

Item 1.9.2



**TO: EXECUTIVE BOARD
CONFERENCE FOR FOOD PROTECTION**

FROM: David McSwane

DATE: April 25, 2022

SUBJECT: Updated on RFA-FD-22-008 - FDA Retail Food Safety Regulatory Association Collaborative (U18)

The research team at CFP has been working diligently to create a proposal for this new funding opportunity from the FDA. This is a 3-year project that will provide an opportunity to continue some of the activities started during the 2-years in the first funding cycle and it will allow the organizations to undertake new projects related to the original objectives as well as the new objectives appearing in the current FOA. If this project is funded, NACCHO and CFP will collaborate with the members and committees in their respective organizations and committees, professional associations that engage in various aspects of food safety, and other members of the Retail Food Regulatory Association Collaborative to achieve the objectives identified within each of the Objectives Specific Aims targeted in the project.

In the first funding cycle, the Collaborative has focused on the following objectives:

- Develop a national Food Code adoption strategy, including the Food Code Adoption Tool Kit.
- Improve the approach, competency, and food safety culture in the regulatory community.
- Increase enrollment, engagement, and conformance in the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS).
- Improve foodborne outbreak investigation methods.
- Increase the number of establishments that have well-developed and implemented Food Safety Management Systems; and
- Develop a strategy to enhance communication and better tell our collective story.

FDA provided funding for a two-year cooperative agreement for members of the Collaborative that supported activities pertaining to these objectives. Many of these activities were viewed as demonstration projects, recognizing that within two years the full objectives of the agreement were not attainable but significant foundational elements can be developed that will set building blocks for achieving the objectives.

A total of twelve objectives were identified in RFA-FD-22-008 - FDA Retail Food Safety Regulatory Association Collaborative (U18) which provides funding for FY23 – FY25. In the most recent FOA, six new objectives are identified with all being aligned in some fashion with the six original objectives appearing on the previous page. The new objectives are:

- 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 association(s) that have ties to these entities.
- Implement strategies to promote availability and usage of best practices, tool kits, research, and other information sharing among retail food safety stakeholders.
- Working in collaboration with retail industry trade organizations and/or national standards setting/accreditation bodies, advance the importance of facility and equipment design as preventive controls for retail food safety management (e.g., engineering controls, development and use of commercial smart kitchen equipment capable of automatically monitoring time and temperature processes).
- Working in collaboration with retail food and foodservice industry trade organizations, encourage the application of new digital tools and incentives that prompt desired behaviors, such as handwashing and manual temperature monitoring.
- Working in collaboration with Food Safety Manager Certification bodies, enhance existing manager certification and food handler education and training requirements to include adult learning principles designed to better influence human behavior.
- Research, develop, and promote tools that can be used nationally to meet objectives above.

Specific Aim 2: Improve the regulatory approach, competency, and food safety culture in the regulatory community.

Objective 2: Research, identify, assess, and promote implementation of effective intervention strategies to reduce the occurrence of foodborne illness risk factors in retail and foodservice establishments. Intervention strategies are defined as a comprehensive set of activities, initiatives, or specific tools implemented on the part of industry and/or regulators that are designed to bring about immediate and/or long-term control of foodborne illness risk factors. Intervention strategies that have undergone field testing to prove effectiveness in changing long-term behavior of food employees are ideal for marketing to SLTT/industry partners.

In 2021 NACCHO and CFP staff conducted a study among local food regulatory programs risk factor intervention strategies. The study focused on Retail Program Standard 9 and risk factor studies conducted by local retail food regulatory programs enrolled in the Retail Program Standards. The study identified several strategies to support implementation of targeted interventions.

In Years 1-3 of the current grant, CFP will identify best practices, develop materials for distribution for staff and leadership buy-in, develop a template that can be duplicated when conducting a risk factor study, conduct training on effective intervention strategies

and how to measure effectiveness of intervention strategies and identify a process to ensure retail program regulatory staff are conducting uniform and consistent inspections.

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

Objective 3: Research, develop, and implement, in coordination with the FDA, a national technical assistance strategy to provide a “multiplier effect” in promoting SLTT participation and implementation of the VNRFRPS.

During the three years of this project CFP and NACCHO will:

- Build upon the previous grant Year 2 work on Objective 3A to establish at least one SLTT Retail Program Standards (RPS) Network. Monitor effectiveness of the SLTT RPS Network to describe the impact of the RPS Network on active participation in and improved conformance with the RPS.
- Build upon outcome of the 2022 Retail Program Standards Symposium with a plan for CFP to lead the creation of a Retail Food Regulatory Program Alliance (RFRPA) that will meet in the off years between CFP biennial meetings beginning in 2024.

Specific Aim 5: Increase number of establishments that have well developed and implemented Food Safety Management Systems (FSMS)s

Objective 9. Working in collaboration with retail industry trade organizations and/or national standards setting/accreditation bodies, advance the importance of facility and equipment design as preventive controls for retail food safety management (e.g., engineering controls, development and use of commercial smart kitchen equipment capable of automatically monitoring time and temperature processes).

During the three years of this project CFP and NACCHO will:

- Use recommendations formed out of work completed on the charges assigned to the CFP Food Safety Management Systems (FSMS) Committee, including any guidance documents and training materials.
- Expand work on the solutions to barriers of implementing a food safety management system identified by CFP Food Safety Management Systems Committee.
- Conduct a retrospective review of the work completed by the retired CFP Plan Review Committee to determine if the CFP should re-establish the Plan Review Committee with new charges emphasizing the importance of facility and equipment design as preventive controls for retail food safety management.

Objective 10: Working in collaboration with retail food and foodservice industry trade organizations, encourage the application of new digital tools and incentives that prompt

desired behaviors, such as handwashing and manual temperature monitoring.

- Use recommendations formed out of work completed on the charges assigned to the CFP Digital Food Safety System Committee, including any guidance documents and training materials. The Digital Food Safety System Committee leadership has identified areas where CFP and NACCHO can provide support.
- Expand on the work of the CFP Digital Food Safety System Committee to identify what barriers may exist to the implementation and use of digital food safety systems, such as digital food safety monitoring systems.

Objective 11: Working in collaboration with Food Safety Manager Certification bodies, enhance existing manager certification and food handler education and training requirements to include adult learning principles designed to better influence human behavior.

- Conduct research on how adult learning principles can influence human behavior in food safety.
- Assess current food safety training course materials for Food Managers and Food Handlers to determine if adult learning principles are employed to change human behavior in food safety and if there are gaps and opportunities for improvement when it comes to adult learning related to manager/food handler training.
- Conduct research on what metrics or measurements can be used to measure if and how adult learning principles can be effective in changing human behavior.
- CFP staff will work with the CFP Food Protection Manager Certification Committee and the CFP Council II Employee Food Safety Training Committee to find ways to incorporate adult learning principles to influence human behavior related to food safety and proper food handling practices into the Standard for Accreditation of Food Protection Manager Certification Programs.
- CFP staff will work with subject matter experts, training providers, retail food industry representatives, regulators, and course designers to develop a training program for food handlers that employs adult learning principles to influence human behavior in general and food safety in particular. Meeting the needs of the contemporary food worker and the food industry will be a priority when designing and creating this training program.