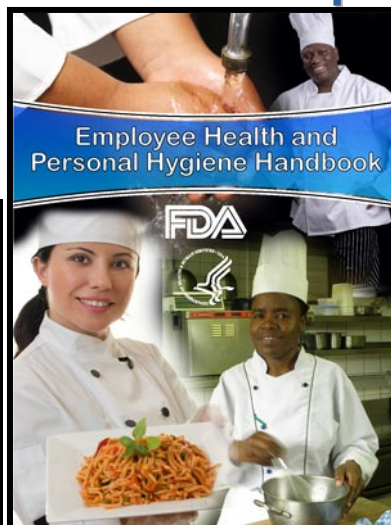
NOW AVAILABLE
ON-LINE!!



Employee Health and Personal Hygiene Handbook

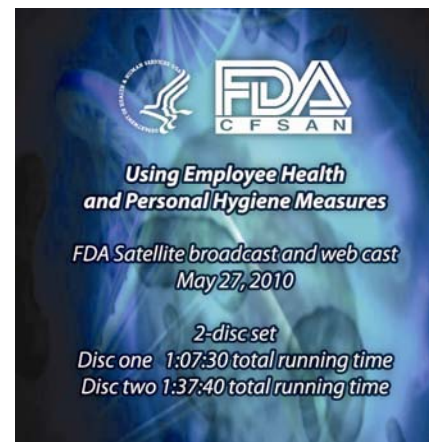
Employee Health and Personal Hygiene Interactive Resource Disk

An electronic program designed to follow the decision trees and the tables as outlined in the Employee Health and Personal Hygiene Handbook



Now Available!!!

Employee Health and Personal Hygiene Satellite Broadcast



- Disc 1 of 2**
- Chapter 1: Opening
 - Chapter 2: Science Background: Kathryn Kennedy
 - Chapter 3: Legal Liabilities of Food Borne Illness: Patti Waller
 - Chapter 4: EEOC & ADA Requirements: Kerry Leibig
 - Chapter 5: CDC on Food Borne Outbreaks: Dr. Laura Brown
 - Chapter 6: Communication Techniques in Retail Food: Dr. Donna Beegle
 - Chapter 7: Hand Washing Program: Scripps Memorial Hospital
 - Chapter 8: Hand Washing Program: Portland Oregon Legends Project

- Disc 2 of 2**
- Chapter 1: Hand Washing Program: Clyde's Restaurant
 - Chapter 2: NBHC Example: Chick-fil-A* Colored Glove Initiative
 - Chapter 3: NBHC Example: Seattle, WA Dept. of Public Health
 - Chapter 4: Employee Health Example: FDA Atlanta District, FDA National Retail Food Team Oral Culture Learner
 - Chapter 5: Employee Health Example: CT. State Dept. of Public Health
 - Chapter 6: Question and Answer Session
 - Chapter 7: Credits
 - Chapter 8: Jurisdictions Enrolled in the Voluntary National Retail Food Regulatory Program Standards

- **Keep Commercial Deli Slicers Safe** – Poster targeted to food establishment personnel
- **Commercial Deli Slicer Inspection Tips for Food Safety Professionals** – Flyer targeted to food regulatory professionals





FDA Retail Risk Factor Study

- **3 Data Collection Periods:**
 - 1998, 2003 and 2008
- **Separate Reports Issued For Each Collection**
- **10-year Trend Analysis Report**
 - Issued October 2010

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/>

Takeaways from Risk Factor Study Trend Analysis

- **Significant Gains made over 10-year span**
 - Biggest gains made in areas that were most in need of improvement
 - Efforts on part of industry and regulatory appear to be having impact
- **Significant Improvement still needed**
- **Primary compliance challenges**
 - Hand Hygiene
 - Cold Holding & Cooling of Foods
 - Cleaning and Sanitizing Equipment & Surfaces

Next Retail Risk Factor Study - Under development

- Streamlined data collection - fewer data items, more easily communicated
- Establish national performance metric based on % of establishments that demonstrate different level of compliance
- Examine other correlations based on establishment characteristics (e.g. size of operation, multi-unit vs. independent; etc)

Next Retail Risk Factor Study - Under development

- Examine impact of different interventions and regulatory strategies
- More in-depth assessment of management practices (procedures, training & monitoring)
- Assess degree of non-compliance for certain items
- Focus on One Facility Category at a Time



Controlling Food Allergens at Foodservice / Retail

- FALCPA directed FDA to work with CFP to develop guidelines in the Food Code
- Food Code changes have targeted raising food allergy awareness of food employees
- More guidance on best practices and strategies for active managerial control of allergens still needed
- Provide direction for establishments that want to prepare “allergen-free” food

Controlling Food Allergens at Foodservice & Retail – Next Steps

- Draft manual under development by FDA
- To be sent to CFP for comment / input
- Review by key stakeholders important
- Should complement other guidance materials out there now
- FDA wants to engage CFP in discussion on how to best make guidance available
 - FDA Document or CFP Document or both?
- Examine what other Food Code changes are needed

2012 CFP

- Council I – 43 issues of which 37 request FDA action(s)
- Council II – 38 issues of which 9 request FDA action(s)
- Council III – 30 issues of which 21 request FDA action(s)



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Thank You!