



2011 CFSAN UPDATE

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FDA Pacific Region Food Safety Seminar – August 9, 2011
Spokane, Washington



Scope of Retail Food Protection in U.S.

- Growing Retail & Foodservice Industry:
 - ~1M restaurants serving 70 billion meals/year
 - ~250,000 supermarkets, grocery stores, c-stores
 - ~100,000 schools
 - ~24,000 nursing homes and hospitals
 - Temporary events
 - Farmers markets
 - Vending operations



AGENCY-WIDE ACTIVITIES



AGENCY-WIDE ACTIVITIES

- Office of Foods
- FSMA
- Fish & Fishery Products Hazards and Control Guidance
- Interim Final Rule – Detention of Food Products
- Retail Food Safety Initiative
- CORE Network



FDA Office of Foods

FDA Foods Program

"We need to work together to build a unified FDA Foods Program that can best achieve the agency's public health mission."

- Created on August 18, 2009
- Overview and Mission
- Deputy Commissioner of Foods – Mike Taylor
- “One Mission, One Program” Initiative



Food Safety Modernization Act (FSMA)

Signed into Law January 4, 2011



Fish & Fishery Products Hazards and Controls Guidance

- **4th Edition:** FR Notice of availability – April 28, 2011
 - represents the agency's current thinking on the hazards associated with fish and fishery products and appropriate controls for those hazards.
- Food Safety Modernization Act - requirement met
- New invertebrate and vertebrate species
- Introductory video now available and several informational videos being prepared to supplement the 4th Edition



Administrative Detention of Food for Human and Animal Consumption

- New rule under the Food Safety Modernization Act (FSMA)
 - FR Notice of Interim Final Rule – May 5, 2011
 - Becomes effective July 3, 2011
- FDA will be able to detain food products believed to be adulterated or misbranded for up to 30 days.
- Sign up for FSMA updates:
 - <http://www.fda.gov/Food/FoodSafety/FSMA/default.htm>



Retail Food Safety Initiative

Retail Initiative Task Force

- **Charges**

- Establish an action plan to best leverage FDA's expertise and resources with those of the retail food industry and our regulatory partners at all levels of government.
- Establish deliverables and timelines for achieving the objectives of the Retail Food Safety Initiative.

Slide 9

CLC21

Catherine L Copp, 1/18/2011



Retail Initiative Task Force

- Membership

- Nega Beru, Co-leader, Director, Office of Food Safety, CFSAN
- Joe Reardon, Co-leader, Director, Division of Federal-State Relations, ORA
- Sharon Natanblut, Senior Advisor for Strategic Communications, Office of Foods
- Ted Elkin, Director, Office of Food Defense, Communication and Emergency Response, CFSAN
- Dennis Baker, Regional Food and Drug Director, ORA
- Jim Fear, Manager, State Training, Division of Human Resource Development, ORA



Retail Initiative Task Force

- Membership (Retail Steering Committee)
 - Linda Collins, Division of Federal-State Relations, ORA
 - Allen Gelfius, Division of Human Resources Development, ORA
 - Kevin Smith, Retail Food & Cooperative Programs Coordination, CFSAN
 - Glenda Lewis, Retail Food Protection Team, CFSAN
 - Veronica Moore, Retail Food Team, CFSAN
 - Elizabeth O'Malley, NE-FO, ORA
 - Kathryn Kennedy, P-FO, ORA
 - Steven Nattrass, NE-FO, ORA
 - Timothy Weigner, Division of Federal-State Relations, ORA
- Project Manager
 - Cindy Wise, Office of Food Safety, CFSAN



FDA's Role

- **National policy for retail food protection**
 - FDA *Food Code*
 - *Voluntary National Retail Food Regulatory Programs Standards*
 - *Guidance Documents on Food Safety and Disease Prevention*
 - Key Collaboration: Conference for Food Protection*
- **National Leadership**
 - Elevate attention to Food Safety at Retail
 - Investigate multi-state foodborne illness outbreaks
 - Engage Industry Organizations
 - Establish and track national performance measures
 - Research emerging hazards



FDA's Goals

- Reduction in Foodborne Illness
 - Both in overall incidence and in risk to individual
- Enhanced Consumer Trust and Confidence in Food Supply
 - Access to safe and healthful foods

- For Food Safety at Retail level, this means:

**Improved Food Safety Practices and Behaviors
in the Food Establishment**



Retail Food Safety Initiative

- **Goal 1:** Make the presence of certified food protection managers common practice.
- **Goal 2:** Strengthen active managerial controls at the retail level and ensure better compliance.
- **Goal 3:** Encourage widespread, uniform, and complete adoption of the FDA Food Code.
- **Goal 4:** Create an enhanced local regulatory environment for retail food operations.



FDA's Strategic Direction for Retail

- Make the presence of certified food protection managers a common practice
- Strengthen active managerial control at the retail level and ensure better compliance
- Improve the quality of, and access to, training of retail food personnel by the industry
 - Focus on Changing Behaviors of Food Workers ¹⁵



FDA's Strategic Direction

- Promote more widespread, uniform, and complete adoption & implementation of the FDA Food Code
- Ensure prevention-oriented, science-based food safety principles are utilized at the retail level



FDA's Strategic Direction

- Create an enhanced local regulatory environment for retail food operations by:
 - o Wider implementation of the *Voluntary National Retail Food Regulatory Program Standards*
 - o Seeking increased multi-year funding for state/local/tribal programs
 - o Developing programs to ensure universal participation by state/local/tribal regulators in consistent, high-quality training



Coordinated Outbreak Response & Evaluation (CORE)

- July 2011 FDA launched CORE
- CORE will Manage
 - Incidents involving illness with human and animal foods
 - Significant food contamination events
 - Post-response efforts related to incidents
- 5 Functional Areas
- August 1, 2011 CORE Response Teams began managing new incidents



Retail Food Updates

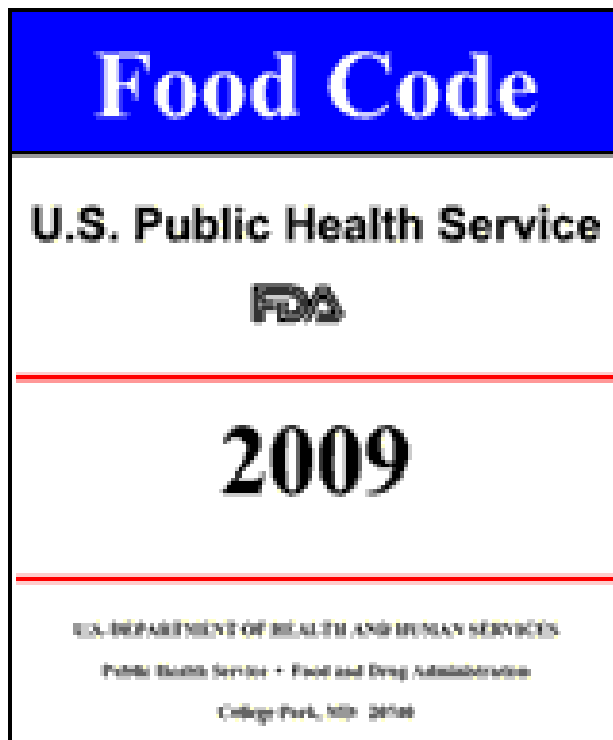


What's Happening at CFSAN?

- 2011 Food Code Supplement & 2009 Food Code
- Retail Food Risk Factor Studies
- FDA Oral Culture Learner Project – Educational Materials
- Employee Health & Personal Hygiene
- Commercial Deli Slicer – Educational Campaign
- Interagency *Listeria monocytogenes* Retail Risk Assessment
- Retail Food Allergen Manual

Food Code & Supplement

- 2011 – Supplement to the 2009 Food Code
- 2009 Food Code (*Published – November 5, 2009*)



Available online at:

www.fda.gov/retailfoodprotection

To order the 2009 FDA Food Code please go to:

<http://www.ntis.gov/products/food-code.aspx>



Retail Risk Factor Studies

- **Purpose**
 - Establish a national baseline on the occurrence of foodborne illness risk factors
 - Effort to collect sufficient data to measure patterns in the occurrence of foodborne illness risk factors over time
- **3 Data Collection Periods:**
 - 1998, 2003 and 2008
- **Separate Reports Issued For Each Collection**
- **10-year Trend Analysis Report**
- **All reports available at:**



STUDY OBJECTIVES

- Identify food safety practices and employee behaviors that require priority attention
- Establish a national “Baseline” and then analyze trends & assess progress
- Establish a model for use by state & local partners to conduct own studies
- **42 jurisdictions** have a “Baseline” for assessing trends & progress
- **26 jurisdictions** are in the process of completing their “Baseline” data collection



Purpose of the Reports

- The [3 Stand Alone Reports](#) (2000, 2004, and 2009) provide insights into food safety practices that are most in need of priority attention
- The [Trend Analysis Report](#) provides a summary of significant improvement and/or regression trends [over the 10-year Study](#) period related to food safety practices within the retail food and foodservice industries

www.fda.gov/Food/FoodSafety/RetailFoodProtection

Under Spotlight [Heading: Click on](#) *New Retail Food Risk Factor Studies*



Trend Analysis Report (1998-2008)

- Examine improvement or regression over the 10 year period in the percent compliance observations for each facility type
- Statistical analysis of trends at the facility type level, the risk factor level, and individual data item level



Impact of a Certified Food Protection Manager

- The results of the 2003 and 2008 studies indicate the presence of a Certified Food Protection Manager is positively correlated to Overall IN Compliance percentages in some facility types - [2008- Full Service Rest.; Delis; Seafood: Produce](#)
- No risk factor for which the IN Compliance % for establishments without a certified manager exceeded the % for establishments with a certified manager in a statistically significant manner



Takeaways from 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



Considerations for Next Risk Factor Study

- Streamline the data collection - fewer data items
- Examine impact of different interventions and regulatory strategies on specific risk factor occurrence
- Establish a performance metric based on percent of establishments with different levels of control
- More in-depth study of practices of greatest public health interest and impact
- Attempt to correlate performance metric with other indicators and industry demographics



FDA Oral Culture Learner Project – Educational Materials



NOW AVAILABLE
ON-LINE!!

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 finished the turkey. An order came in for a salad. I forgot to wash my hands or wear gloves.



I did not know it 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 Ashley who ate the salad that I prepared.



The next day, Ashley 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.

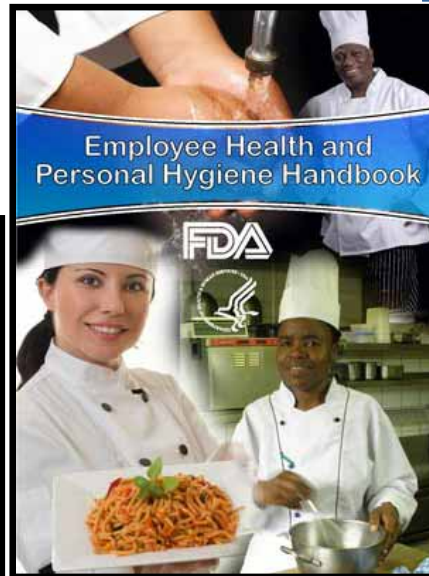


Employee Health and Personal Hygiene Initiatives

Coming Soon!!!

Employee Health and Personal Hygiene Interactive Resource Disk

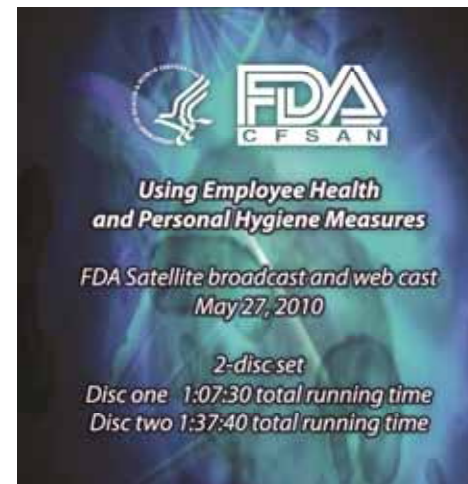
-An electronic program designed to follow the decision trees and the tables as outlined in the Employee Health and Personal Hygiene Handbook



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

Commercial Deli Slicers

- **Foodborne Outbreaks resulted in Slicer Concerns**
 - *Salmonella* Outbreak - 2007
 - Listeriosis Outbreak - 2008
 - *Salmonella* Outbreak – 2010
- **Current Slicer Design**
 - Difficult to properly clean and sanitize
 - Adjoining parts and components with sealants and gaskets
- **NSF/ANSI Standard 8, *Commercial Powered Food Preparation Equipment***
 - Currently being revised
- **Educational Campaign**
 - Target audience specific to:
 - Food Safety Professionals (FLYER)
 - Food Establishment Personnel (POSTER)





New FDA Materials on Sanitation Concerns with Commercial Deli Slicers

- **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
- The new poster and flyer are available in both English and Spanish at no charge and can be ordered at:
<http://www.fda.gov/downloads/Food/ResourcesForYou/UCM222258.pdf>.
 - For orders greater than 500, contact Shirley Turpin at shirley.turpin@fda.hhs.gov.

Interagency *Listeria monocytogenes* Studies & Retail Risk Assessments

- FSIS released the comparative LM risk assessment
- New Studies – New Approach: retail cross-contamination model
 - Determine how contamination of deli meat, cheese, and salad occurs
 - Observational study of deli workers completed for real world data
 - Evaluate the impact of various mitigations
- Other Projects
 - FDA & FSIS to update the 2003 risk assessment on the relationship between foodborne LM in selected categories of ready-to-eat foods
 - FR Notice (April 7, 2011) – request for comments and scientific data
 - Collaborative study on the prevalence and level of LM in retail (FDA, USDA/ARS, Drexel Univ.)



Retail Food Allergen Manual

- Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
 - Labeling requirements
 - Food Code is a primary mechanism at retail
- Retail guidance document in development will:
 - Provide information for regulators to advise the PIC
 - Raise food allergy awareness of food employees
 - Spell out best practices and strategies for active managerial control of allergens
 - Provide direction for establishments that want to prepare “allergen-free” food



Any Questions?

Please visit the Retail Food Protection Team website at:

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

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