

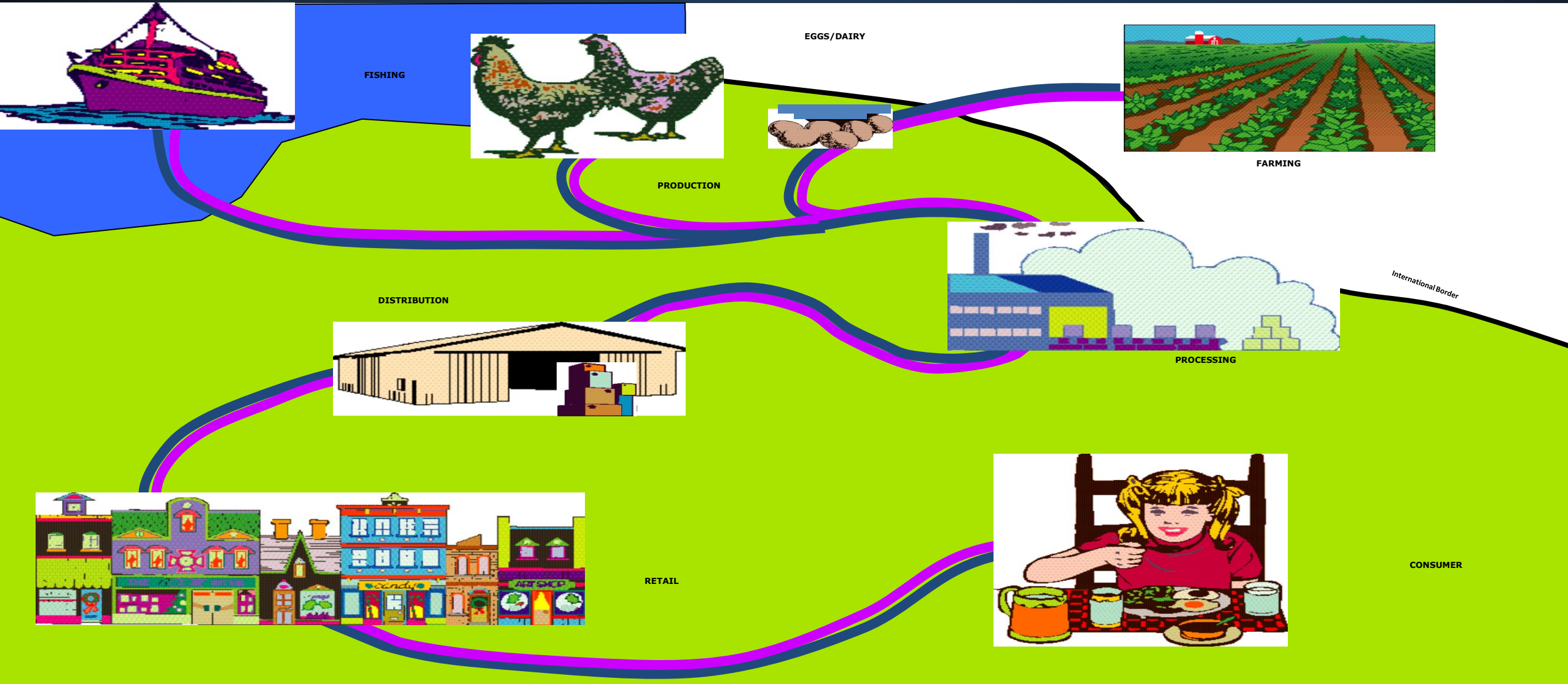


U.S. FOOD & DRUG
ADMINISTRATION

Center for Food Safety and Nutrition (CFSAN) Update

FDA Retail Food Safety Seminar
September 13, 2021

Prevention: Farm-to-Table



1 of 3 Federal-State Cooperative Programs within FDA

MILK

RETAIL

SHELLFISH



A Cooperative Program

U.S. Food and Drug Administration

> 3000 federal, state, local and tribal agencies

>1.5 million restaurants, retail food stores, vending commissaries, hospitals, institutions

FDA's Role with respect to retail food establishments is to:

Model Codes

- **Provide uniformity by issuing model codes/guidance documents**

Conferences

- **Work with the respective conferences on food safety issues/recommendations**

Technical Assistance

- **Provide technical support to FDA field staff and state/local regulatory authorities**

Standardization

- **Standardize state/local and agriculture officials**

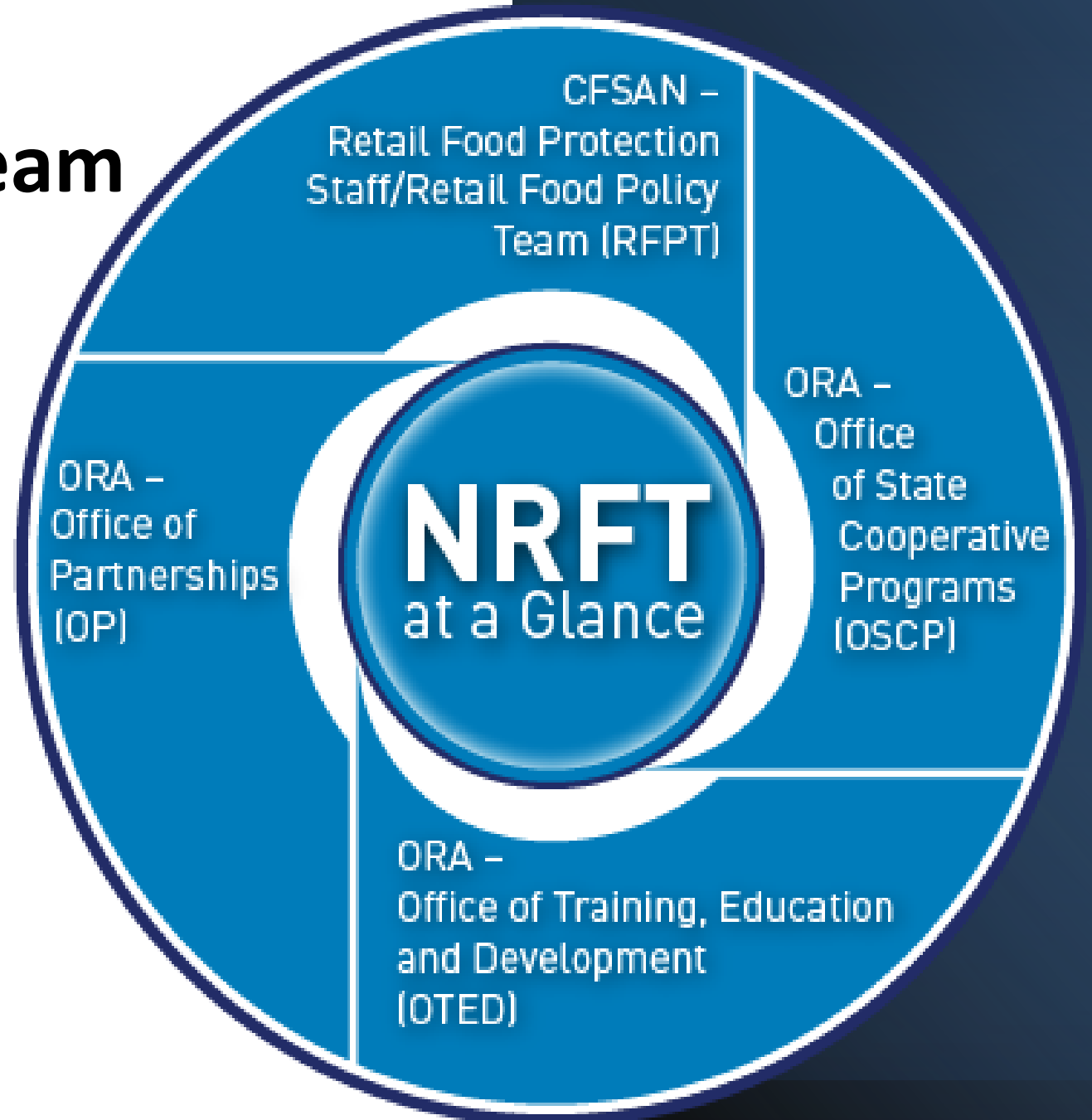
Research

- **Initiate and oversee research on food safety issues affecting the retail and foodservice sector**

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

National Retail Food Team (NRFT)

- Please visit the FDA Retail Food website at: <http://www.fda.gov/RetailFoodProtection>



CFSAN/OFS

Retail Food Protection Staff (RFPS)/
Retail Food Policy Team (RFPT)

CFSAN's Retail Food Protection Staff



Mission

Advance public health through the development of science-informed regulation, policy, and guidance for retail food safety and interstate conveyances.

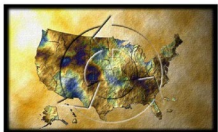


Vision

Provides national leadership on retail food safety policy, regulations, and guidance to agencies and organizations involved in ensuring the safety of foods served to the consumer and the traveling public.



Voluntary National Retail Food Regulatory Program Standards



"Standards of Excellence for Continual Improvement"
Developed and recommended by the U.S. Food and Drug Administration with input from federal, state, and local regulatory officials, industry, trade associations, academics, and consumers.

2019

U.S. Department of Health and Human Services
Food and Drug Administration
Center for Food Safety and Applied Nutrition
College Park, MD 20740

Food Code

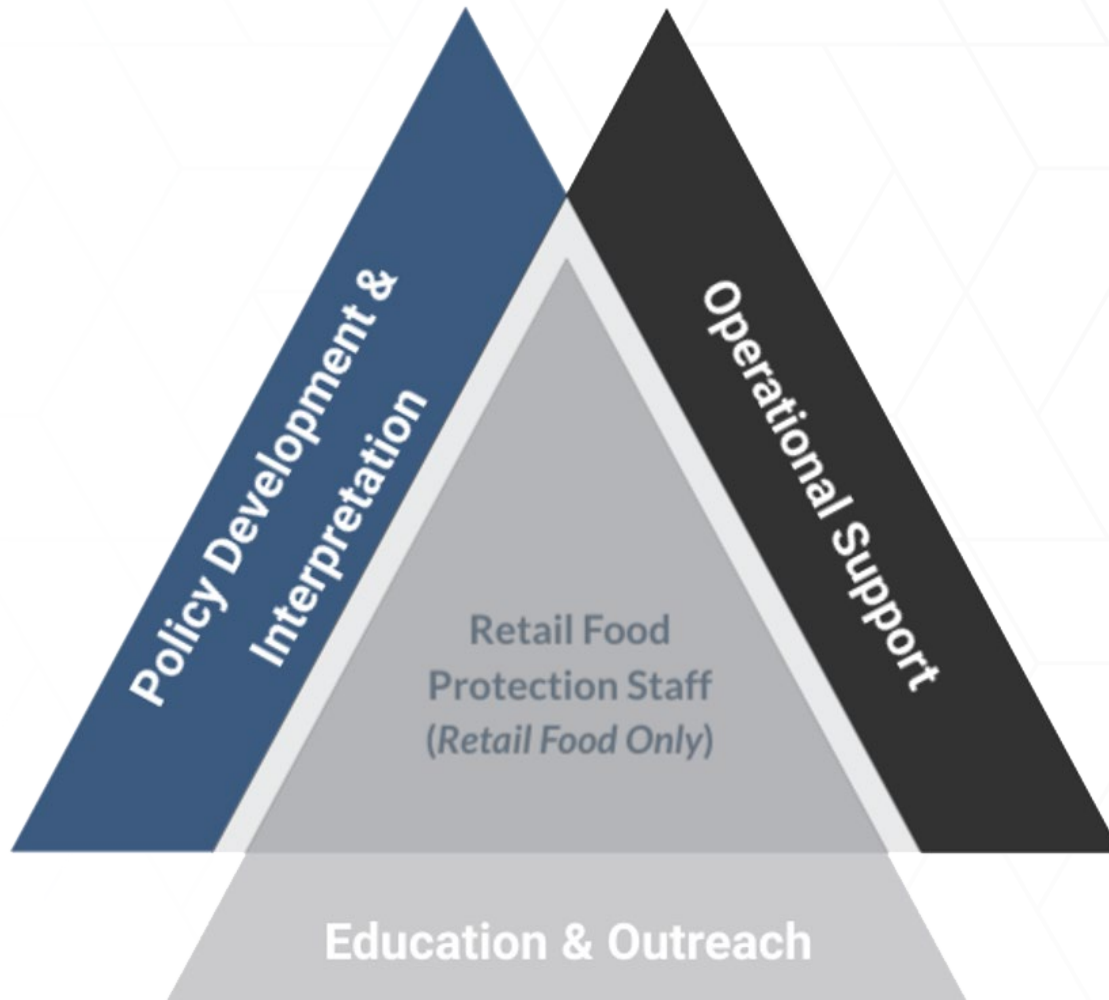
U.S. Public Health Service

 **U.S. FOOD & DRUG
ADMINISTRATION**

2017

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES
Public Health Service • Food and Drug Administration
College Park, MD 20740

Strategic Areas & Program Activities



Policy Development & Interpretation

- Policy surveillance
- Research & Data analytics
- Policy analysis

Operational Support

- Geographical Information Systems (GIS)
- Contract Management & Program Support
- Program Management

Education & Outreach

- Standardization
- Technical assistance
- Outreach & Communication

Tech-enabled Traceability



Smarter Tools and Approaches for Prevention and Outbreak Response



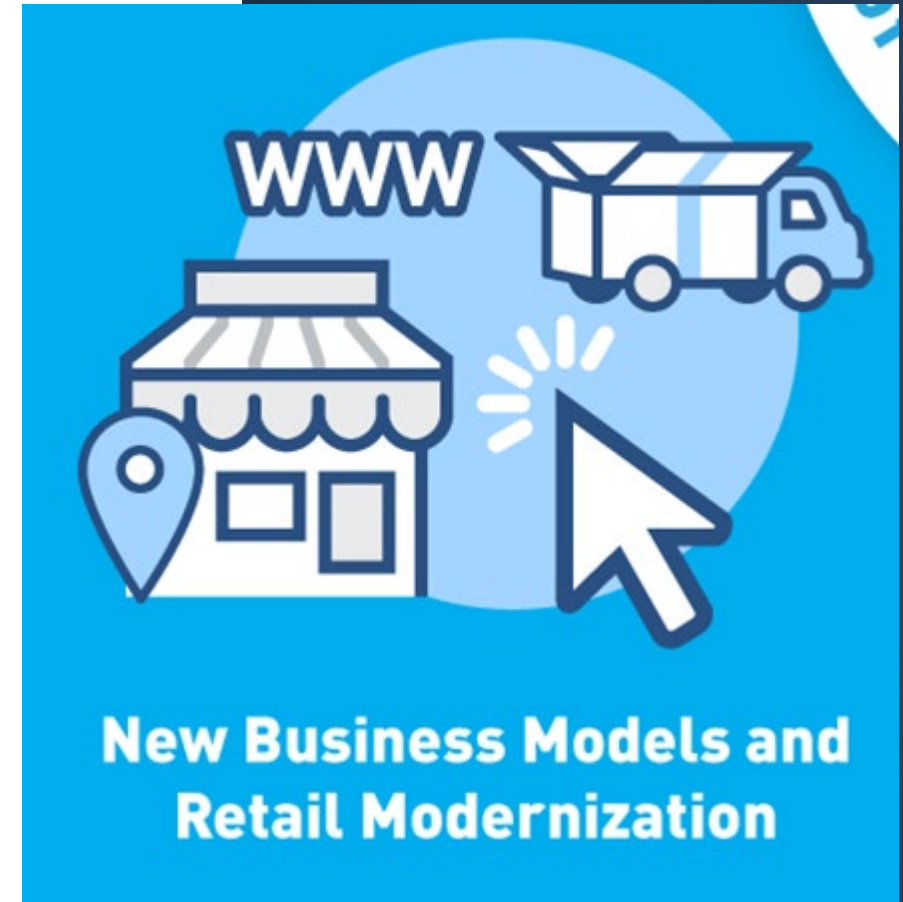
New Business Models and Retail Modernization



Food Safety Culture

Core Element 3

- Ensure Safety of Food Produced or Delivered Using New Business Models
- Modernize Traditional Retail Food Safety Approaches



NEW ERA OF SMARTER FOOD SAFETY

FDA Public Meeting

**New Era of Smarter Food Safety Summit
on E-Commerce: Ensuring the Safety of
Foods Ordered Online and Delivered
Directly to Consumers**

SAVE THE DATE

Three - Day Virtual Event

October 19-21, 2021



Retail Research 2017-2021

<u>Journal</u>	<u>Year</u>	<u>Title</u>
Journal of Food Protection	2017	Growth Kinetics of Listeria monocytogenes in Cut Produce
	2018	Advancing retail food policy debates: Estimating the risk of contaminated servings of food attributed to employee food handling practices in retail food establishments
	2019	Food Safety Management Systems, Certified Food Protection Managers, and Compliance with Food Safety Practices Associated with the Control of Listeria monocytogenes in Foods at Restaurants
	2020	Allergen Removal and Transfer with Wiping and Cleaning Methods Used in Retail and Food Service Establishments
	2020	Assessing Employee Health Policies for Reporting and Excluding Ill Food Employees in Restaurants within the United States
	2021	Hand Washing Observations in Fast-Food and Full-Service Restaurants: Results from the 2014 U.S. Food and Drug Administration Retail Food Risk Factors Study
Foodborne Pathogens and Disease	2021	Restaurant Date-Marking Practices Concerning Ready-to-Eat Food Requiring Time and Temperature Control for Safety
Food Additives & Contaminants: Part A	2020	Temperature and pH affect copper release kinetics from copper metal foil and commercial copperware to food simulants
Journal of Environmental Health	2020	A Matter of Debate: Developing National Retail Food Policy.
	2020	A Matter of Time: Exploring Variation in Food and Drug Administration Food Code Adoption Among State Retail Food Regulatory Agencies
Journal of Agriculture, Food Systems, and Community Development	2020	Interventions and Compliance: How the Response to COVID-19 Reflects Decades of Retail Food Protection Efforts
Risk Analysis	2017	Quantitative Risk Assessment of Norovirus Transmission in Food Establishments: Evaluating the Impact of Intervention Strategies and Food Employee Behavior on the Risk Associated with Norovirus in Foods

EDUCATION AND OUTREACH

Decoding the Food Code

Using the FDA Food Code Preface



I'd like to help you
decode the
Food Code.

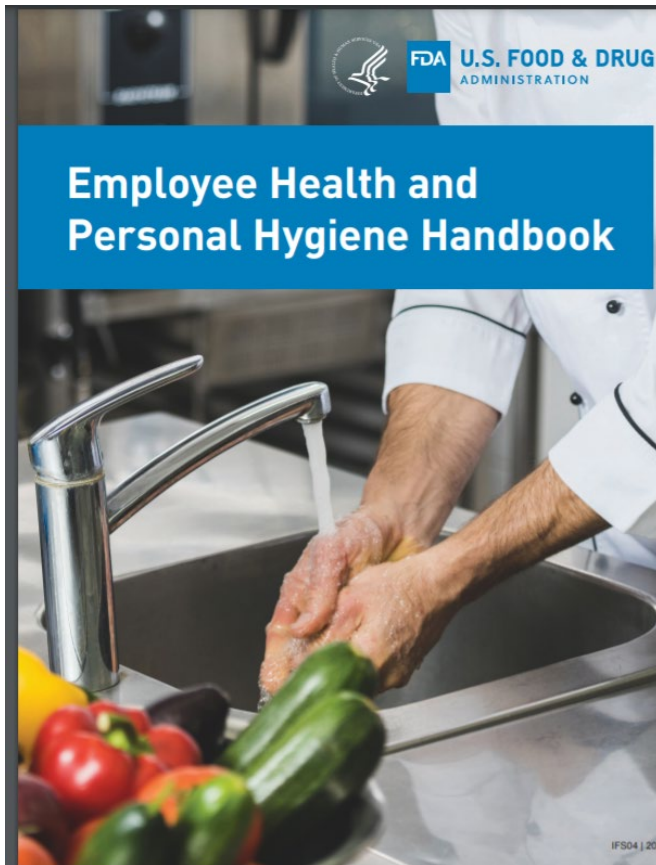


Regulatory language is different than everyday language and can be difficult to understand.

It can be challenging and confusing, especially when you're trying to apply the key concepts in the field. This is true for the Model Food Code, too.

EDUCATION AND OUTREACH

Retail Food Protection Industry Educational Materials



Undercooking ground beef can make your customers very sick and even kill them.

Protect People Everywhere.
Use a thermometer to make sure ground beef is cooked to at least 155°F (68°C) for 17 seconds.

Keeping prepared foods longer than 7 days can make your customers sick!

Protect People Everywhere.
Serve or discard refrigerated, prepared food within 7 days!

Voluntary National Retail Food Regulatory Program Standards (RPS)

- With NACCHO , working on RPS research focusing on factors impacting the timeliness of self/assessments and/or verification audits by jurisdictions enrolled in the RPS
- Self Assessment and Verification Audit Workshops (online and F2F developments)
- Clearinghouse document updated!
- Retail Flexible Funding Opportunities!



[Home](#) > NEHA-FDA Retail Flexible Funding Model Grant Program

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NEHA-FDA Retail Flexible Funding Model Grant Program

Register Now

The National Environmental Health Association (NEHA) and Food and Drug Administration (FDA) are pleased to announce the new Retail Flexible Funding Model (RFFM) Grant Program, opening for the first time in September 2021. The program will provide funding to state, local, tribal, and territorial (SLTT) retail food regulatory agencies as they advance conformance with the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) or Retail Program Standards. FDA will utilize NEHA's strengths to assist SLTT retail food programs in their efforts to reduce the occurrence of foodborne illness risk factors and implement and attain conformance with the Retail Program Standards.

VOLUNTARY NATIONAL RETAIL FOOD REGULATORY PROGRAM STANDARDS Clearinghouse Work Group Fact Sheet

FDA U.S. FOOD & DRUG ADMINISTRATION

What is the Clearinghouse Workgroup?
The Clearinghouse Work Group was Developed to Provide Answers to Questions About the Implementation of the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards).

The Clearinghouse Work Group is comprised of various stakeholders from Federal, State, Local, Tribal and Conference for Food Protection (CFP) partners and seeks to promote awareness of resources that are developed by this workgroup that can assist jurisdictions, or regulatory partners, and can be used in the implementation of the Retail Program Standards.

Purpose: The Clearinghouse Work Group develops interpretive responses to questions that come into FDA regarding the Retail Program Standards. This workgroup does not make changes to the Retail Program Standards, but rather interprets them for better understanding and clarification in the implementation and application of the Retail Program Standards. If you have any questions regarding enrollment or implementation to the Retail Program Standards contact your FDA Retail Food Specialist. They will be able to assist you in addressing your question and further assist if the question is better addressed through a Clearinghouse Interpretation.

The Members Consist of:

- Two FDA Retail Food Specialists from the Office of State Cooperative Programs;
- One member from the Retail Food Policy Team in the FDA's Center for Food Safety and Applied Nutrition (CFSAN);
- Six state, local, tribal or territorial members (2 representatives from each retail food branch);
- The current Conference for Food Protection Program Standards Committee Chair.

The Clearinghouse Work Group Interpretations Document can be found at:
<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/UCM627375.pdf>

For More Information:
www.fda.gov/RetailProgramStandards or contact your FDA Retail Food Specialist

Contact: RetailFoodPolicyTeam@fda.hhs.gov

FASTER Act – Sesame as MFA

- Oct. 2018, FDA statement noted sesame allergies may be a growing concern in the U.S. and new effort to consider labeling for sesame to help sesame allergic consumers.
- Nov. 2020, FDA issued draft guidance for industry on voluntary disclosure of sesame when added as flavoring or spice.
 - Recommended manufacturers to voluntarily declare sesame following the spice or flavor.
 - Recommended sesame to be voluntarily included in parentheses following the ingredient, such as tahini, when sesame is not in the common name of food.
- April 2021, the FASTER Act was signed into law, declaring sesame as the 9th major food allergen. Effective on Jan. 1, 2023.
- Beginning Jan. 2023, sesame allergen labeling required under FALCPA and controls (cross-contact and label) required under FSMA.

Food Traceability Proposed Rule

- Requires covered persons to maintain records for foods on the Food Traceability List to support more efficient and accurate traceability of potentially contaminated food
- Touches the whole supply chain from farms and facilities to retail food establishments
- Will harmonize **Key Data Elements** and **Critical Tracking Events** across the food industry
- FDA currently reviewing comments on the proposed rule
- FDA must submit final rule to the Office of the Federal Register by November 7, 2022



Food Traceability List

Food Traceability List	Food Traceability List
Cheeses, other than hard cheeses	Sprouts (fresh)
Shell eggs	Tomatoes (fresh)
Nut butter	Tropical tree fruits (fresh)
Cucumbers (fresh)	Fruits and Vegetables (fresh-cut)
Herbs (fresh)	Finfish, including smoked finfish
Leafy greens (fresh), including fresh-cut leafy greens	Crustaceans
Melons (fresh)	Mollusks, bivalves
Peppers (fresh)	Ready-to-eat deli salads

LISTSERV SUBSCRIPTION



An official website of the United States government [Here's how you know](#)

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[Retail Food Risk Factor Study](#)

[Retail Food Safety Initiative](#)

[Standardization of Retail Food Safety Inspection Personnel](#)

[Voluntary National Retail Food Regulatory Program Standards](#)



Content current as of:
05/20/2019

Regulated Product(s)
Food & Beverages
Retail Food Protection

A Cooperative Program

More than 3,000 state, local and tribal agencies have primary responsibility to regulate the retail food and foodservice industries in the United States. They are responsible for the inspection and oversight of over 1 million food establishments - restaurants and grocery stores, as well as vending machines, cafeterias, and other outlets in health-care facilities, schools, and correctional facilities.

FDA strives to promote the application of science-based food safety principles in retail and foodservice settings to minimize the incidence of foodborne illness.

FDA assists regulatory agencies and the industries they regulate by providing a model



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