

WHY

RISK-BASED INSPECTIONS

IN RETAIL FOOD SAFETY MATTER

& how they can promote smarter food safety by improving your local health department's interaction with retail food establishments.

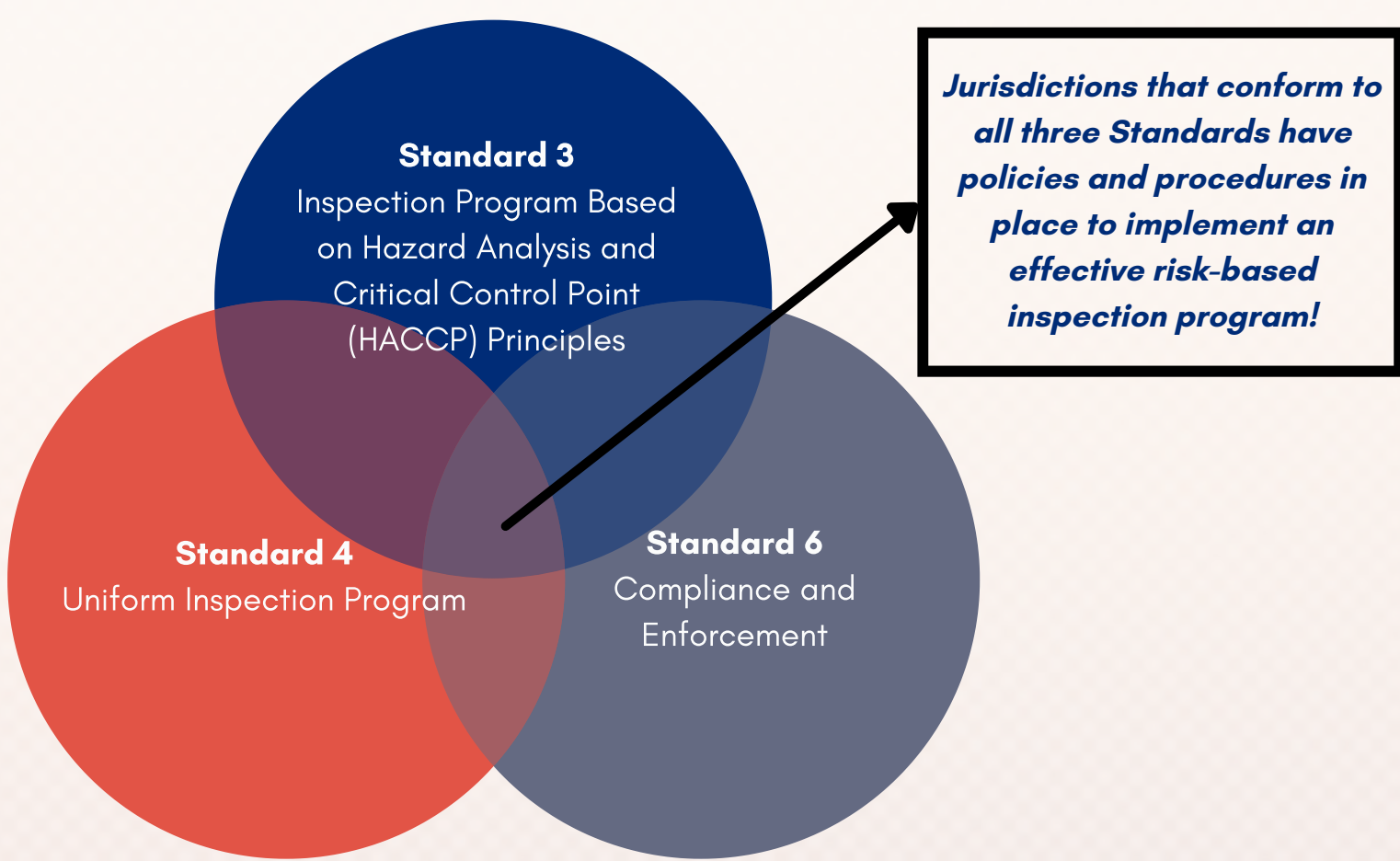
To help jurisdictions, the U.S. Food and Drug Administration

- released a model **Food Code** you can adopt to ensure the safety and protection of food offered at retail establishments.
- developed the **Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards)** to help create a highly effective and responsive retail food regulatory program.

Food Code + Retail Program Standards = Framework Addressing Root Causes of Foodborne Illness Outbreaks (FBIOs).

This emphasizes the importance of "risk-based inspections" to the short- and long-term control of major FBIO risk factors.

Retail Program Standards 3, 4, and 6 describe practices employed by a program conducting risk-based inspections.



FUNDING

Utilize funding streams that support efforts to adopt Risk-Based Inspections, improve inspection outcomes, retain staff, and fill regulator roles.

STAFF BUY-IN

*"...we've been very intentional about our hiring. We want to hire people who are passionate about food safety...." **

Local Health Departments: Keys to Implementing Risk-Based Inspections

LEADERSHIP BUY-IN

Identify available resources that highlight the benefits of using Risk-Based Inspections in retail food regulation.

TRAINING

Use available training opportunities to reframe inspections around the identification and control of foodborne illness risk factors.

**- excerpt from a local health jurisdiction interview by NACCHO and CFP.*

Our resources can help local health departments apply risk-based inspections!



Connect with **FDA's Retail Food Specialists** and invite them to local government meetings or on-site "meet and greets" with upper management to talk about the importance of risk-based inspections.



Utilize **success stories** of jurisdictions who successfully conformed to Retail Program Standards to show return on investment to leadership at bit.ly/RPSMentorshipResources.



Build **strong partnerships** between local, state, and federal stakeholders, the retail food industry, and elected officials to ensure the benefits of doing this work is known locally and nationally!



Look for **training, funding opportunities, and relevant resources** to aid SLTTs implementing risk-based inspections at www.retailfoodsafetycollaborative.org.

The data in this infographic is based on a 2021 study conducted by the National Association of County and City Health Officials and Conference for Food Protection.

For more information, visit bit.ly/RBIImplementationStudy.