U.S. Food and Drug Administration
Pacific Retail Food Seminar

September 10 - 12, 2019
Sheraton Mesa Hotel at Wrigleyville West
860 N. Riverview, Mesa, AZ 85201

SEMINAR AGENDA
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Speaker</th>
</tr>
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<tbody>
<tr>
<td>7:30 AM</td>
<td>Registration</td>
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<tr>
<td>Time</td>
<td>Event</td>
<td>Presenter/Details</td>
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<tr>
<td>7:30 AM</td>
<td>Registration</td>
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<tr>
<td>8:00 AM</td>
<td>Fermenting at Retail Part 1</td>
<td>Natalie Seymour, NC State University</td>
</tr>
<tr>
<td>9:00 AM</td>
<td>Retail Program Standards Funding Opportunities and the Future</td>
<td>Barbara Kitay, U.S. Food and Drug Administration</td>
</tr>
<tr>
<td>9:45 AM</td>
<td>Hawaii State Report</td>
<td>Peter Oshiro, Department of Health – Sanitation Branch/Food Services, HI</td>
</tr>
<tr>
<td>10:00 AM</td>
<td>Break</td>
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</tr>
<tr>
<td>10:15 AM</td>
<td>AFDO-Managed Retail Program Standards Grant Program</td>
<td>Michael Turner, Association of Food and Drug Officials (AFDO)</td>
</tr>
<tr>
<td>10:30 AM</td>
<td>Lime juice doesn’t cook fish, you should be vaccinated against hepatitis A, and other things I’ve learned along the way: A tale of a(nother) Hepatitis A outbreak</td>
<td>Mackenzie Tewell, Arizona Department of Health Services</td>
</tr>
<tr>
<td>11:30 AM</td>
<td>Idaho State Report</td>
<td>Mathew Walker, ID Department of Health and Welfare</td>
</tr>
<tr>
<td>11:45 PM</td>
<td>Lunch – Provided</td>
<td></td>
</tr>
<tr>
<td>1:00 PM</td>
<td>US Military Report</td>
<td>Sonia Beare, Madigan Army Medical Center, Joint Base Lewis-McChord, Tacoma, WA</td>
</tr>
<tr>
<td>1:15 PM</td>
<td>Fermenting at Retail Part 2</td>
<td>Natalie Seymour, NC State University</td>
</tr>
<tr>
<td>2:15 PM</td>
<td>Montana State Report</td>
<td>Jeff Havens, State of Montana, Department of Public Health and Human Services</td>
</tr>
<tr>
<td>2:30 PM</td>
<td>Break</td>
<td></td>
</tr>
<tr>
<td>2:45 PM</td>
<td>Entomophagy, Science of Eating Insects</td>
<td>Professor Goggy Davidowitz, University of Arizona</td>
</tr>
<tr>
<td>4:00 PM</td>
<td>Nevada State Report</td>
<td>Lindsey M. Doolittle, Nevada Department of Health and Human Services</td>
</tr>
<tr>
<td>4:15 PM</td>
<td>Inspection Protocols for a Cannabis Operation</td>
<td>Thuy Vu, Hammer Enterprises</td>
</tr>
<tr>
<td>5:00 PM</td>
<td>Adjourn</td>
<td></td>
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</tbody>
</table>
## FDA-PACIFIC RETAIL FOOD SEMINAR AGENDA
**THURSDAY, SEPTEMBER 12, 2019**

**Moderator – David Engelskirchen**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Presenter/Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:15 AM</td>
<td>Breakfast Provided</td>
<td></td>
</tr>
<tr>
<td>8:00 AM</td>
<td>Live Molluscan Shellfish Tanks</td>
<td>Kristina Phelps, U.S. Food and Drug Administration</td>
</tr>
<tr>
<td>9:00 AM</td>
<td>Oregon Department of Health Report</td>
<td>David Martin, Oregon Health Authority</td>
</tr>
<tr>
<td>9:15 AM</td>
<td>Oregon Department of Agriculture Report</td>
<td>John Burr, Oregon Department of Agriculture</td>
</tr>
<tr>
<td>9:30 AM</td>
<td>Break</td>
<td></td>
</tr>
<tr>
<td>10:00 AM</td>
<td>Flexible Funding Model Facilitated Discussion</td>
<td>John Marcello, U. S. Food and Drug Administration</td>
</tr>
<tr>
<td>11:00 AM</td>
<td>Guam Report/Pest Infestation Threshold Determination Plan</td>
<td>Katherine Del Mundo, Guam Department of Public Health and Social Services</td>
</tr>
<tr>
<td>11:30 AM</td>
<td>Indian Health Service</td>
<td>CDR Sarah-Jean Snyder, Indian Health Service</td>
</tr>
<tr>
<td>11:45 AM</td>
<td>Closing Remarks</td>
<td>Christopher Smith, U.S. Food and Drug Administration</td>
</tr>
<tr>
<td>12:00 PM</td>
<td>Adjourn</td>
<td></td>
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</tbody>
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**Moderator – Brad Tufto**

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<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>12:30 PM</td>
<td>State Food Program Managers Meeting</td>
<td></td>
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<tr>
<td>2:00 PM</td>
<td>Adjourn</td>
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</tbody>
</table>
WELCOME

2019 FDA Pacific Region Retail Food Seminar

Maricopa County Environmental Services Department

Darcy Kober
Department Director

September 2019
Maricopa County

- 4th largest county by population – 4.4 million
- 9,224 square miles
- 27 cities and towns
- 300 days of sunshine annually
- $12 billion in tourism revenue in 2018
  - Almost 300,000 jobs
Combined Permitting

- County One Stop Shop for regulatory permits
  - 501 N. 44th Street
  - Environmental Services
  - Planning & Development
  - Air Quality
  - MCDOT & Flood
- City of Phoenix
  - 200 W. Washington Street
  - Co-located with city Planning & Development
VISION STATEMENT:
We will develop and foster innovative environmental health protection programs for the safety of our residents and their environment

MISSION STATEMENT:
Provide safe food, water, waste disposal and vector borne disease reduction controls to the people of Maricopa County so that they may enjoy living in a healthy and safe community

COUNTYWIDE VALUES:
• Public Interest First
• Open and Honest
• Accountable
• Measure Results
• Relentless Improvement
• Communicate and Collaborate
• All People Realize Their Full Potential
Environmental Health Division

120 Environmental Health Specialists

53,069 Inspections Annually

22,639 Food Facility Permits
Environmental Health Division

Samuel J. Crumbine
Consumer Protection Award

• 2018 recipient
• Unsurpassed achievement in providing outstanding food protection services to the community
FDA Cooperative Agreement

• 5 year grant - $335k
• Development of Active Managerial Control (AMC) Toolbox
• Resources & Visual Tools
• Top 10 Risk Factors
• Videos, Posters, Guidance Documents
• Multiple Languages
• Web Library

esd.maricopa.gov
Language Liaisons

• 26.5% of the Maricopa County population speak a language other than English at home
  – Compared to 21.0% nationally
• 2 Hispanic Liaisons
• 1 Chinese Liaison
• Translation assistance
• Ride Alongs
• Community Outreach
Foodborne Illness Surveillance

- Investigate reports of:
  - Foodborne illness
  - Chemical Intoxication
  - Food contamination
  - Communicable disease
- Identify outbreaks and epidemics
- Work closely with FDA, State Dept. of Health Services and County Public Health
- Participant in CDC’s National Environmental Assessment Reporting System (NEARS) - January 2019
Stakeholder Involvement

• Quarterly FDA Standards Meetings
  – Consistent application of Food Code
  – Industry Members
  – County Staff

• Annual Process Improvement Meetings
  – Industry Members
  – County Staff
  – FY19 Subcommittees
    • Communication
    • Plan Review
    • Risk Based Inspections
    • Cutting Edge

Photo: Blog.hubspot.com
Special Thanks

Darcy Kober
Darcy.Kober@Maricopa.gov
602-372-5599
DENVER DISTRICT UPDATE
PRESENTED TO
U.S. FOOD AND DRUG ADMINISTRATION
PACIFIC RETAIL FOOD SEMINAR

E. Mark Harris
Director Investigations Branch
FDA Office of Regulatory Affairs
Denver District Office/Office of Human and Animal Foods, Division West 4
September 10, 2019
Program Aligned Organizational Model

OFFICE OF THE ASSOCIATE COMMISSIONER FOR REGULATORY AFFAIRS

- OFFICE OF MANAGEMENT
- OFFICE OF COMMUNICATIONS AND PROJECT MANAGEMENT
- OFFICE OF CRIMINAL INVESTIGATIONS
- OFFICE OF HUMAN AND ANIMAL FOOD OPERATIONS

- OFFICE OF MEDICAL PRODUCTS AND TOBACCO OPERATIONS
- OFFICE OF REGULATORY SCIENCE
- OFFICE OF PARTNERSHIPS AND OPERATIONAL POLICY
- OFFICE OF ENFORCEMENT AND IMPORT OPERATIONS

OFFICE OF TRAINING, EDUCATION AND DEVELOPMENT
ORA at a Glance

- Civil & Criminal Investigators
- Compliance Officers
- Import Operations
- 13 Laboratories
- Emergency Response Coordinators
- Recall Coordinators
- Consumer Complaint Coordinators
- Official Establishment Inventory Coordinators
- Disclosure & FOIA
- Training, Education & Development Staff
- Administrative & Mission Support
- Communications Staff
- Operational Policy Analysts
- Quality Systems Managers
- State Liaisons
- State Contracts, Grants & Agreements
- State Cooperative Programs – Milk, Retail, Shellfish
- Import Operations
- Planning & Evaluation Analysts

www.fda.gov
Office of Enforcement and Import Operations

Carol Cave
Director, Office of Enforcement and Import Operations
Office of Enforcement and Import Operations

Import Program Divisions
- Division of Northeast Import (CT, DC, DE, MA, MD, ME, NY, NH, PA, RI, VA, VT, WV)
- Division of Northern Border Import (ID, IL, IN, ME, MI, MN, MT, NH, ND, NY, OH, SD, VT, WA, WI)
- Division of Southeast Import (AK, AL, AR, FL, GA, IN, KY, LA, MS, NC, PR, SC, TN)
- Division of Southwest Import (AZ, CO, IA, KS, MO, NE, NM, OK, TX, UT, WY)
- Division of West Coast Import (CA, HI, NV, OR, WA)
- State Boundaries

Hawaii - West Coast Import Division
Alaska - Southeast Import Division
Puerto Rico - Southeast Import Division
Division of West Coast Imports

DWCI: California, Hawaii, Nevada, Oregon, and Washington

Program Division Director: Dan Solis, Dan.Solis@fda.hhs.gov

Director Compliance Branch: Lawton Lum, Lawton.Lum@fda.hhs.gov

Director Investigations Branch: Gordon Chu, Gordon.Chu@fda.hhs.gov

Dan Solis and Gordon Chu located in Long Beach, CA; Lawton Lum located in Alameda, CA
Division of Southwest Imports

DSWI: Arizona, Colorado, Iowa, Kansas, Missouri, Nebraska, New Mexico, Oklahoma, Texas, Utah, and Wyoming

Program Division Director: Todd Cato, Todd.Cato@fda.hhs.gov

Director Compliance Branch: Alex Lopez, Alexander.Lopez@fda.hhs.gov

Director Investigations Branch: Stacy Below, Stacy.Below@fda.hhs.gov

Todd Cato and Stacy Below located in Dallas, TX; Alex Lopez located in Laredo, TX
Division of Northern Border Imports

DNBI: Idaho, Montana, and Washington amongst others.

Program Division Director: Keith Jasukaitis, Keith.Jasukaitis@fda.hhs.gov

Director Compliance Branch: Shera Dillon, Sherea.Dillon@fda.hhs.gov

Director Investigations Branch: Eric Joneson, Eric.Joneson@fda.hhs.gov (West)
Director Investigations Branch: Sandi Sylvester, Sandi.Sylvester@fda.hhs.gov (East)

Keith Jasukaitis and Eric Joneson located in Detroit, MI; Sherea Dillon located in Chicago, IL; Sandi Sylvester located in Buffalo, NY
Division of Southeast Imports

DSEI: Alaska amongst others

Program Division Director: Ruth Dixon, Ruth.Dixon@fda.hhs.gov
Director Compliance Branch: Tammara Threats, Tammara.Threats@fda.hhs.gov
Director Investigations Branch: Chris Boulmay, Chris.Boulmay@fda.hhs.gov
Director Investigations Branch: Facundo Bernal, Facundo.Bernal@fda.hhs.gov

Ruth Dixon located in Nashville, TN; Tammara Threats and Chris Boulmay located in Memphis, TN; Facundo Bernal located in Miami, FL.
Office of Human and Animal Food Operations

Michael Rogers, MS
Assistant Commissioner for Human and Animal Foods

Ellen Buchanan
Director, Audit Staff

Laurie Farmer
Director, Office of State Cooperative Programs

Vinetta Howard-King
Director, Office of Human and Animal Foods East

Joann Givens
Director, Office of Human and Animal Foods West
OHAFO Division West 4

OHAFO Division West 4: Alaska, Idaho, Montana, Oregon, Washington

Program Division Director: LaTonya Mitchell, Latonya.Mitchell@fda.hhs.gov

Director Compliance Branch: Kimetha King, Kimetha.King@fda.hhs.gov

Director Investigations Branch: Mark Harris, Mark.Harris@fda.hhs.gov

All located in Denver, CO
OHAFO Division West 5: California, Hawaii, Nevada, American Samoa, the Commonwealth of Mariana Islands, and Guam

Program Division Director: Darla Bracy, Darla.Bracy@fda.hhs.gov

Director Compliance Branch: Sergio Chavez, Sergio.Chavez@fda.hhs.gov

Director Investigations Branch: Darlene Almogela, Darlene.Almogela@fda.hhs.gov (North)
Director Investigations Branch: Matt Wahlburger, Matthew.Wahlburger@fda.hhs.gov (South)

Darla Bracy, Sergio Chavez, Darlene Almogela located in Alameda, CA; Matt Wahlburger currently located in Fresno, CA.
OHAFO Division West 6: Alaska, Idaho, Montana, Oregon, Washington

Program Division Director: Miriam Burbach, Miriam.Burbach@fda.hhs.gov

Director Compliance Branch: Lisa Althar, Lisa.Althar@fda.hhs.gov

Director Investigations Branch: Katie Alford, Katie.Alford@fda.hhs.gov

All located in Bothell, WA
Office of Medical Products and Tobacco Operations

Ellen Morrison
Assistant Commissioner
Office of Medical Products and Tobacco Operations

Gabriel Muniz
Director
Tobacco Staff

Ginette Michaud, MD
Director, Office of Biological Products Operations

Chrissy Cochran, PhD
Director, Office of Bioresearch Monitoring Operations

Jan Welch
Director, Office of Medical Device and Radiological Health Operations

Alonza Cruse
Director, Office of Pharmaceutical Quality Operations

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Office of Biological Products Operations

OFFICE OF MEDICAL PRODUCTS AND TOBACCO OPERATIONS
OFFICE OF BIOLOGICAL PRODUCTS OPERATIONS

Ginette Michaud, MD
Director, Office of Biological Products Operations

DIVISION OF BIOLOGICAL PRODUCTS OPERATIONS I

DIVISION OF BIOLOGICAL PRODUCTS OPERATIONS II
Office of Biological Products Operations
OBPO Division 2: Alaska, Arizona, Arkansas, California, Colorado, Hawaii, Idaho, Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Mexico, North Dakota, Oklahoma, Oregon, South Dakota, Texas, Utah, Washington, Wisconsin, and Wyoming

Program Division Director: Karlton Watson, Karlton.Watson@fda.hhs.gov

Director Compliance Branch: Catherine Quinlan, Catherine.Quinlan@fda.hhs.gov

Director Investigations Branch: Tricia Martinez, Tricia.Martinez@fda.hhs.gov

Karlton Watson located in Dallas, TX; Catherine Quinlan located in Detroit, MI; Tricia Martinez located in San Antonio, TX

www.fda.gov
Office of Bioresearch Monitoring Operations

Chrissy Cochran, PhD
Director, Office of Bioresearch Monitoring Operations
OBIMO Division 2: Alaska, Arizona, Arkansas, California, Colorado, Hawaii, Idaho, Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Mexico, North Dakota, Oklahoma, Oregon, South Dakota, Texas, Utah, Washington, Wisconsin, and Wyoming

Program Division Director: Eric Pittman, Eric.Pittman@fda.hhs.gov

Director Investigations Branch: Audrey Vigil, Audrey.Vigil@fda.hhs.gov

Eric Pittman located in Chicago, IL; Audrey Vigil located in Denver, CO
Office of Medical Device and Radiological Health Operations

Jan Welch
Director, Office of Medical Device and Radiological Health

DIVISION OF MEDICAL DEVICES AND RADIOMATIC HEALTH OPERATIONS I

DIVISION OF MEDICAL DEVICES AND RADIOMATIC HEALTH OPERATIONS II

DIVISION OF MEDICAL DEVICES AND RADIOMATIC HEALTH OPERATIONS III
OMDRHO Division 3: Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oklahoma, Oregon, Texas, Utah, Washington, and Wyoming

Program Division Director: Shari Shambaugh, Shari.Shambaugh@fda.hhs.gov

Director Compliance Branch: Jeff Wooley (Acting), Jeffrey.Wooley@fda.hhs.gov

Director Investigations Branch: Eric Anderson, Eric.Anderson@fda.hhs.gov

Shari Shambaugh and Jeff Wooley located in Dallas, TX; Eric Anderson located in Alameda, CA
Office of Pharmaceutical Quality Operations

OFFICE OF MEDICAL PRODUCTS AND TOBACCO OPERATIONS
OFFICE OF PHARMACEUTICAL QUALITY OPERATIONS

Alonza Cruse
Director, Office of Pharmaceutical Quality Operations

DIVISION OF PHARMACEUTICAL QUALITY OPERATIONS I

DIVISION OF PHARMACEUTICAL QUALITY OPERATIONS II

DIVISION OF PHARMACEUTICAL QUALITY OPERATIONS III

DIVISION OF PHARMACEUTICAL QUALITY OPERATIONS IV

DIVISION OF PHARMACEUTICAL QUALITY PROGRAMS

DIVISION OF FOREIGN PHARMACEUTICAL QUALITY INSPECTIONS
Office of Pharmaceutical Quality Operations
OPQO Division 4: Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming

Program Division Director: Steven Porter, Steven.Porter@fda.hhs.gov

Director Compliance Branch: Thomas Berry, Thomas.Berry@fda.hhs.gov

Director Investigations Branch: Katherine Jacobitz, Katherine.Jacobitz@fda.hhs.gov

Steven Porter and Katherine Jacobitz located in Irvine, CA; Thomas Berry located in Denver, CO

www.fda.gov
Office of Regulatory Science
Office of Partnerships

OFFICE OF PARTNERSHIPS AND OPERATIONAL POLICY
OFFICE OF PARTNERSHIPS

Barbara Cassens
Director, Office of Partnerships

DIVISION OF PARTNERSHIP INVESTMENTS AND AGREEMENTS
DIVISION OF INTEGRATION
DIVISION OF STANDARDS IMPLEMENTATION
Office of Training, Education and Development

OFFICE OF TRAINING, EDUCATION AND DEVELOPMENT

Patricia Alcock,
Director Office of Training, Education, and Development

DIVISION OF PROGRAMMATIC TRAINING

DIVISION OF MULTI-PROGRAM, LEADERSHIP AND MANAGEMENT TRAINING

DIVISION OF INSTRUCTIONAL SYSTEMS AND TECHNOLOGY

DIVISION OF TESTING, MEASUREMENT AND CERTIFICATION
ORA Ombudsman

- Informally and impartially addresses concerns, complaints, and disputes between ORA and external parties:
  - Industry
  - Federal, state, territory, and tribal government entities
  - Public

- Contact:
  - 513-679-2777 or 240-535-6021
  - ORAOmbudsman@fda.hhs.gov

PUBLIC HEALTH PARTNERSHIPS:

Enhancing ORA operations by serving as an objective, neutral resource to improve communication channels, resolve disputes, and foster positive relationships with internal and external stakeholders.
DISTRICT CONTACTS
DENVER DISTRICT

Arizona (Programmatic), Colorado, New Mexico, Utah, Wyoming

**District Director:**
LaTonya Mitchell, LaTonya.Mitchell@fda.hhs.gov

**State Liaisons:**
Elisa Beard, Elisa.Beard@fda.hhs.gov
Nathan Moon, Nathan.Moon@fda.hhs.gov

**Emergency Response Coordinator (ERC):**
Holly Miller, Holly.Miller@fda.hhs.gov

**Consumer Complaint Coordinator (CCC):**
Stephanie Chastagner, DENCC@fda.hhs.gov
DISTRICT CONTACTS
LOS ANGELES DISTRICT

Southern California

District Director:
CDR Steven Porter, Steven.Porter@fda.hhs.gov

Emergency Response Coordinator (ERC):
Herminio Francisco, Herminio.Francisco@fda.hhs.gov

Consumer Complaint Coordinator (CCC):
Frank Lee, ORALOSCC@fda.hhs.gov
DISTRICT CONTACTS
SAN FRANCISCO DISTRICT

Northern California, Hawaii, Nevada

District Director:
Darla Bracy, Darla.Bracy@fda.hhs.gov

State Liaisons:
Jennifer King, Jennifer.King@fda.hhs.gov
Jessica Kimbrough, Jessica.Kimbrough@fda.hhs.gov
Maxyne Lam, Maxyne.Lam@fda.hhs.gov

Emergency Response Coordinator (ERC):
Nicole Yuen, Nicole.Yuen@fda.hhs.gov

Consumer Complaint Coordinator (CCC):
Linda Gilchrist, ORAHAFWEST5CCC@fda.hhs.gov
DISTRICT CONTACTS
SEATTLE DISTRICT

Alaska, Idaho, Montana, Oregon, Washington

**District Director:**
Miriam Burbach, Miriam.Burbach@fda.hhs.gov

**State Liaisons:**
Dawn Barkans, Dawn.Barkans@fda.hhs.gov
Steven Galvez, Steven.Galvez@fda.hhs.gov
Ian Thomson, Ian.Thomson@fda.hhs.gov

**Emergency Response Coordinator (ERC):**
Vacant

**Consumer Complaint Coordinator (CCC):**
Camille Bennett-Hoffman, ORAHAFWEST6CCC@fda.hhs.gov
# Resources and Contacts

## www.FDA.gov/ORAD

- ORA Organization Charts and Boundary Maps
- Fact Sheets
  - ORA’s New Structure
  - Operational Offices
- Investigations Operations Manual
  - Headquarters, District/Division Contact Information

## ORA Contacts

- State and local inquiries
  - District Director/Program Division Directors
  - State Liaison
- General Inquiries
  - engageORA@fda.hhs.gov
- Partnerships
  - OP-ORA@fda.hhs.gov
Thank You

Questions and Discussion
In 2016, FSIS launched a project to assess whether retailers are using the recommendations from the June 2015 “FSIS Best Practices Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens,” (FSIS Retail Lm Guidance).
- There are 33 recommendations in the guideline, 8 have been identified as those most likely to prevent illness if they are all followed

For the project, FSIS tracks the percent of the 33 recommendations that retailers follow under the following four categories:
- Product handling
- Cleaning and sanitizing
- Facility and equipment controls
- Employee practices

Under the Strategic Plan, FSIS is also tracking whether retailers are following the eight most important recommended actions identified in the FSIS Retail Lm Guidelines
Eight Most Important Retail Deli Recommendations

1. Eliminate visibly adulterated product (FMIA/PPIA);
2. Refrigerate RTE meat or poultry products promptly after use (Retail Lm Risk Assessment/FDA Food Code);
3. Do not prepare, hold, or store RTE meat or poultry products near or directly adjacent to raw products (FDA Food Code);
4. Cover, wrap, or otherwise protect all opened RTE meat or poultry products when not in use to prevent cross-contamination (FDA Food Code);
5. Ensure that insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) are not present (FMIA/PPIA);
6. Clean and sanitize equipment at least every 4 hours (Retail Lm Risk Assessment/FDA Food Code);
7. Eliminate conditions that could cause adulteration (FDA Food Code);
8. Ensure that employees handling RTE products wear disposable gloves (Retail Lm Risk Assessment/FDA Food Code).
Percent of Recommendations Retailers Followed (FY16Q2 – FY19Q3)
Percentage of Delis Following All 8 Recommendations by Quarter (FY16Q2-FY19Q3)
Percentage of Delis Following All Top 8 by Food Code Version (FY16Q2-FY19Q3)

- 1990's category includes the 1995, 1997 and 1999 versions of the FDA Food Code
- No Food Code Adopted = American Samoa and Northern Mariana Islands

Food Code Data from Association of Food and Drug Officials 2016 Survey
<table>
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<tr>
<th>Question</th>
<th>FY16Q2-FY19Q3</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>No adulterated products present</td>
<td>5,550</td>
<td>99.75%</td>
</tr>
<tr>
<td>Sanitary facility conditions</td>
<td>5,441</td>
<td>97.79%</td>
</tr>
<tr>
<td>Use of disposable gloves</td>
<td>5,399</td>
<td>97.03%</td>
</tr>
<tr>
<td>Refrigerate RTE Products promptly</td>
<td>5,397</td>
<td>97.00%</td>
</tr>
<tr>
<td>No insanitary product conditions</td>
<td>5,382</td>
<td>96.73%</td>
</tr>
<tr>
<td>Cover RTE Products Promptly</td>
<td>4,944</td>
<td>88.86%</td>
</tr>
<tr>
<td>No RTE products near raw products</td>
<td>4,933</td>
<td>88.66%</td>
</tr>
<tr>
<td>Clean and sanitize equip. every 4 h</td>
<td>4,703</td>
<td>84.53%</td>
</tr>
</tbody>
</table>
Percentage of Delis following the Top 8 Recommendations by State
Next Steps – Retail *Lm* Pilot Project

- Continue to analyze the data quarterly
- Develop specific outreach materials
- Collaboration with health partners

**FY 2021 Goal**

64% of retailers will follow all 8 of the recommended actions
Grinding Record Keeping Requirements

FSIS Rulemaking

- On December 14, 2015, FSIS published the final rule, “Records to be Kept by Official Establishment and Retail Stores That Grind Raw Beef Products.”

- The Rule became effective on June 20, 2016, and full enforcement started April 1, 2017.

- This rule is necessary to improve FSIS’s ability to accurately trace the source of foodborne illness outbreaks involving ground beef and to identify the source materials that may be attributable to these outbreaks.
Grinding Record Keeping Requirements

Final Rule – (1) Mandatory – verified by inspection program personnel & in-commerce surveillance by compliance investigators

§ 320.1 Records to be kept.
(b) * * *

Added (4)(i) In the case of raw ground beef products, official establishments and retail stores are required to keep records that fully disclose:

(A) The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product,
(B) All supplier lot numbers and production dates,
(C) The names of the supplied materials, including beef components and any materials carried over from one production lot to the next,
(D) The date and time each lot of raw ground beef product is produced, and
(E) The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.
How is the Final Rule Enforced?

- In FSIS establishments, FSIS’ Office of Field Operations (OFO) Consumer Safety Inspectors verify compliance as described in FSIS Directive 5000.10, *Verifying that Records are Kept by Establishments that Grind Beef*.

- In retail stores, FSIS’ Office of Investigations, Enforcement and Audit (OIEA) Compliance Investigators verify compliance as described in FSIS Directive 8010.1, *Methodology for Conducting In-Commerce Surveillance Activities*. 
Grinding Record Keeping Example

NEW WAVE STORE

123 Main Street

Anytown, USA, Zip Code

FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST

<table>
<thead>
<tr>
<th>Employee Name</th>
<th>Today’s Date</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Date and Time of Grind</th>
<th>Manufacturer Name of Source Material Used for Product Produced</th>
<th>Supplier Lot #s, Product Code and/or Pack Date of Source Material Used</th>
<th>Est. Number(s) of Est. providing source material</th>
<th>Date and Time Grinder and Related FCSs Cleaned and Sanitized</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
</tbody>
</table>

Signature of Store Management Reviewer

Date
Effective January 2016, FSIS amended its label regulations to require the use of a descriptive designation as part of the product name on the labels of raw meat and poultry products that contain added solutions and that do not meet a standard of identity (79 FR 79044).

• The descriptive designation must include the percentage of added solution, and the individual ingredients or multi-ingredient components in the solution.

• The print for all words in the product name must appear in a single easy-to-read type style and color and on a single color contrasting background.

• The descriptive designation must be 1/3 the height of the largest letter in the product name (e.g., “beef steak”).
Mechanically Tenderized Beef (MTB) Products

• In May 2015, FSIS published a final rule requiring that raw or partially cooked, needle- or blade-tenderized (mechanically tenderized) beef products bear certain labeling features (80 FR 28153). The rule became effective in May 2016.

• The Final Rule applies to retailers that:
  – Produce and package or repackage raw or partially cooked needle- or blade-tenderized raw beef products,
  – with the exception of products wrapped in butcher paper or placed in a carry-out container at a retail store upon a consumer’s request

• Requirements:
  – Requires the descriptive designation “mechanically tenderized,” “blade tenderized,” or “needle tenderized” on the labels unless the products are destined to be fully cooked at an official establishment.
  – Requires that validated cooking instructions are included on the label.
Application of the MTB Regulation

• Products covered:
  – Needle- or blade-tenderized raw beef products destined for household consumers, hotels, restaurants, or similar institutions.

• Products not covered
  – MTB Products destined to be fully cooked at an official establishment.
  – Other tenderization methods, such as pounding and cubing, change the appearance of the product, putting consumers on notice that the product is not intact.
Validated cooking instructions need to include:

- A cooking method,
- That these products need to be cooked to a specified minimum internal temperature,
- Whether these products need to be held at that minimum temperature or higher for a specified time before consumption, i.e., dwell time or rest time, to ensure that potential pathogens are destroyed, and
- That the internal temperature should be measured by a thermometer.
Questions?

Can’t find what you are looking for?

AskFSIS
WSDA Cannabis Program

Information for the U.S. Food and Drug Administration Pacific Region Retail Food Seminar

Angelique Finney
September 10, 2019
Washington State Department of Agriculture Mission:

Through service, regulation, and advocacy, the Washington State Department of Agriculture (WSDA) supports the viability and vitality of agriculture while protecting consumers, public health, and the environment.
Marijuana-Infused Edibles (MIE) Rulemaking

• House Bill 1462 directed WSDA to conduct (MIE) rulemaking.
• RCW 69.07.200 provided regulatory guidance for MIE.
• WSDA Food Safety Program wrote rules (16-131 WAC) at the end of 2017. Held several meetings with stakeholder representatives and associations.
• WSDA MIE rules went into effect April 1, 2018.
• Content of the rules is very similar to existing LCB rules.
MIE Implementation

• The MIE program was open for business on April 1, 2018.

• Provided a 30-day grace period for firms to get the new MIE endorsement to the Department of Revenue (DOR) master business license.

• WSDA coordinates with DOR on the endorsement ($895/year).
Coordination MIE Approvals

1) **LCB**-licensed Marijuana Processors can add MIE to their operating plans.
2) **Firms** apply and pay for the MIE endorsement with DOR.
3) **WSDA** works with firms to approve:
   a. Type of products and food ingredients allowed (low-hazard only).
   b. Ingredient statements and proper allergen disclosure.
   c. Physical facility and sanitation requirements.
4) **LCB** reviews products for other requirements (other label requirements, appealing to children, etc.)
5) **WSDA** *activates* the DOR endorsement.
Low-hazard food products only (traditional food safety perspective)
Common examples of allowed products:

- Baked goods
- Candies
- Low-hazard beverages
- Dry mixes (coffee, tea, seasonings, soup mixes)
- Jams and jellies (standardized low-hazard recipes only)
- Honey, syrups
- Vinegars
- Tinctures and tonics
- Tablets and capsules
Medium and high-risk products are not allowed:

- NO foods requiring temperature control for safety (refrigerated, frozen, hot-held).
- NO products that need acidification for shelf-stability (sauces, condiments).
- NO dairy products.
- NO dried or cured meats.
- NO fruit or vegetable juices (advanced safety processes are required).
- NO other products that aren’t low-hazard.
- Products containing dietary supplements and CBD components are not being approved at this time.
The Numbers to Date

• Approved MIE firms: 76

• Approved MIE products: 2500
  Note: Very few products are not approved

• Penalties and Violations: Six failing inspections since April 2018.

• As of April 1, 2019 all 76 MIE firms have received an inspection.
Inspections and Violations

• Inspection Violations:
  ▪ Personnel/Employee Practices 12
  ▪ Grounds/Plant Construction & Design 29
  ▪ Sanitary Operations 20
  ▪ Pest Control 5
  ▪ Sanitary Facilities and Controls 16
  ▪ Equipment and Utensils 10
  ▪ Processes and Controls 10
  ▪ Ingredient Labeling (All ingredients listed) 13
  ▪ Allergen Labeling 8

• Failing inspections go to WSDA compliance officer for correction.
Ongoing Program Development

• **WSDA MIE Advisory Group:** First meeting held in October 2018 with government agencies and MIE stakeholders.

• **Action items identified by the Advisory Group include:**
  ▪ Improve communication about approval status for new products.
  ▪ Determine the best way to list THC on the product label – in the food ingredients statement or next to the statement.
  ▪ Consider allowing higher risk MIE products.
  ▪ Provide guidance on thresholds that trigger new application requirement.
  ▪ More education for industry.
Points of Contact & URL Info

- Marijuana Infused Edibles (MIE): Angelique Finney afinney@agr.wa.gov
  Work Phone Number: 509.316.6196
  WSDA URL: https://agr.wa.gov/FoodAnimal/Marijuana_Infused_Edibles.aspx

- Cannabis Program Specialist: Steven Howe showe@agr.wa.gov
  Work Phone Number: 360.584.3711
  WSDA URL: https://agr.wa.gov/aginwa/i502/default.aspx

- Pesticide Compliance: Scott Nielsen snielsen@agr.wa.gov
  Work Phone Number: 509.990.6518
  WSDA URL: https://agr.wa.gov/pestfert/pesticides/pesticideuseonmarijuana.aspx

- Certified Cannabis: Brenda Book bbook@agr.wa.gov
  Work Phone Number: 360.902.2090
Teaching Retail HACCP and Handling Fermentation at Retail

Natalie Seymour, MS
FDA Retail Seminar | September 11, 2019
Overview

• NC State Retail HACCP Course

• Fermentation at retail

• Fermentation hazards

• Validating a fermentation process and plan
NC State Retail HACCP Course
Program History

• Increase in special processes and variance applications in North Carolina after adoption of the 2009 Code in 2012

• Many environmental health specialists lacked the skills to identify special processes, consult on plans or conduct validations

• Many existing courses either lacked practicality or were targeted to the manufacturing industry
Training Challenges

• Identifying processes and associated risks

• Explaining changes to operators and reviewing plans

• Fear of new subject matter

• High risk foods
Characteristics of Adult Learners

- **Motivated** to learn
- **Work/life centered** learning need
- Adult learner is **seeking information to apply** in real life
- Need knowledge for **immediate application**
- Brings broad range of **life experience** to learning situation
- **Self-directed** learners
- Have the **ownership** of learning
- Have **learning skills**
- Like to have **nonthreatening** learning situation
- **Independent** learners
- Effectively **learn from fellow** participants
Course – Day One

• Principles of HACCP

• Overview of Special Processes

• Activities:
  • Acidification – Sushi rice
  • Dehydration – Beef jerky
Course – Day Two

• Hands on activities and HACCP plan development

• Activities:
  • Fermentation – Yogurt
  • Dehydration – Kale chips, beef jerky
  • Dehydration & Fermentation – Salami
  • Acidification & ROP – Canned chow chow
  • ROP & Temperatures – Sous vide
<table>
<thead>
<tr>
<th>Special Process</th>
<th>Variance Required</th>
<th>Variance Exceptions</th>
<th>HACCP Plan Required</th>
<th>HACCP Plan Exceptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reduced Oxygen Packaging</td>
<td>YES/NO</td>
<td>Methods under 3-502.12 with validated process</td>
<td>YES</td>
<td></td>
</tr>
<tr>
<td>Sprouting</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Custom Processing for Personal Use</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Operating Live Molluscan Shellfish Tank</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Curing, Drying, Smoking of Fish</td>
<td>YES</td>
<td>Smoking for flavor enhancement, color or part of cooking process</td>
<td>YES</td>
<td>Smoking for flavor enhancement, color or part of cooking process</td>
</tr>
<tr>
<td>Curing, Smoking of meat/poultry</td>
<td>YES</td>
<td>Smoking for flavor enhancement, color or part of cooking process</td>
<td>YES</td>
<td>Smoking for flavor enhancement, color or part of cooking process</td>
</tr>
<tr>
<td>Drying of Meat/Poultry</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Fermentation of Sausages</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Adding Components to Extend Shelf life</td>
<td>YES</td>
<td></td>
<td></td>
<td>YES</td>
</tr>
<tr>
<td>Juice processing and packaging</td>
<td>NO</td>
<td>A performance standard of 5 log reduction required</td>
<td>YES</td>
<td>Warning label can be applied in lieu of HACCP plan</td>
</tr>
</tbody>
</table>
Program Standards

• Voluntary National Retail Regulatory Program Standards with elements of several different standards

• Standard 2
  • Provides educational training for regulatory staff
  • Prepares staff for the verification exercise that must be completed in Standardization

• Standard 3
  • Provides information to help the jurisdiction develop the Verification and Validation of HACCP Plan Policy

• Standard 4
  • Staff that can identify and evaluate the implementation of HACCP Plans as part of a QA program
Course Reach
Course Data

• 584 participants (2014-2019)
  • Three more classes scheduled for 2019

• Course Evaluation
  • Survey tool (before, immediately after, 6 months)
  • Self identified change in knowledge, skills and abilities
Recent Survey Data

2018 and 2019 Courses (n = 184)
• 63% knowledge increased greatly
• 54% comfort level increased greatly
• 81% knowledgeable or very knowledgeable in identifying or explaining special processes
• 89% knowledgeable or very knowledgeable in reviewing a HACCP Plan
Post Course and Next Steps

• Food Shield website with continuing access to electronic information
  • Templates
  • References
  • Discussions

• Continued support from NC State Team
  • Instructor consultation
  • Planning for continuing education webinars
  • Continually adding new templates and information
Fermentation at Retail
Special Processes

• Processes are tricky because they are outside of the code and can be accomplished in almost endless ways

• If it can be done within the code then not a special process
Basics of Fermentation

• Controlled growth of a microorganism that produces a desired byproduct that changes the food

• At retail, most fermentation is from lactic acid bacteria

• The creation of these products usually results in acidification via fermentation
Basic Fermentation Process

1. TCS Food
2. Add or select for culture
3. Grow bacteria (or yeast)
4. Incubate
5. Produce byproduct
6. Drop pH
7. Non-TCS food
Common Retail Fermentations

• Dairy – yogurt, crème fresh

• Plant foods – sauerkraut, kimchi, miso, stinky tofu, vinegars

• Meat – sausages, salami, etc.

• Beverages – kombucha
Demo – Milk Fermentation

1. Receive and hold milk and yogurt
2. Heat milk to 180°F
3. Cool milk to 110-115°F
4. Add yogurt to warm milk
5. Incubate at 110-115°F for 10 hours
6. Check pH
Milk Fermentation

• Milk pH = 4.48

• Yogurt pH = 6.88

• Combination starting pH =
Fermentation Hazards
“I put cabbage, carrots and onions in a jar and left it in the window”
Process Hazards

• TCS foods are being held outside of temperature control for over four hours

• Potential growth of pathogens of concern in various products

• Hazards are prevented by proper execution of the process and typically controlled by pH
Adding Components or Additives to Extend Shelf-Life or Render Foods Shelf Stable

• Hazards associated with adding components or additives to food:
  • *Staphylococcus aureus* may reproduce to high numbers and produce toxin if lactic acid fermenters do not rapidly produce a pH drop sufficient to inhibit growth of *Staph*
  
  • Mycotoxins may grow when water activity or pH indicates the food product is non-potentially hazardous (i.e. sausages)
  
  • Some organisms are acid resistant such *Salmonella* and *E.coli*
  
  • Some starter cultures saved from previous batch may contain too low levels of lactic acid bacteria or contain other bacteria
Controlling Hazards

1. Know the food/foods being fermented and common hazards associated

2. Follow validated process

3. Proper selection for the microorganisms/acceptable starter cultures

4. Verify critical control points
1. Know hazards of concern

<table>
<thead>
<tr>
<th>Product</th>
<th>Pathogen of concern</th>
<th>Selection / Starter</th>
<th>Incubation Time/ Temp</th>
<th>Target pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt (1)</td>
<td><em>Staph A</em></td>
<td>Pasteurized milk / approved culture</td>
<td>Less than 10 hours / 110-115°F</td>
<td>Less than 4.2, less than 5.3 within 10 hours</td>
</tr>
<tr>
<td>Sauerkraut (6)</td>
<td><em>Staph A</em></td>
<td>Salting of cabbage / native ferment</td>
<td>21 days / ~70°F</td>
<td>Less than 4.2</td>
</tr>
<tr>
<td>Kimchi (3, 5)</td>
<td><em>Staph A, L. mono, B. cereus</em></td>
<td>Salting of vegetables / native ferment</td>
<td>4-5 days / ~68°F</td>
<td>Less than 4.2</td>
</tr>
<tr>
<td>Sausages (2, 4)</td>
<td>STEC, <em>Salmonella, Listeria, Staph A, etc</em></td>
<td>Curing salts / approved starter cultures</td>
<td>1200 degree hours / dry 17 days at 50°F</td>
<td>Less than 5.3 with aw less than 0.85</td>
</tr>
</tbody>
</table>
2. Follow validated process

• Scientific literature

• Validated recipes

• Process authority

• Challenge study
Effect of Temperature and Salt Concentration on *Kimchi* Fermentation

Tae-Ick Mheen and Tai-Wan Kwon

*Department of Biological Science and Engineering,
Korea Advanced Institute of Science & Technology, Seoul*

김치발효에 미치는 온도 및 식염농도의 영향

민태익·권태완

한국과학기술원, 생명공학부
Fig. 2. Changes of total acid and pH during *Kimchi* fermentation at various temperatures (3.0% salt)

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Total acid</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>20°C</td>
<td>1.8</td>
<td>6.0</td>
</tr>
<tr>
<td>15°C</td>
<td>1.6</td>
<td>5.0</td>
</tr>
<tr>
<td>10°C</td>
<td>1.4</td>
<td>4.0</td>
</tr>
</tbody>
</table>
3. Selection / starter cultures
Smiling Hara Tempeh

- *Salmonella* Paratyphi B
- 71 illnesses
- 9 hospitalizations
- Linked to starter culture
4. Verify

- Ensure the system is working

<table>
<thead>
<tr>
<th>Date</th>
<th>Initials</th>
<th>pH Meter Calibration</th>
<th>Batch pH</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Initial Read</td>
<td></td>
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</tr>
<tr>
<td>START</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DAY 3</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>END</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

***Please NOTE***
The pH meter MUST be calibrated prior to each pH reading. See pH Calibration Instructions in this notebook.
Controlling Hazards – Yogurt

1. Know the food/foods being fermented and common hazards associated
   • *Listeria monocytogenes, Staphylococcus aureus*

2. Follow validated recipe
   • 110-115°F related to the science for efficient fermentation

3. Selection and starter
   • Use of pasteurized milk and heating to 180°F
   • Use of approved culture (commercial yogurt, starter with COA, previous batch IF tested)

4. Verify
   • pH below 4.2, below 5.3 within 10 hours
Special Ferments

• In retail HACCP, most fermentations are with lactic acid bacteria and hazards are controlled by pH

• Some processes may have production of multiple byproducts creating multiple hurdles
  • ex. ethanol produced in kombucha ferments

• Others require multiple hurdles to control hazards
  • Fermentation and dehydration for meat products
Fermented Sausages

• Fermented sausages are a class of chopped or ground meat products that have reached a pH of 5.3 (4.6-5.0 typical) because of the microbial fermentation of sugar.

• Fermented sausages have undergone a decrease in water activity during drying. The drying process removes 15-50% of moisture content.

• Fermented sausages may or may not be cooked (may or may not be shelf stable).
Fermentation of Sausages

• During the general production and aging process there are two major food safety issues are associated with the production of fermented sausages
  • **Pathogen inactivation**-the process designed to render pathogens such as bacteria, virus, or fungi non-infectious.
  • **Pathogen inhibition**-the process designed to limit the growth of pathogens such a bacteria, virus, or fungi to prevent foodborne illness.
• Hazards of concerns:
  • *Listeria, E.coli, Salmonella, Staph enterotoxin, Campylobacter, Shigella, Yersinia, Trichinella, C. botulinum*
Ensuring the System

• **Validation**: evaluating data (scientific and technical) to ensure that the process effectively controls hazards

• **Monitoring**: regularly checking to ensure critical limits are met and hazards are controlled

• **Verification**: Ensuring that the entire process is working according to the plan
Verifying Compliance

• Once the HACCP plan is approved and variance issued operators are locked in to one process

• Some non-compliance is public health concern

• Some non-compliance is non-adherence to parts of the plan that do not protect public health
Verifying Compliance - Yogurt

Public Health Concern

- pH below 5.3 not achieved in less than 10 hours
- pH at or above 4.2 and product out of temperature control

Non-adherence

- Product not held in fridge when process dictates cold storage
- Operator used a different brand of commercial yogurt
Lead Instructor Contact Info

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Ben Chapman, PhD  
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919.515.8099

Veronica Bryant, REHS  
veronica.bryant@dhhs.nc.gov  
919.218.6943
References


2. FSIS, U. 2014. Safe Practices for Sausage Production The U.S. Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS), and The Association of Food and Drug Officials (AFDO) In cooperation with the U.S. Food and Drug Administration (FDA).


2019 PACIFIC REGION RETAIL FOOD SEMINAR
MESA, ARIZONA

Peter Oshiro, Program Manager
Food Safety Branch
September 10-12, 2019
KILAUEA ERUPTION

LAVA FLOW MAY GO ON FOR MONTHS OR YEARS

The duration remains unpredictable, as stated in a U.S. Geological Survey report.

The Kilauea eruption — which began May 3 and has destroyed more than 750 homes — “may last” could continue for months to years.

That’s the conclusion of a recent U.S. Geological Survey report prepared for Hawa’i County Civil Defense. The authors said this suggests flow of magma from

For a video on the lava flow, visit thestar.com.

Volcanologists discuss a phone conference.

The document, signed on June 2, is intended as a guide for managing the hazards and risks on Kilauea’s eastern rift zone. In addition to the homes destroyed, the eruption has covered forests,
On July 11, 2017, Governor Ige signed into law Hawaii Administrative Rules (HAR) Chapter 11-50 as amended. Three year self-assessment was done in May 2018

Update of HAR Ch. 11-50, Food Safety Code

1) Mandatory – Food handlers level certification for PIC
   One Year was given for industry to Comply. We started enforcing this as a critical violation since Sep 1, 2018

2) Codify “Homemade” Foods – No cottages in Hawaii – Only Grass Shacks

3) Adopted 2013 provisions of the FDA Model Food Code

2019 PACIFIC REGION FOOD CONFERENCE, SHERATON MESA HOTEL, MESA ARIZONA
2) Codify “Homemade” Foods – No cottages in Hawaii – Only Grass Shacks

3) Adopted 2013 provisions of the FDA Model Food Code

4) Amending our Swimming Pool Rules. (Why do people build swimming pools in Hawaii when you are always 30 minutes or less from the shoreline.)
RETAIL PROGRAM STANDARD 2: IN PROGRESS
TRAINED REGULATORY STAFF

Statewide, three staff members have been standardized by FDA
Enhanced existing field staff training protocol
Train the Trainer concept
RETAIL PROGRAM STANDARD 3: INSPECTION PROGRAM BASED ON HACCP PRINCIPLES

INSPECTION PROGRAM BASED ON HACCP PRINCIPLES

2019 PACIFIC REGION FOOD CONFERENCE, SHERATON MESA HOTEL, MESA ARIZONA
Retail Program Standard 4: In Progress

Uniform Inspection Program

Adoption of 2013 Food Code included a Placarding Program that concentrates on the 5 foodborne illness risk factors:

- Green (PASS)
- Yellow (CONDITIONAL PASS)
- Red (CLOSED)
No more than one critical violation is observed during a routine inspection. Violation is corrected at time of inspection. If 2 + critical violations are observed during a routine inspection, regardless if corrected or not at time of inspection, a follow-up inspection will be conducted within 2 business days to ensure compliance.

Posted when an imminent health hazard is observed during an inspection. Examples: sewage overflow, no hot water, rodent/vermin infestation, or severe unsanitary conditions.
INSIGHTS IN PUBLIC HEALTH

Protecting Public Health Through Governmental Transparency: How the Hawai’i Department of Health’s New “Stoplight” Placarding Program is Attempting to Influence Behavioral Change in Hawai’i’s Food Industry

Peter Oshiro BS

Abstract
Reducing the occurrence of and influencing the rapid correction of food illness risk factors is a common goal for all governmental food regulatory programs nationwide. Foodborne illness in the United States is a major cause of personal distress, preventable illness, and death. To improve public health outcomes, additional workforce was required due to long standing staffing shortages and was obtained partially through consolidation of the Hawai’i Department of Health’s (HDOH) two food safety programs, the Sanitation Branch, and the Food & Drug Branch in July 2012, and through legislation that amended existing statutes governing the use of food establishment permit fees. Additionally, a more transparent food establishment grading system was developed after extensive work with industry partners based on three possible placards issued after routine inspections: green, yellow, and red. From late July 2014 to May 2015, there were 6,559 food establishments inspected statewide using the the causes and occurrences of foodborne illnesses by controlling these food illness risk factors.

The Food Safety Program is currently a consolidation of the Sanitation Branch and the Food and Drug Branch. The program belongs to the Environmental Health Services Division (EHSD) of the Hawai’i Department of Health. The food safety program regulates the food industry through Hawai’i Administrative Rules (HAR), Title 11, Chapter 50, Food Safety Code, and is authorized by section § 321-11 of the Hawai’i Revised Statutes (HRS).

Food establishments include: restaurants, caterers, lunch wagons, push carts, markets, liquor establishments, convenience stores, hotel breakfast and room service kitchens, food manufacturing and processing, and food distribution facilities.
RETAIL PROGRAM STANDARD 5: IN PROGRESS
FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE

2019 PACIFIC REGION FOOD CONFERENCE, SHERATON MESA HOTEL, MESA ARIZONA
RETAIL PROGRAM STANDARD 6: IN PROGRESS

COMPLIANCE AND ENFORCEMENT

Placarding Program is an excellent Compliance and Enforcement program enhancement.

Digital Health Department (DHD) Public Portal is **LIVE!!!!**

iphone & android agnostic

2019 PACIFIC REGION FOOD CONFERENCE, SHERATON MESA HOTEL, MESA ARIZONA
Keyword Search

Advanced Search Options

Last Inspection Date:    to

SEARCH

JING DU NOODLE, LLC
119 N HOTEL ST, HONOLULU HI 96817
Last Inspection Date: 08-30-2016
Placard: Green

SUPER PHO
1145 MAUNAKEA ST, HONOLULU HI 96817
Last Inspection Date: 08-29-2016
Placard: Yellow
STANDARD NO. 6 (CONT)

Since Inception of placarding in August 2014, Issuance of YELLOW Placards on Routine Inspections has gone from 34% to 15% as of June 2018- WOW!!!
Since the inception of the placarding program in 2014, the Food Safety staff has reduced the occurrence of Critical Violations that are directly related to Food Illnesses by nearly 50%.
## PLACARD ISSUANCE RESULTS

<table>
<thead>
<tr>
<th>DATE</th>
<th>OAHU</th>
<th>BIG ISLE</th>
<th>MAUI</th>
<th>KAUAI</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>G</td>
<td>Y</td>
<td>R</td>
<td>%Y</td>
</tr>
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<td>2014</td>
<td></td>
<td></td>
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</tr>
<tr>
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<td>336</td>
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 STATEWIDE  
 GREEN  
 3321  
 YELLOW  
 6230  
 RED  
 4  
 6230 YELLOW/TOTAL 39555 = 15.7% YELLOW = 12,400+ VIOLATIONS DOCUMENTED AND CORRECTED  
 4 RED = 0.01% RED = **99.99% VOLUNTARY COMPLIANCE RATE FOR INDUSTRY**

Since the inception of the placarding program in 2014, the Food Safety staff has reduced the occurrence of Critical Violations that are directly related to Food Illnesses by nearly 50%.
RETAIL STANDARD NO. 7

INDUSTRY AND COMMUNITY RELATIONS
RETAIL PROGRAM STANDARD 8: IN PROGRESS

Passage of new rules raised fees by 400% - $2M will pay for field staff positions
Field position count increased from 9 to 32 over the past two years
Food facilities: FSIO in 2012 670:1 → present 193:1
Increase in staff will allow recommended inspection frequencies per year:
  3x HIGH RISK
  2x MED RISK
  1x LOW RISK
RETAIL PROGRAM STANDARD 8: IN PROGRESS

Passage of new rules raised fees by 400% - $2M will pay for field staff positions and;

1) Purchased MS Surface Pro 4’s for field staff inspections
2) Purchase Hot Spots to enhance “real time” posting of inspections on the public web site
3) Purchased smart phones for field staff – Amazing inspection tool!
RETAIL PROGRAM STANDARD 8: IN "REVERSE PROGRESS"
Due to re-organization, we are cutting loose 11 Food & Drug Inspectors to resurrect the Branch that was abolished in 2012.

Revenue generated by program will cover costs. Food Safety program is currently under budget by $2.2M+.

WHAT THE FUDGE?!
PROGRAMS IN ADDITION TO RETAIL FOOD

Milk
Shellfish
Tattoo artists & shops
Pools
Mortuaries
SHELLFISH

Three approved shellfish growing areas in the Hawaiian Islands:

1. Oahu, Kualoa Ranch – Pacific oysters
2. Big Island, UH Hilo-PACRC – Pacific oysters
3. Kauai – Mercenaria clams
4. Big Island, Hualalai – Eastern oysters

Pending approval:
- Oahu, Heeia – Pacific Oysters
- Molokai, Keawanui – Kumamoto oysters
OAHU

Pacific oysters

Oyster growing area
Moli’i Fishpond
Kualoa Ranch
TATTOO

6th Annual Pacific Ink & Art Expo: August 4-6, 2017
250 tattoo artists
180 tattoo booths + 40 product booths
Modern and traditional methods of tattooing
LEGAL MARIJUANA FOR SALE – MEDICINAL USES ONLY - OPENED AUGUST 2017
Success of the FDA AFDO-Managed Program

• The program works well and ensures standards are met because of the carefully crafted rules for each subaward category, determined and honed by the FDA Joint Advisory Group (JAG) in the program’s first 4 years.

• AFDO can take some of the credit for a well-executed and well-run program, but the program’s success is a direct result of FDA’s careful design for each subaward type.
Since 2014 AFDO Has Managed...

2,515 Applications

1,985 Awards

33-100% Award Rate

$8,196,799 Awarded

Totals for the AFDO-Managed Retail Program Standards Grant Program
Since 2014 Funded Jurisdictions Have Achieved...

<table>
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<tr>
<th>324</th>
<th>Self-Assessments</th>
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<tr>
<td>736</td>
<td>Standards Met</td>
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<tr>
<td>535</td>
<td>Standards Audited</td>
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<tr>
<td>43</td>
<td>Risk Factor Studies</td>
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<td>3,324</td>
<td>Retail Personnel Trained</td>
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The top-progressing 50% of subawardees, a total of 254 unique jurisdictions, have met 2.6 individual Standards and completed 2.1 Verification Audits (on average)
6-Year Reach of the Program (CY 2014-2019)

Number of Unique Jurisdictions Funded

1 FDA Project Officer

Management Provided by AFDO

507 Unique Jurisdictions Funded
Annual Reach of the Program (CY 2019)
Number of Unique Jurisdictions Funded

In a single year

as many as 296 jurisdictions funded
Annual Reach of the Program (CY 2019)
Number of Unique Jurisdictions Funded

In a single year, as many as **296** jurisdictions were funded.

- **90%** Local jurisdictions
- **8%** States
- **1%** Tribes
- **1%** Territories
80% of Subawardees Show Progress Through the Standards (or are new to this grant program)

66%
- Meeting & Auditing Standards
- Avg of 2.2 Standards met and 1.6 Verification Audits completed.

13%
- New grantees seeking training and Self-Assessments
- Often gateway subawards

507 Total Jurisdictions Funded
Room for Improvement:
21% of Subawardees Have Not Shown Progress

- 11% Active
- Not showing progress through the Standards
- 10% Have not shown progress
- No longer active (no requests in past 3 grant cycles)

507 Total Jurisdictions Funded
# Calendar Year 2019 Subawards

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<tr>
<th>Grant Category</th>
<th>Number of Awards</th>
<th>Funding</th>
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<td>Category 1 Fixed Projects (Self-Assessments, Verification Audits)</td>
<td>110</td>
<td>$282,500</td>
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<td>Category 1 Custom Projects</td>
<td>60</td>
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<td>Category 2 Moderate Projects</td>
<td>32</td>
<td>$568,549</td>
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<td>Category 3 Training Projects</td>
<td>242</td>
<td>$677,492</td>
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<tr>
<td>Category 4 Food Protection Task Force Projects</td>
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<td>$49,647</td>
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<td><strong>Calendar Year 2019 Totals</strong></td>
<td><strong>464</strong></td>
<td><strong>$1,744,085</strong></td>
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<td>CY 2019 Subawards ROI Summary by Outcome</td>
<td>Jurisdictions or Personnel Supported</td>
<td>Average Cost</td>
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<td>Self-Assessments</td>
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<td>Standards Completed and Audited</td>
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<td>$1,986</td>
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<td>Personnel Trained (Retail Courses, Local Training, FDA Seminars)</td>
<td>1,120</td>
<td>$684</td>
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<td>Personnel Support Provided</td>
<td>32</td>
<td>$5,488</td>
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<td>Infrastructure Support Provided</td>
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<td>Calendar Year 2019 Totals</td>
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Grantee Comments About the Program

“The VNRFRPS Grant has greatly aided LLCHD to advance the Retail Standards work being done by the department. These grants are easy to apply for and easy to report on, allowing us to do more work without excessive administrative burden.”

- Lincoln Lancaster County Health Department

“The grant format funded by the FDA and administered by AFDO has by far been the simplest grant application to date. I would highly recommend state and local food safety programs consider applying for these grants. The amount of money dedicated from the FDA to help state and local programs conform to the VNRFRPS is greatly appreciated.”

- Kansas Department of Agriculture

“The customer support provided through AFDO and the ease of the application and reporting process were outstanding.”

- Colorado Department of Public Health and Environment
Calendar Year 2020 Application Period

The application portal will be open to accept submissions for the CY 2020 funding year from **September 4, 2019 through October 15, 2019 at 7:59 PM Eastern Time.**
Retail Funding Categories

1. **Category 1**
   - Small Projects
   - Up to $3,000

2. **Category 2**
   - Moderate Projects
   - Up to $20,000

3. **Category 3**
   - Training Projects
   - Up to $3,000

4. **Category 4**
   - Food Protection Task Force
   - Up to $3,000
Category 1: Small Projects
- Up to $3,000

Category 2: Moderate Projects
- Up to $20,000

Category 3: Training Projects
- Up to $3,000

Category 4: Food Protection Task Force
- Up to $3,000

Verification Audit of One Standard
- $2,000

Verification Audit of Two or More Standards
- $3,000

Self Assessment of All Nine Standards
- $2,500

Custom Small Project
- Up to $3,000
Application Priorities – Category 1 Subawards

- Complete/Update a Self-Assessment of all Nine Standards once every five years (Self-Assessment Subawards)
- Meet and complete Verification Audits for each of the nine Standards (Fixed Amount Subawards)
- Projects that increase your Retail inspectional capability, preparing you to meet additional Standards (Custom Project Subawards)
Application Priorities – Category 2 Subawards

- Meet more complex and resource intensive needs that lead to meeting and auditing Standards using Category 2 Moderate Projects, including the following CY 2020 prioritized projects:
  - Risk Factor Baseline Study or equivalent public health measure with a written summary of the data analysis, or evaluation of inspection data with written summary of data analysis.
  - Development and implementation of an intervention strategy that is based on a completed Risk Factor Study or equivalent public health measure.
  - Projects that lead to completion of Standard 9 (including submission of a Verification Audit).
**Application Priorities – Category 3 Subawards**

- Utilize Category 3 Training Subawards to meet and maintain compliance with Standard 2.

**Program Fact**: 1,032 individuals have been (or will be) trained this year, at an average cost of $684 per person, supported by CY 2019 Category 3 Training Subawards. 731 (71%) of the personnel supported will attend FDA Seminars, FDA Retail Training Courses, or HACCP for Retail training.
Application Priorities – Category 4 Subawards

• Utilize Category 4 Food Protection Task Force Projects to meet and maintain compliance with Standards 5 and/or 7.

**Program Fact**: Category 4 funding is intended to support the involvement of local, tribal and territorial jurisdictions in the activities of *existing* state or territorial Food Protection Task forces (a link to approved task forces will be added to the AFDO Retail website before the portal opens on September 4). Applications outside this specific purpose will not be funded through this subaward category.
Additional Retail Funding Opportunities

• To assure progress in meeting all nine of the Retail Program Standards, consider utilizing the other two FDA-funded Retail Grant Programs as your needs change and your knowledge of the Standards grows:

  ✓ FDA-Managed Retail Program Standards Cooperative Agreement Program: Provides funding to advance conformance of the Retail Program Standards and can include work on multiple standards and projects over a three to five-year period. *Not currently accepting new applications.*

  ✓ NACCHO-Managed Retail Program Standards Mentorship Program: The mentorship program provides peer-to-peer assistance and intensive technical support to guide and assist mentee local health department (LHD) programs in the necessary steps that have proven to efficiently and effectively bring an enrolled program into full conformance with the individual Standards. *Currently accepting applications through October 12, 2019.*
NACCHO-Managed Mentorship Program

September 4th Application Period

• $15,000 up to $24,000 for Mentees and Mentors is available
• Application portal is open until October 12
• Additional info and application information: https://www.naccho.org
NACCHO-Managed Mentorship Program Goals

• Establish a growing network of retail food regulatory programs experienced in the implementation of the Retail Program Standards.

• Improve NACCHO and FDA’s understanding of the technical assistance needs of retail food regulatory programs around the Retail Program Standards.

• Identify strategies to enhance implementation of the Retail Program Standards among retail food regulatory programs.

• Provide a venue for enrolled jurisdictions to share resources, experiences, and lessons.

• Strengthen relationships between retail food regulatory programs and FDA.
• **Communicate with your Retail Specialist.** They are fantastic resources and can help you decide where best to focus your efforts as you advance through the Retail Program Standards.

• **Clearly convey how your project will meet Standards and advance conformance.** Assure your application lists specific and measurable outcomes that will allow you to progress toward meeting all 9 Standards.

• **For Category 2... focus on completing a Risk Factor study, implementing Intervention Strategies, or meeting Standard 9.** These projects are of special interest to FDA.

• **Ensure your budget worksheet is clear and well-itemized and matches the requested funding amount.** Be sure to review the allowable and non-allowable cost section of the 2020 Grant Guidance.
• **Sharpen those pencils!** How can you achieve the greatest progress at the most efficient cost? Remember, this is a competitive grant program.

• **Utilize the tools on the website** [http://afdo.org/retailstandards](http://afdo.org/retailstandards) including the CY 2020 Grant Guidance and the Project Ideas page.

• **See us during a break.** We want to help you succeed with your application and will make every effort to deliver outstanding support.

• **Discover what other jurisdictions are doing.** See the Retail Standards Interactive Map during a break or online at [http://afdo.org/retailstandards](http://afdo.org/retailstandards)

• **Call or email us anytime!** 850-583-4593 or [retailstandards@afdo.org](mailto:retailstandards@afdo.org)

• **Complete your application before the deadline.** The portal closes on October 15, 2019 at 7:59 PM Eastern Time.
Reimbursement Tips for Current Grantees

Are you ready to submit your Final Report for reimbursement? Here are a few reminders for a quick and smooth reimbursement process:

• The Reimbursement Form (required in Years 1-4 of the program) is no longer required!

• For Category 1 Custom projects, Category 2, Category 3 and Category 4 projects: include documentation for all claimed expenses—except for per diem if the GSA rate is being claimed. (Fixed Category 1 grants do not require expense documentation.)

• If a Self-Assessment or Verification Audit(s) were completed as a part of your project, Form FDA 3958 is required.

• Ensure changes to the budget or scope of your project have been approved before submitting for reimbursement. Change requests should be submitted via email to retailstandards@afdo.org.
Retail Standards Interactive Map
Retail Standards Interactive Map
Retail Standards Interactive Map
Retail Standards Interactive Map

AFDO-MANAGED RETAIL PROGRAM STANDARDS GRANTS

GRANTEE: Abilene-Taylor County Public Health District
LOCATION: Abilene
PROJECT TITLE: ATCPHD Environmental Health Travel for Training

SUMMARY: We are planning to attend Managing Retail Food Safety in Pasadena in March 2017. This course will help the inspector to identify hazards associated with various foods and food preparation practices in retail and foods service operations. The training will be completed on 03/30/2017. We are planning to attend Program Standards SA and Audits in South Padre. This course will help to ensure that we are meeting all requirements to maintain status as a voluntary National Retail Food Regulatory Program. The training will be completed on 04/27/2017. We are planning to attend Risk-Based Inspection Methods in Frisco. This course will help the inspector in ways to conduct a risk-base inspection and to identify and evaluate control measures needed in food prep processes. The training will be completed 08/09/2017.

OUTCOMES: The outcomes from the training would to ensure that we have a highly effective and responsive program for the regulation of foodservice and retail establishments. It would provide us a foundation and system upon which we can continuously make improvements when providing inspections. This training will create an outcome to design the framework to accommodate both traditional and emerging approaches to food safety. We plan to measure the outcome from the training by looking at the ways the inspectors are more efficient when conducting inspections and marking of violations. The overall outcome will help the inspectors to educate food service staff on how to prevent food hazards.

PREVIOUS GRANTS >

SUBSCRIBE TO MAILING LIST

30
## AFDO-Managed Retail Program Standards Grants

### Texa

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<td>SUMMARY</td>
<td>We are planning to attend Managing Retail Food Safety in Pasadena in March 2017. This course will help the inspector to identify hazards associated with various food and food preparation practices in retail and food service operations. The training will be completed on 03/30/2017. We are planning to attend Program Standards SA and Audits in South Padre. This course will help to ensure that we are meeting all requirements to maintain status as a voluntary National Retail Food Regulatory Program. The training will be completed on 04/27/2017. We are planning to attend Risk-Based Inspection Methods in Frisco. This course will help the inspector in ways to conduct a risk-based inspection and to identify and evaluate control measures needed in food prep processes. The training will be completed 06/09/2017.</td>
<td></td>
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</tr>
<tr>
<td>OUTCOMES</td>
<td>The outcomes from the training would ensure that we have a highly effective and responsive program for the regulation of foodservice and retail establishments. It would provide us a foundation and system upon which we can continuously make improvements when providing inspections. This training will create an outcome to design the framework to accommodate both traditional and emerging approaches to food safety. We plan to measure the outcome from the training by looking at the ways the inspectors are more efficient when conducting inspections and marking of violations. The overall outcome will help the inspectors to educate food service staff on how to prevent food hazards.</td>
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Retail Standards Interactive Map
Resources: AFDO Mobile App

Download the NEW AFDO Mobile APP

- Keep up with the latest information on food and medical products safety
- New Food Emergency Response Guide available online when you need
- Directory of State and Local Officials at your finger tips

Download Today!

Now available in the Google Playstore and the Apple App Store

Search for AFDO
Resources: AFDO Retail Webinar Series

Register
http://afdo.org/retail/webinars

Questions?
717-757-2888
afdo@afdo.org
124th AFDO Annual Education Conference

124th Association of Food and Drug Officials Annual Educational Conference
June 27 - July 1, 2020

Renaissance Phoenix Glendale Hotel & Spa

Continuing Education Credits
Over 22 hours of Retail Food safety specific programming available for CEU's

AFDO Conference Tracks
- Food
- Medical Products
- Retail
- Body Art
- Cannabis

www.afdo.org/conference
Retail Standards

Program Information

http://afdo.org/retailstandards

Contact Us

Email: retailstandards@afdo.org

Phone: 850-583-4593
2020 AFDO-Managed Retail Program Standards Grant Program

Overview Presentation
Fall 2019
http://afdo.org/retailstandards
Lime juice doesn’t cook fish, you should be vaccinated against hepatitis A, & other things I’ve learned along the way: A tale of a(another) hepatitis A outbreak.

Mackenzie Tewell
Foodborne Epidemiologist
September 11, 2019
Food Truck A
Food Truck A
Food Truck B
Shared commissary

Food Truck A

Food Truck B
Food Truck A

Food Truck B

North of the Border
Seafood

South of the Border
Seafood
North of the Border Seafood
South of the Border Seafood

Pima
Maricopa
Santa Cruz
Pinal
CA
NM
Food Truck A
Food Truck B
Shared commissary
Restaurant A
Food Truck A
Food Truck B
Restaurant A
North of the Border
Seafood

Food Truck A
Food Truck B
Restaurant A

South of the Border
Seafood
North of the Border Seafood

Food Truck A

Food Truck B

Restaurant A

South of the Border Seafood
South of the Border Seafood
YES.
NO.
YES.
Product sampling
Food & Drug Administration (FDA)
<p>| | | | | | | | | | |</p>
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Basically a million invoices.
How’d it end?
12 cases in Pima County
2 cases in Santa Cruz County
1 case in Maricopa County
1 case from NYC
Lost to follow up fish.

Denied restaurant exposure fish.
100% consumed shrimp.
100% consumed shrimp.
36% consumed scallops.
50% consumed octopus.
21% consumed fish.
43% consumed crab/jaiba.
14% consumed manta ray.
Case *onset dates* range from September though December 2018.
Genotyping at CDC
11 of 16 cases matched by unique genotype.
The best part.
Notes from the Yuma growing region
Investigating an outbreak of E. coli O157 linked to romaine lettuce

Mackenzie Tewell
Foodborne Epidemiologist
September 11, 2019
90% of the leafy greens grown in the United States from November to March are from the Yuma area.
9 MILLION pounds per day
210 cases from 36 states.
210 cases from 36 states.

100 cases (48%) were hospitalized overnight.
210 cases from 36 states.

100 cases (48%) were hospitalized overnight.

27 cases developed HUS, a type of kidney failure.
210 cases from 36 states.

100 cases (48%) were hospitalized overnight.

27 cases developed HUS, a type of kidney failure.

5 cases died.
April 12: FDA presented to Leafy Greens Association.
April 12: FDA presented to Leafy Greens Association.

April 13: Don’t eat bagged romaine from Yuma.
April

12: FDA presented to Leafy Greens Association

13: Don’t eat bagged romaine from Yuma.

13: Last bins of romaine leave Yuma.
April 12: FDA presented to Leafy Greens Association. 
April 13: Don’t eat bagged romaine from Yuma. 
April 13: Last bins of romaine leave Yuma. 
April 16: Last cartons of romaine leave Yuma.
April

12: FDA presented to Leafy Greens Association.

13: Don’t eat bagged romaine from Yuma.

13: Last bins of romaine leave Yuma.

16: Last cartons of romaine leave Yuma.

20: Alaska grower named.

Don’t eat any romaine from Yuma.
June

First meeting of the Leafy Greens Food Safety Task Force.
June

First meeting of the Leafy Greens Food Safety Task Force.

CDC and FDA arrive in Yuma for the first environmental assessment.
July

First meeting of the Leafy Greens Food Safety Task Force.
July

First meeting of the Leafy Greens Food Safety Task Force.

Second environmental assessment.
July

First meeting of the Leafy Greens Food Safety Task Force.

Three samples from an AZ irrigation canal match the outbreak strain.

Second environmental assessment.
Third environmental assessment.
OBSTACLES.
FDA Requires it.

AZDA Didn't have it.
Don’t eat it chopped.
Don’t eat it at all.
Resume romaine consumption.
Improvements.
Increasing the buffer area for Concentrated Area Feeding Operations (CAFOs).
Label romaine lettuce with date and location of harvest.
US Military Report

Madigan Army Medical Center
Department of Preventive Medicine
Environmental Health Service
Joint Base Lewis-McChord, Tacoma, Washington
Environmental Health Service

Joint Base Lewis-McChord

Madigan Army Medical Center

Yakima Training Center

Population: ~240,000
Program Areas

Environmental Protection
- Hazardous Waste
- Regulated Medical Waste
- Pharmaceutical Waste
- Spill Prevention and Response
- Hazardous Materials
- Pollution Prevention
- Sustainability/Outreach

Food Safety
General Sanitation
Children’s Environment (Home Child Care, Daycare and Youth Centers)
Safe Drinking Water
Vectorborne surveillance
Environmental Health Staff includes:

- Chief
- Deputy Chief
- Supervisor
- NCOIC
- Quality Management Program Coordinator
- Food Safety and Sanitation Program Coordinator
- Water Quality Program Coordinator
- Environmental Protection Specialist
- 6 Inspectors (3 civilian and 3 soldiers)
Program Standards

1. Met STD 1 Verification Audit April 2019

2. Three out of 9 standardized
   - Two FDA standardized
   - One JBLM standardized

3. Conducting Pre-Standardization training
   - 3 employees will be standardized by March 2019

3 Employees Standardized
3 more to go.
Program Standards

- Working on plans and procedures
- Comprehensive Inspection SOP under review.
- Revamping the HACCP and Variance guidelines to make them customer-friendly.
- Fine turning Quality Management Program
- New Army regulations
- Auditing inspection reports and inspection performance for quality and consistency

Met STD 3 Verification Audit
August 2019
5. Working on FBI SOP
6. Coordinating with hospital departments to build FBI team

Working on the Self – Assessments sheets
7

Having a task force meeting and conducting an outreach event

8

- We were able to order inspection equipment to assist our inspectors with their inspections.
Program Standards

Starting Risk Factor Study
Monday next week
Ticking Away the Moments

- Outbreak investigations
- Grant deliverables
- Rule revision
- National work
- Hot topics
Times Like These

2008 – 2018

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<td>2017</td>
<td>65</td>
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<td>2018</td>
<td>60</td>
<td>530</td>
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National Retail Program Standards Grant

Time is Running Out

**Our Program**
- Standard 5 complete and verified
- Updated our SA
- Meet Standard 7 but need to have it re-verified

**Local Health Departments**
- 2 more enrolled in Program Standards
- 12 completed self-assessments
- 1 verified Standard 1
- 2 verified Standard 5
- 4 verified Standard 7
- 1 verified Standard 9
- 1.5 Risk Factor Studies completed

**Trained 29 new inspectors**
Time After Time

- Draft rule changes as we adopt 2017 FDA Food Code
  - Date marking
  - BHC comments
  - Returnable refillables
  - Donated food
  - Mobile food /legislative action
  - Partially cooked fish
  - Active Managerial Control/CFPM
National Work – Let the Good Times Roll

- **Conference for Food Protection**
  - Pacific Rep on Executive Board
  - Council I
  - Committee work
    - Roaster pig committee
    - Publications committee
    - Product assessment committee
    - Food recovery committee
    - Direct to consumer delivery committee

- **AFDO**
  - AEC retail planning committee
  - Food recovery committee
If I Could Have Time in a Bottle

❖ It would be filled with CBD
❖ And food recovery efforts
❖ And wild game animals
❖ And food trucks
Too Much Time on My Hands

- Creating compliance and enforcement policies
  - Focused on AMC
  - Incorporating PTV

- NC State HACCP Validation and Verification Course
  - Used a one-year $20K Moderate Projects Grant
  - Over 70 attendees
    - Industry and local and state regulators
    - Several from out of state
I Hope You Had The Time of Your Life
Washington State Department of Health is committed to providing customers with forms and publications in appropriate alternate formats. Requests can be made by calling 800-525-0127 or by email at civil.rights@doh.wa.gov. TTY users dial 711.
Standard 2: Trained Regulatory Staff

• Training of staff continuously conducted by FSP

May 30, 2017: Peer review session of GFC inspection reports
July 27, 2018: Peer review session of GFC and Retail Food inspection reports
Standard 2: Trained Regulatory Staff

- FD112 Food Code and FD218 Risk-based Inspection Methods at Retail Courses

February 26 to March 2, 2018
Standard 2: Trained Regulatory Staff
Standard 2: Trained Regulatory Staff (cont.)

- FSP created form fillable inspections reports and provided training on how to use them.
Inspectors closed down Pho Saigon 2 on Jan. 4 after photos were shared on Facebook of chicken being thawed in an outdoor sink behind the restaurant.

(Story continues below photos.)
DEH’s Pest Threshold Determination and Response

Katherine Del Mundo
EPHO-III Food Safety Program Manager
08/02/18

Pest Infestation Threshold Determination Plan (cont.)
# Pest Infestation Threshold Determination Plan (cont.)

## Rodents

### Part A. Threshold Determination

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
<th>Threshold Points</th>
<th>Public Health Reasoning</th>
</tr>
</thead>
</table>
| 1*       | Found live rodent(s) | Yes = 5  
No = 0 | Rodents are social creatures and finding one greatly suggests more. |
| 2*       | Found dead rodent(s) | Yes = 1  
No = 0 | The presence of one, although dead, may indicate there are more present in the facility. |
| 3*       | Observed activity  
No = 0  
Feces/urine stains = 1  
Rub marks = 1  
Gnawing/Feeding = 1  
Tracks/foot prints = 1  
Signs of nesting/burrows = 2 | Rodent activities indicate presence of rodents in the facility, either they are transient or permanent pests. Signs of nesting indicate permanent establishment of rodents in the facility. |
| 4        | Sources of moisture or food available | Yes = 1  
No = 0 | Rodents need food and water. |
| 5        | Total inspection demerit points  
0-10 demerits = 0  
11-20 demerits = 1  
21-40 demerits = 2  
More than 40 demerits = 3 | The total number of inspection demerits indicates the establishment’s overall practice and sanitation of their facility. |
| 6        | Has a contract with a Pest Control Company (PCC) that addresses Integrated Pest Management (IPM) | Yes = 0  
No = 1 | Prevention should be holistic in approach, to include all aspects of pest control (biological, mechanical, environmental, chemical). |
| 7        | Number of general openings/access for rodents available, greater than 16 mesh to 1 inch | 1-5 holes = 1  
6-10 holes = 2  
>10 holes = 3 | Rodents can fit into holes greater than 16 mesh to 1 inch and allows for easy access of the pests. |

### Total Threshold Points

Less than 5 points = Sanitary Permit not suspended  
5 points or greater = Sanitary Permit suspended

* If any of these items are observed, then this Plan is activated.
*1. Found live rodent(s)
- Yes = 5
- No = 0

*2. Found dead rodent(s)
- Yes = 1
- No = 0

*3. Observed activity
- No = 0
- Yes = (as follows)
  - Feces/urine = 1
  - Rub marks = 1
  - Gnawing/feeding = 1
  - Tracks/footprints = 1
  - Signs of nesting/burrows = 2

*If any item(s) are observed, plan is activated
4. Sources of food or moisture
   • Yes = 1
   • No = 0

5. Total inspection demerit points
   • 0-10 demerits = 0
   • 11-20 demerits = 1
   • 21-40 demerits = 2
   • More than 40 demerits = 3

6. Has an IPM contract with a PCC
   • Yes = 0
   • No = 1
7. Number of general openings/access, greater than 16 mesh to 1 inch
   • 1-5 holes = 1
   • 6-10 holes = 2
   • >10 holes = 3

Total Threshold Points
Less than 5 points = Sanitary Permit not suspended
5 points or greater = Sanitary Permit suspended
### Cockroaches

#### Part A. Threshold Determination

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
<th>Threshold Points</th>
<th>Public Health Reasoning</th>
</tr>
</thead>
<tbody>
<tr>
<td>1*</td>
<td>Found more than one live cockroach, viable eggs, nymphs</td>
<td>Yes = 5 No = 0</td>
<td>Roaches are social creatures, live in groups, and are most active at night. The observed presence of roaches in daylight greatly suggests an infestation as they are foraging for food during the day. Finding viable eggs and/or nymphs indicate they are mating and proliferating and are in different stages of their life cycle.</td>
</tr>
<tr>
<td>2*</td>
<td>Found more than one dead cockroach</td>
<td>Yes = 1 No = 0</td>
<td>The presence of dead roaches may indicate there are more present in the facility.</td>
</tr>
<tr>
<td>3*</td>
<td>Observed activity</td>
<td>No = 0 Frass = 1 Empty egg casings = 1 Body parts = 1 Different sizes = 1</td>
<td>Signs of activities and/or remnants may indicate presence of roaches in the facility. Signs of empty egg casings may indicate a new hatching of roaches.</td>
</tr>
<tr>
<td>4</td>
<td>Sources of moisture or food available</td>
<td>Yes = 1 No = 0</td>
<td>Roaches need food and water.</td>
</tr>
<tr>
<td>5</td>
<td>Total inspection demerit points</td>
<td>0-10 demerits = 0 11-20 demerits = 1 21-40 demerits = 2 More than 40 demerits = 3</td>
<td>The total number of inspection demerits indicates the establishment’s overall practice and sanitation of their facility.</td>
</tr>
<tr>
<td>6</td>
<td>Has a contract with a Pest Control Company (PCC) that addresses Integrated Pest Management (IPM)</td>
<td>Yes = 0 No = 1</td>
<td>Prevention should be holistic in approach, to include all aspects of pest control (biological, mechanical, environmental, chemical).</td>
</tr>
<tr>
<td>7</td>
<td>General openings/access for cockroaches greater than 1.66 mm</td>
<td>Yes = 1 No = 0</td>
<td>Roaches can fit into holes 1.66 mm by flattening themselves in order to fit into crevices.</td>
</tr>
</tbody>
</table>

| Total Threshold Points | Less than 7 points = Sanitary Permit not suspended | 7 or greater than 7 points = Sanitary Permit suspended |

* If any of these items are observed, then this Plan is activated.
Pest Infestation Threshold Determination Plan (cont.)

*1. Found more than 1 live cockroach; found viable ootheca, or nymph(s)
   - Yes = 5
   - No = 0

*2. Found more than 1 dead cockroach
   - Yes = 1
   - No = 0

*3. Observed activity
   - No = 0
   - Yes = (as follows)
     - Frass = 1
     - Empty egg casing (ootheca) = 1
     - Body parts = 1
     - Different sizes = 1

*If any item(s) are observed, plan is activated
4. Sources of food or moisture
   • Yes = 1
   • No = 0

5. Total inspection demerit points
   • 0-10 demerits = 0
   • 11-20 demerits = 1
   • 21-40 demerits = 2
   • More than 40 demerits = 3

6. Has an IPM contract with a PCC
   • Yes = 0
   • No = 1
7. General openings/access greater than 1.66 mm (1/16 in.)
   • Yes = 1
   • No = 0

Total Threshold Points
Less than 7 points = Sanitary Permit not suspended
7 points or greater = Sanitary Permit suspended
Pest Infestation Threshold Determination Plan (cont.)

Rodents

Part B. Requirements to Address Infestation

a. All food health regulated establishment (HRE)
   i. Trapping and baiting
      1. An official follow-up inspection will not be conducted until the HRE provides three consecutive days of no activity observed from the PCC, which will be assessed by DEH during the follow-up inspection;
      a. An assessment may be requested by the HRE at any point during this time and will be scheduled and conducted at the inspector’s earliest available schedule; and
      2. The HRE must comply with all additional requirements as stated in c of this part.

b. All non-food HRE
   i. Use the same threshold determination method in Part A, but the HRE need not discontinue operations in areas of the establishment that is unaffected by the infestation;
   ii. All areas affected by the infestation must follow trapping and baiting requirements stated in a of this part; and
   iii. The HRE must comply with all additional requirements as stated in c of this part.

c. Additional requirements
   i. Written documentation from the establishment’s PCC regarding the service provided, which MUST INCLUDE, but not limited to, the following:
      1. Name of pesticide used;
      2. Number of baits, traps, and other methods used;
      3. Location of application; and
      4. Observations of each service conducted.
   ii. A written cleaning schedule from the establishment that indicates:
      1. Areas that will be cleaned and sanitized;
      2. How it will be cleaned and sanitized; and

Cockroaches

Part B. Requirements to Address Infestation

a. All food health regulated establishment (HRE)
   i. Trapping and baiting
      1. An official follow-up inspection will not be conducted until the HRE can provide three consecutive days of no activity observed from the PCC, which will be assessed by DEH during the follow-up inspection;
      a. An assessment may be requested by the HRE at any point during this time and will be scheduled and conducted at the inspector’s earliest available schedule; and
      2. The HRE must comply with all additional requirements as stated in c of this part.

b. All non-food HRE
   i. Use the same threshold determination method in Part A, but the HRE need not discontinue operations in areas of the establishment that is unaffected by the infestation;
   ii. All areas affected by the infestation must follow trapping and baiting requirements stated in a of this part; and
   iii. The HRE must comply with all additional requirements as stated in c of this part.

c. Additional requirements
   i. Written documentation from the HRE’s PCC regarding the service provided, which MUST INCLUDE, but not limited to, the following:
      1. Name of pesticide used;
      2. Number of baits, traps, and other methods used;
      3. Location of application; and
      4. Observations of each service conducted.
   ii. A written cleaning schedule from the establishment that indicates:
      1. Areas that will be cleaned and sanitized;
      2. How it will be cleaned and sanitized; and
      3. Frequency of such cleaning and sanitizing.
   iii. Seal all openings of the establishment to prevent the entrance and travel of the pest.
   iv. Remove or prevent any access to food/water:
      1. Food that is not bottled or canned must be placed in rodent-proof containers such as metal, glass, or heavy-gauge plastic containers, prior to storage or when not in use; and
      2. Place food-contact utensils and equipment in rodent-proof containers prior to storage or when not in use.
   v. Sanitize all hard surfaces and food-contact surfaces daily in food preparation areas prior to operation.
# Pest Infestation Threshold Determination Plan (cont.)

## RODENTS

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<tr>
<th>Date</th>
<th>KFC - GPO</th>
<th>Sbarro GPO</th>
<th>Subway GPO</th>
<th>La Seine</th>
<th>7 Day</th>
<th>Taco Bell (GPO)</th>
<th>Imperial Garden (GPO)</th>
<th>San Jose (Retail)</th>
<th>San Jose Warehouse</th>
<th>Hills Lounge</th>
<th>Mongo Mongo (GPO)</th>
<th>China Wok (GPO)</th>
<th>Maite Restaurant</th>
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**Item 7**
Did not count during time of inspection, number was not implemented at this time

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### Infestation?

- NO
- YES

[Note: The table continues with more data, but the above is a sample of the structure and content.]
### Pest Infestation Threshold Determination Plan (cont.)

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<th>Date</th>
<th>Sip N' Dip (MFSE)</th>
<th>Tina's Learning Center II</th>
<th>Modern Konstrak #78-C</th>
<th>Modern Konstrak #73-C</th>
<th>Modern Konstrak #84-E</th>
<th>Guile Cheyenne Marie (FDCH)</th>
<th>5M Construction 289D</th>
<th>CSS Alee Shelter for Abused Children (FGDC)</th>
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<td>NO</td>
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</tbody>
</table>
**Cockroach Infestation Threshold Determination Plan**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
<th>Threshold Points</th>
<th>Public Health Reasoning</th>
</tr>
</thead>
<tbody>
<tr>
<td>1*</td>
<td>Found more than one live cockroach, viable eggs, nymphula.</td>
<td>Yes = X, No = 0</td>
<td>Rodents are social creatures and finding one greatly suggests more.</td>
</tr>
<tr>
<td>2*</td>
<td>Found more than one dead cockroach</td>
<td>No = 0</td>
<td>The presence of dead roaches may indicate there are more present in the facility.</td>
</tr>
<tr>
<td>3*</td>
<td>Observed activity</td>
<td>No = 0, Frass = X</td>
<td>Activity and feces may indicate presence of roaches in the facility.</td>
</tr>
<tr>
<td>4</td>
<td>Sources of moisture or food available</td>
<td>Yes = X, No = 0</td>
<td>Rodents need food and water.</td>
</tr>
<tr>
<td>5</td>
<td>Total inspection demerits points</td>
<td>0-10 demerits = 0</td>
<td>The total number of inspection demerits indicates the establishment's overall practices and sanitation of their facility.</td>
</tr>
<tr>
<td>6</td>
<td>Has a contract with a Pest Control Company (PCC) that addresses Integrated Pest Management (IPM).</td>
<td>Yes = 0, No = X</td>
<td>Prevention should be holistic in approach, to include all aspects of pest control (biological, mechanical, environmental, chemical).</td>
</tr>
<tr>
<td>7</td>
<td>General openings/access for cockroaches, greater than 1.65 mm.</td>
<td>Yes = X, No = 0</td>
<td>Exposed can fit into holes 1.65 mm or larger, in order to fit into crevices.</td>
</tr>
</tbody>
</table>

**Rodent Infestation Threshold Determination Plan**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
<th>Threshold Points</th>
<th>Public Health Reasoning</th>
</tr>
</thead>
<tbody>
<tr>
<td>1*</td>
<td>Found live rodent(s)</td>
<td>Yes = X, No = 0</td>
<td>Rodents need food and water.</td>
</tr>
<tr>
<td>2*</td>
<td>Found dead rodent(s)</td>
<td>Yes = 1, No = X</td>
<td>Rodents need food and water.</td>
</tr>
<tr>
<td>3*</td>
<td>Observed activity</td>
<td>No = 0, Feces = X</td>
<td>Rodent activity indicates presence of rodents in the facility.</td>
</tr>
<tr>
<td>4</td>
<td>Sources of moisture or food available</td>
<td>Yes = X, No = 0</td>
<td>Rodents need food and water.</td>
</tr>
<tr>
<td>5</td>
<td>Total inspection demerits points</td>
<td>0-10 demerits = 0</td>
<td>The total number of inspection demerits indicates the establishment's overall practices and sanitation of their facility.</td>
</tr>
<tr>
<td>6</td>
<td>Has a contract with a Pest Control Company (PCC) that addresses Integrated Pest Management (IPM).</td>
<td>Yes = 0, No = X</td>
<td>Prevention should be holistic in approach, to include all aspects of pest control (biological, mechanical, environmental, chemical).</td>
</tr>
<tr>
<td>7</td>
<td>Number of general openings/access for rodents, greater than 16 mesh to 1 inch.</td>
<td>1-5 holes = 1, 6-10 holes = X, &gt;10 holes = 3</td>
<td>Rodents can fit into holes greater than 16 mesh to 1 inch and allows for easy access of the past.</td>
</tr>
</tbody>
</table>

*If any of these items are observed, then this Plan is activated.
Standard 5: Foodborne Illness and Food Defense Preparedness and Response

- FBI Interviewer Training Course w/ Hillary Booth, Lead Epidemiologist, Oregon Center of Excellence (CoE)

April 25, 2017
Standard 5: Foodborne Illness and Food Defense Preparedness and Response

• Epidemiology and Environmental Health Hands-on Training in Portland, Oregon with the Oregon Health Authority

Hillary Booth, Foodborne Epidemiologist
Oregon Health Authority
and
Marilou Scroggs, Environmental Public Health Officer Administrator
Guam Dept. of Public Health and Social Services
International Outbreak Museum

July 22-26, 2019
Standard 7: Industry and Community Relations

- Continuously provide training to the industry

August 1, 2019 Guam Department of Education Food Safety Training
School Clerks

August 8, 2019 Guam Department of Education Food Safety Training
Cafeteria Staff
Standard 7: Industry and Community Relations (cont.)

• Took over Health Certificate Course
Standard 7: Industry and Community Relations (cont.)

Interim Ethnicity Pass / Fail Rate
April 2019 - June 2019

Pass / Fail Rate
0% 20% 40% 60% 80% 100%

PHPro Ethnicity Labels
PASS FAIL

- American Indian
- African American
- Caucasian
- Chamorro Guam
- Chukse
- Chinese
- Chamorro Saipan
- Chamorro Taiwan
- Filipino
- German
- Hispanic
- Hawaiian
- Japanese
- Korean
- Korean
- Marshallese
- Mexican
- Other
- Palauan
- Polynesian
- Russian
- Unknown
- Vietnamese
- Yipse
Standard 7: Industry and Community Relations (cont.)

Refresher Ethnicity Pass / Fail
April 2019 – June 2019

Pass / Fail Rate

American Indian 100%
African American 100%
American Samoan 100%
Caucasian 100%
Chamorro Guam 95%
Chukese 98%
Chinese 99%
Chamorro Saipan 99%
Chamorro Tiriian 99%
Filipino 96%
Hispanic 96%
Hawaiian 96%
Japanese 96%
Korean 96%
Kosraean 96%
Marshallese 96%
Mexican 96%
Other 96%
Palauan 96%
Pohnpeian 96%
Thai 96%
Unknown 96%
Vietnamese 96%
Yapese 96%

PHPro Ethnicity Labels

Percent Pass
Percent Fail
Standard 7: Industry and Community Relations (cont.)

• 10th Annual Guam Food Safety Education Month (GFSEM) Mascot Poster Contest in 2015
Standard 7: Industry and Community Relations (cont.)

- 10th Annual GFSEM Mascot Poster Contest Winners

**A DECADE OF FIGHTING BAC!**

*Cooking Guards*

**GERMS MAKE YOU SICK!**

CATIII, 1st Place

**"A DECADE OF FIGHTING BAC"**

*Mascot Name: Baxter Bacteria*

CATIII, 3rd Place
Standard 7: Industry and Community Relations (cont.)

- Guardians of the Food Galaxy
Standard 7: Industry and Community Relations (cont.)

- Guardians of the Food Galaxy Activity Book
Standard 7: Industry and Community Relations (cont.)

- Guardians of the Food Galaxy Storybook
Standard 7: Industry and Community Relations (cont.)

- Outreach to elementary schools
THANK YOU!

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