



CONFERENCE FOR FOOD PROTECTION, INC.

EXECUTIVE BOARD MEETING

August 24, 2023

NACCHO-CFP Retail Collaborative Grant Project Accomplishments Summary
Year 1 of Grant Cycle 2 (August 1, 2022 – July 31, 2023)

Background on the NACCHO-CFP Grant Cycle 2, Year 1 Research Project

In Year 1 of cycle 2 of the Retail Collaborative grant, the National Association of County and City Health Officials (NACCHO), with a subaward to the Conference for Food Protection (CFP), were funded by the FDA for a research project on the primary objectives of the Retail Food Safety Regulatory Association Collaborative (Collaborative):

Objective 1: Develop a national Food Code adoption strategy (includes integrating FC Adoption Tool Kit into the strategy)

NACCHO-CFP Objective 1 Project: Research, develop, and implement a national strategy for promoting full, complete adoption of the most recent FDA Food Code to state legislatures and state/local boards of health, working in collaboration with associations that have ties to these entities. By July 31, 2023, the major outcomes of this objective were attendance at Workgroup meetings; input and support provided to the Workgroup; and provision of SLTT retail food regulatory program, industry, consumer, and academic partners' perspectives on Toolkits, resources, and strategies developed by the Workgroup. NACCHO and CFP will also use their communication channels to share information created by the workgroup with their memberships, respectively.

Objective 2: Improve the regulatory approach, competency, and food safety culture in the regulatory community:

- *Increase retail food regulatory programs applications of risk-based inspection methods*
- *Increase retail food regulatory programs implementation of intervention strategies*

NACCHO-CFP Objective 2 Project: Promote implementation of evidence-based recommendations to increase the application of risk-based inspection methods by SLTT retail food regulatory programs. The major outcome of this objective was to compile content for the Conducting Risk-Based Inspections training and a guidance document with recommendations to modify FD218. Research, identify, assess, and promote implementation of effective intervention strategies to reduce the occurrence of foodborne illness risk factors in retail and foodservice establishments. The major outcomes of this objective were to complete a needs assessment and identify gaps in current risk factor

study training. Utilize the Collaborative's Retail Food Safety Advisory Group (RFSAG) to include stakeholder perspectives during the development of training programs and tools and during the planning and execution of research projects.

Objective 3: Increase enrollment and active participation and application of the Retail Food Regulatory Program Standards

NACCHO-CFP Objective 3 Project: Research, develop, and implement, in coordination with the FDA, a national technical assistance strategy to provide a "multiplier effect" to promote participation and implementation of the Program Standards by SLTTs:

- (1) Establish at least one SLTT Program Standards Network to help jurisdictions improve conformance with the standards and increase enrollment. The major outcomes of this objective were to (1) identify and conduct an initial assessment of new Program Standards Network members; (2) formalize the Network, convene official meetings, and develop evaluation materials; and (3) an evaluation of the effectiveness of the Network(s) on active participation in and improved conformance with the Program Standards.
- (2) Evaluate the success of Program Standards Networks in improving conformance with the standards and increasing enrollment in the standards. The major outcomes of this objective were to identify Program Standards Network leaders, including timelines of jurisdictions' engagement in the network for each state or region; collate information about jurisdiction participation in networks; and develop a comprehensive research plan.

Objective 4: Improve Outbreak Investigations - Develop and implement training, outreach, educational materials and opportunities, and other innovative approaches to assist SLTT regulatory jurisdictions with reducing the occurrence of foodborne illness risk factors in food establishments and responding more effectively to foodborne illness outbreaks

NACCHO-CFP Objective 4 Project: Research, develop, and implement outreach materials and opportunities, and other innovative approaches to assist SLTT regulatory jurisdictions with reducing the occurrence of foodborne illness risk factors in food establishments and responding more effectively to foodborne illness outbreaks by supporting the efforts of other Collaborative associations to reduce the occurrence of foodborne illness outbreaks and to promote active managerial control as a means of preventing outbreaks. NACCHO and CFP will provide input and feedback on AFDO's and NEHA's specific activities around their objectives to (1) reduce the occurrence of foodborne illness risk factors in food establishments and respond more effectively to foodborne illness outbreaks and (2) develop and promote strategies to improve active managerial control (AMC) at the retail level.

Objective 5: Increase the number of establishments that have well developed and implemented Food Safety Management Systems (FSMS)s (Includes well developed employee health program)

- Advance the importance of facility and equipment design as preventative controls for retail food safety management (with appropriate trade organizations).

- Encourage the application of digital tools and incentives that prompt desired behaviors, such as handwashing (with appropriate trade organizations).
- Enhance existing manager certification and food handler education and training requirements to better influence human behavior (with Food Safety Manager Certification bodies).

NACCHO-CFP Objective 5 Project: Research, develop, and promote strategies to improve industry Active Managerial Control at the retail level. The major outcomes from this objective were to support and amplify the Collaborative's efforts to (1) improve foodborne illness outbreak investigations to reduce their occurrence and (2) promote and improve active managerial control to prevent foodborne illness outbreaks instead of responding to them through attendance and active participation in Collaborative meetings and input and support for the Collaborative members' activities. Support the CFP Food Safety Management System (FSMS) and Digital Food Safety System (DFSS) Committees in the completion of their assigned charges. CFP will complete a literature review of adult learning principles and their application to human behavior in food safety; draft a report based on the key findings of the literature review; and hold a focus group of food handlers to identify preferred learning styles and current sources of food safety information. This work will inform how adult learning principles can be and are employed to influence human behavior related to food safety.

Objective 6: Develop a strategy to enhance communication and better tell our story

NACCHO-CFP Objective 6 Project: Implement strategies to promote availability and usage of best practices, tool kits, research, and other information sharing among retail food safety stakeholders. The major outcomes from this objective were to support and amplify the Collaborative's efforts to effectively communicate with retail food safety stakeholders by responding to the Collaboratives' requests and disseminating resulting resources to NACCHO and CFP members. To achieve this objective, NACCHO and CFP submitted the results of the projects in this proposal as abstracts to present at national conferences and meetings.

Significant Accomplishments of the CFP Project Team

Objective 1: Brenda Bacon, a CFP representative to the Collaborative, is Chair of the Food Code Adoption Toolkit Workgroup. The workgroup met on a regular basis to identify, solicit, and develop content for the toolkit with the purpose of promoting the adoption of the most recent version of the FDA Food Code.

Objective 2: Kala Tomka and Angie Wheeler drafted a summary of research on risk-based inspection training programs including a list of currently available courses with information provided by nine retail food regulatory jurisdictions. Kala and Angie attended AFDO's Performing Root Cause Analysis during Food Safety Risk Assessment and summarized the content from the course as recommendations to be considered as additional content to FD218. Kala and Angie also supported NACCHO's project team by attending interviews of jurisdictions to identify gaps in current risk factor study training. The CFP project team participates in meetings of the RFSAG.

Objective 3: Kala and Angie have participated in meetings with FDA, NACCHO, and the Illinois Retail Program Standards Network and updated the contact information for a comprehensive list of SLTT retail food regulatory jurisdictions participating in networks.

Objective 4: Members of the CFP project team attended five Collaborative meetings held on 8/19/22, 9/9/22, 9/27/22 – 9/29/22, 1/6/23, and 2/7/23 – 2/9/23, three virtual Collaborative meetings and two in-person Collaborative meetings. David McSwane represented CFP on a workgroup convened to discuss the agenda for the February 2023 Face-to-Face meeting. David Lawrence led a workgroup charged to amend the Ground Rules for the Collaborative, create a Collaborative Membership Application, and develop a Collaborative Facilitator Position Description. These documents were finalized on August 10, 2023.

Objective 5: David Lawrence and Brenda Bacon convened planning meetings with the Co-Chairs of the FSMS and DFSS Committees to identify and provide support for completion of assigned charges. David and Brenda attended meetings of the FSMS and DFSS Committees, presented information about the Collaborative, participated in review of reports, draft documents, and preliminary Issue submissions in advance of the 2023 CFP Biennial Meeting. David Lawrence provided input to the Program Standards Committee's "Plan Review" Subcommittee for its preliminary Issue submissions with proposed amendments to Standard 3 and re-creation of the CFP Plan Review Committee in advance of the 2023 CFP Biennial Meeting.

David McSwane with support from David Lawrence and Brenda Bacon and a focus group of CFP members completed:

- A literature review that summarizes 15 articles on adult learning principles and how they can be applied to food safety. The summary report provides information on using adult learning to promote behavioral change.
- A summary report entitled, "An Investigation of Adult Learning and How It Can be Used to Achieve Behavioral Change" was completed based on information gathered in the literature review. This report provides information on using adult learning to promote behavioral change.
- A summary report of the activities of the food handler focus group will identify techniques that have been found to be the most effective at:
 - Teaching food safety and sanitation principles and practices to food handlers,
 - Teaching new skills related to food safety and sanitation to food handlers,
 - Influencing behavioral change by food handlers as related to food safety and sanitation.
 - Barriers to be overcome when teaching food handlers about food safety and sanitation.
 - Learning style(s) most preferred by food handlers such as classroom instruction, computer-based training, demonstrations, etc.
 - Type(s) of training materials preferred by food handlers, such as printed materials, digital materials, translated languages, etc.

Objective 6: CFP has routinely promoted Collaborative messages to respective memberships, participated in the Communication Workgroup, and provided feedback on other members' communications requests. Members of the CFP project team presented information about activities conducted during the first year of cycle 2 to the CFP Executive Board and attendees at the 2023 Biennial Meeting of the Conference for Food Protection (April 24-28, 2023).