



Alaska Food Protection Task Force Meeting 2022

FDA RETAIL UPDATE

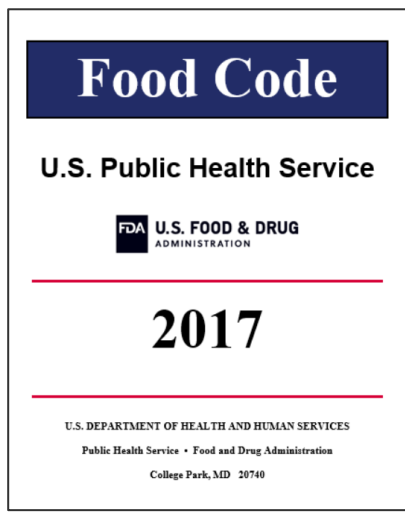
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Retail Initiatives



- *Food Code*
- *OTED Retail Courses*
- *Seminars*
- *FDA Risk Factor Study*



FDA Food Code Update

- Currently using the 2017 → *2022 coming soon

- FDA's response letter to the 2021 Conference for Food Protection



OTED Retail Training Courses

- Registration for FY 22 open to state, local and tribal regulatory partners
 - www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted
- All FY22 courses are virtual
- Non-OTED training opportunities
 - Program Standards Self-Assessment Verification Audit Workshop
 - FY23 requests

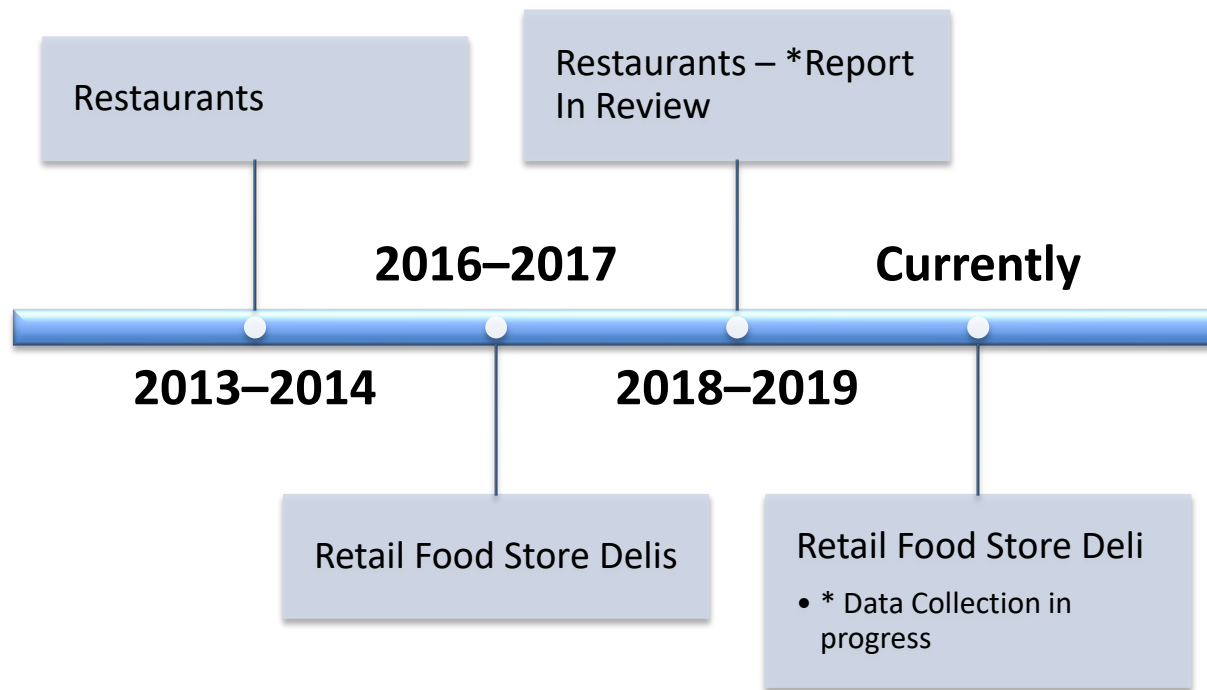


- *Hold the date:*

September
19-22, 2022

Retail Food Seminar

FDA Retail Food Risk Factor Study



Foodborne Illness Risk Factors and the Associated 10 Primary Data Items



Foodborne Illness Risk Factor	Associated Primary Data Item Numbers and Description
Poor Personal Hygiene	<ul style="list-style-type: none">• Data Item #1 – Employees practice proper handwashing.• Data Item #2 – Employees do not contact ready-to-eat foods with bare hands.
Contaminated Equipment/Protection from Contamination	<ul style="list-style-type: none">• Data Item #3 – Food is protected from cross contamination during storage, preparation, and display.• Data Item #4 – Food contact surfaces are properly cleaned and sanitized.
Improper Holding Time/Temperature	<ul style="list-style-type: none">• Data Item #5 – Foods requiring refrigeration are held at the proper temperature.• Data Item #6 – Foods displayed or stored hot are held at the proper temperature.• Data Item #7 – Foods are cooled properly.• Data Item #8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.
Inadequate Cooking	<ul style="list-style-type: none">• Data Item #9 – Raw animal foods are cooked to required temperatures.• Data Item #10 – Cooked foods are reheated to required temperatures.



Calculating Compliance Percentages for Data Items (Food Safety Practices/Behaviors)

Percent Out of Compliance =

$$\frac{\text{Total number of Out-of-Compliance observations for the data item}}{\text{Total number of observations (IN and OUT) for the data item}} \times 100\%$$

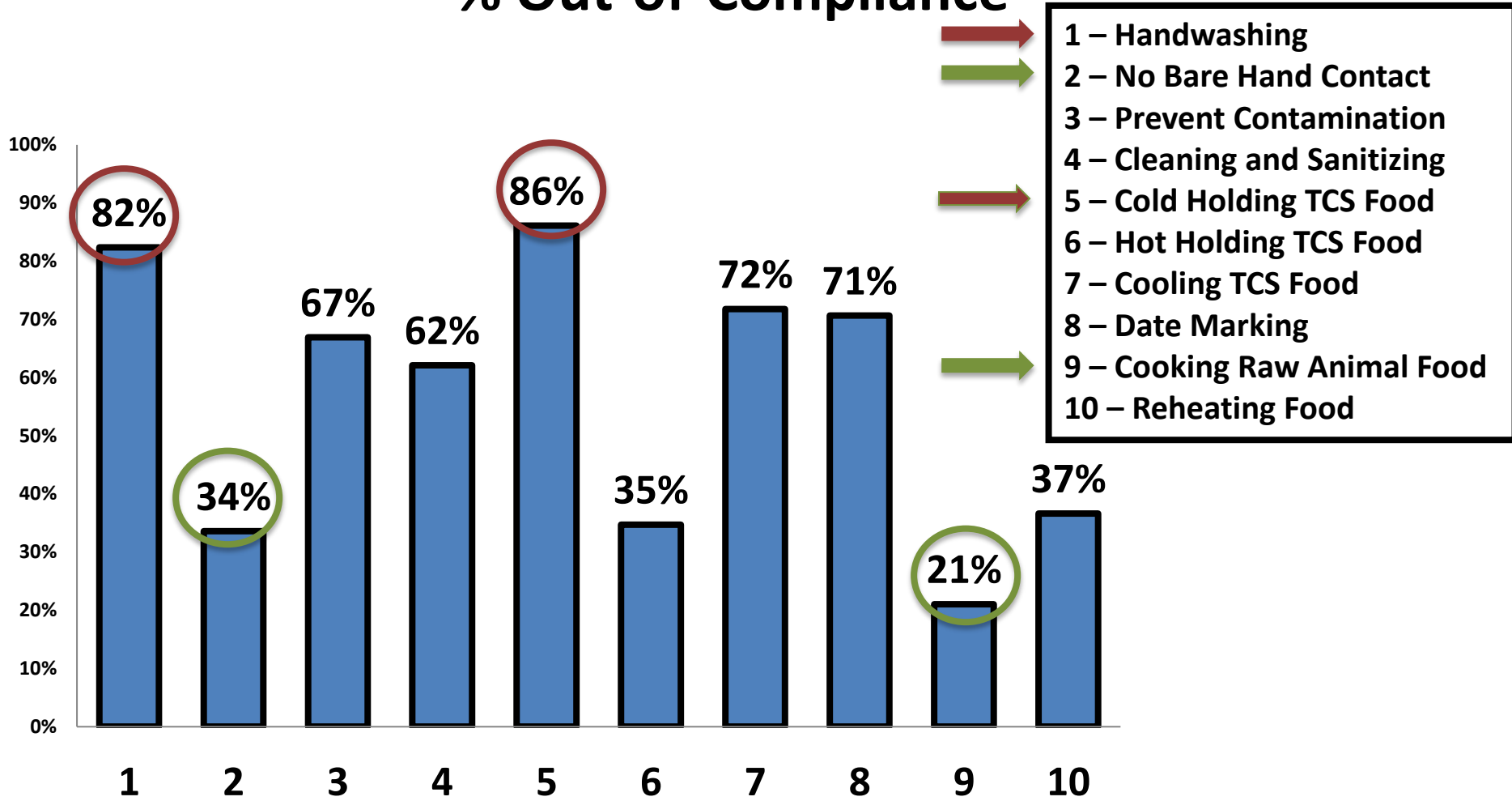
The percent out-of-compliance observations for each data item represent the **proportion of establishments where that data item was found out-of-compliance.**

If, for example, the data show 80% out-of-compliance for the proper cooling of foods, this percentage means that there was at least one observation of improper cooling of foods in eight out of 10 establishments where cooling of TCS food was observed. The 80% out-of-compliance should not be interpreted to mean that foods were not cooled properly 80% of the time.

Full Service Restaurants

Data Items (Food Safety Practices/Behaviors)

% Out-of-Compliance



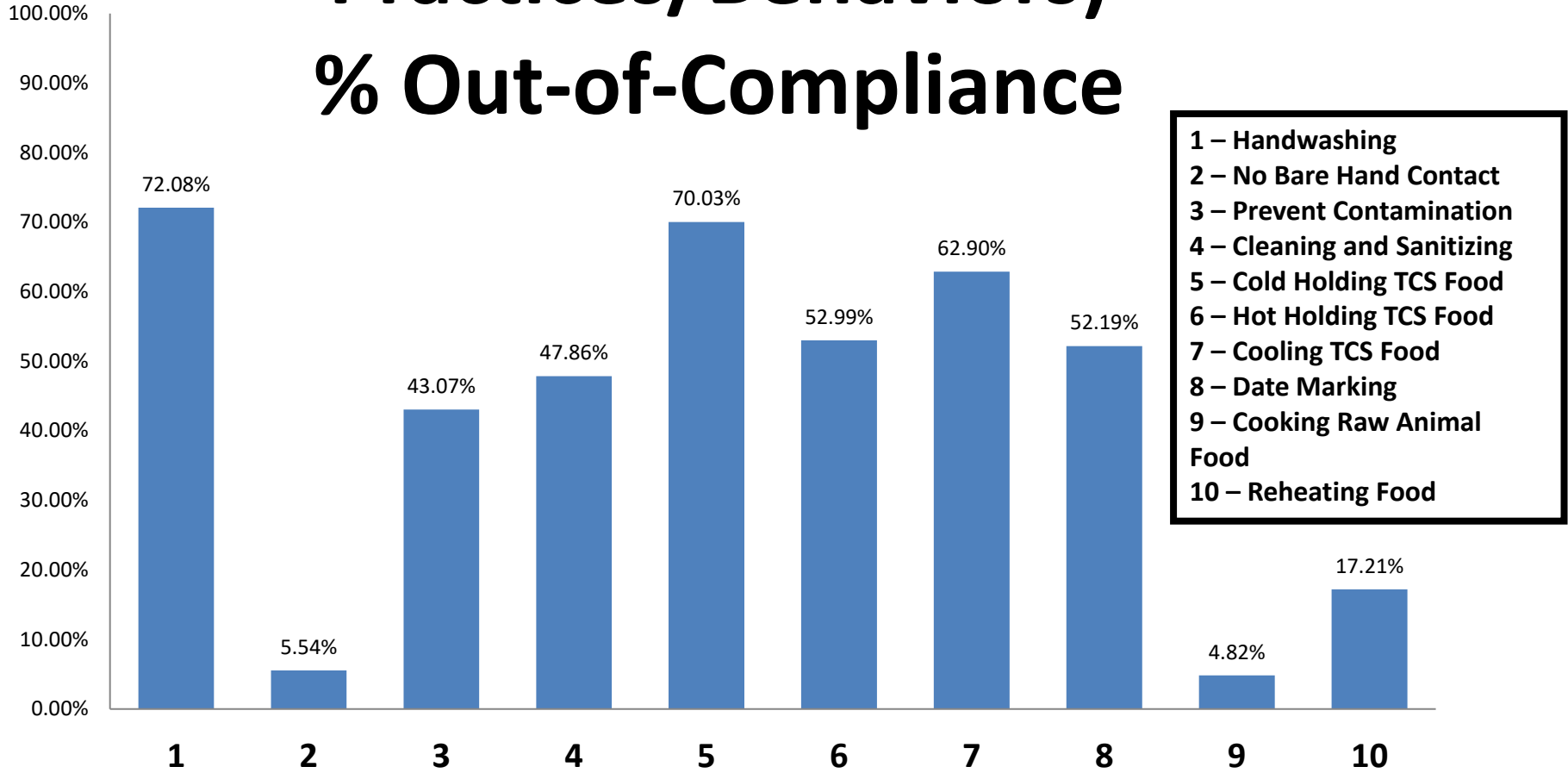
- 1 – Handwashing
- 2 – No Bare Hand Contact
- 3 – Prevent Contamination
- 4 – Cleaning and Sanitizing
- 5 – Cold Holding TCS Food
- 6 – Hot Holding TCS Food
- 7 – Cooling TCS Food
- 8 – Date Marking
- 9 – Cooking Raw Animal Food
- 10 – Reheating Food

	1	2	3	4	5	6	7	8	9	10
Total OUT	323	133	265	246	341	116	196	272	64	48
Total obs. (IN + OUT)	392	396	396	396	396	334	273	385	304	131



Deli Data Items (Food Safety Practices/Behaviors)

% Out-of-Compliance



Assessing Food Protection Manager Certification



- **More than 70%** of the restaurants in this study operated in jurisdictions that required a Certified Food Protection Manager (CFPM)
- Most restaurants were found to have a **CFPM employed and present at the time of data collection**
- If **no other study variables** are taken into account, **restaurants that had a CFPM in charge and present at the time of the data collection performed better than those without a CFPM employed or present.**



Food Safety Management System Procedures (P), Training (T), Monitoring (M) Rating

- 1 Nonexistent**
- 2 Underdeveloped**
- 3 Well-developed**
- 4 Well-developed and Documented**

Calculating the “Score” Food Safety Management System (FSMS)



EXAMPLE – Poor Personal Hygiene Risk Factor

Data Item	Procedures	Training	Monitoring
#1 – Employees practice proper handwashing	2	3	3
#2 – Employees do not contact ready-to-eat foods with bare hands	2	2	3

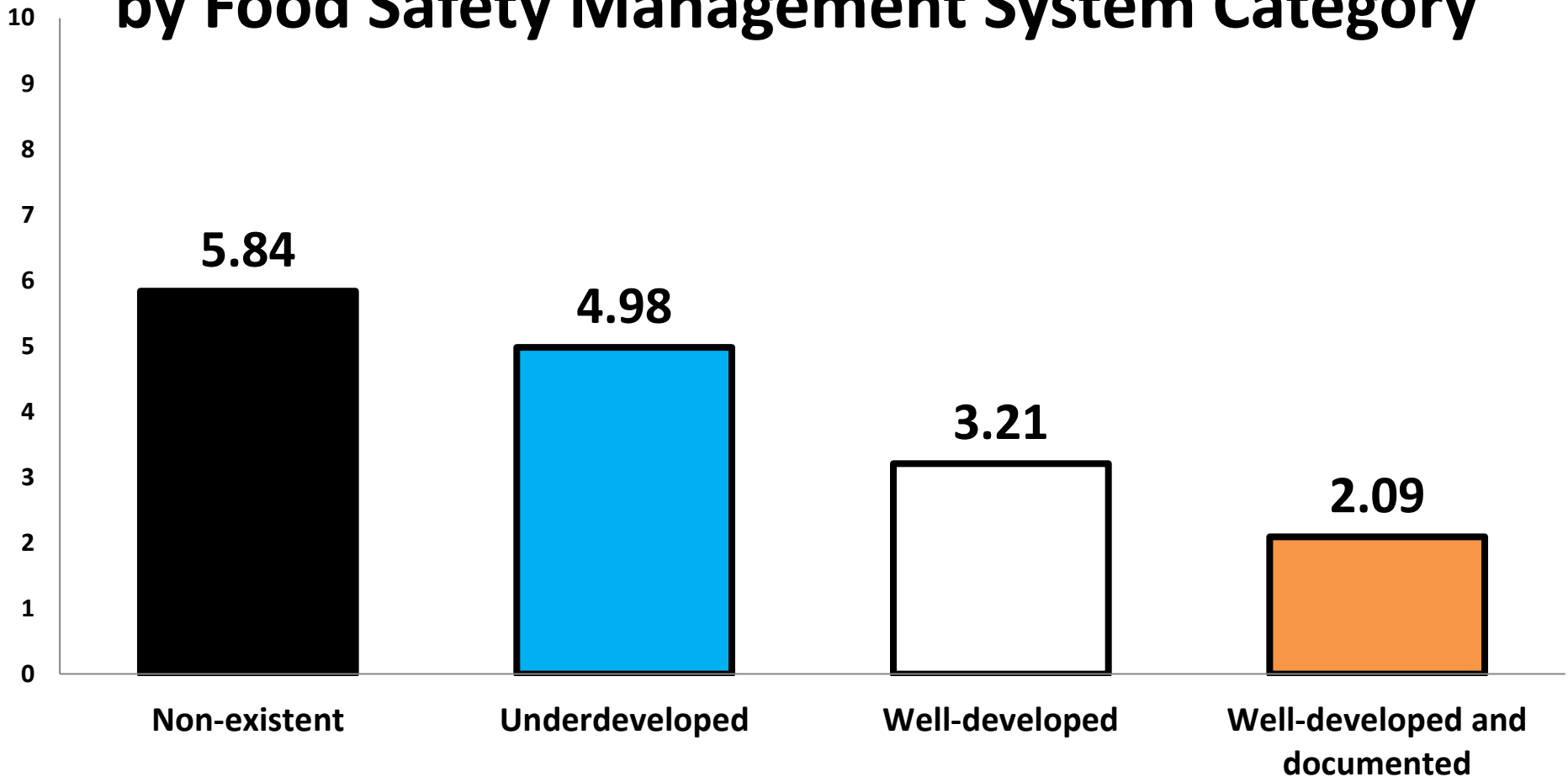
The score is calculated as the sum of all the PTM ratings divided by the number of ratings given:

$$2+3+3+2+2+3 = 15/6 = \underline{\underline{2.5}}$$

FSMS Description	FSMS Calculated Score
Non-Existent	1.0
Underdeveloped	>1.0 and <3.0
Well Developed	≥3.0 and <4.0
Well Developed & Documented	4.0

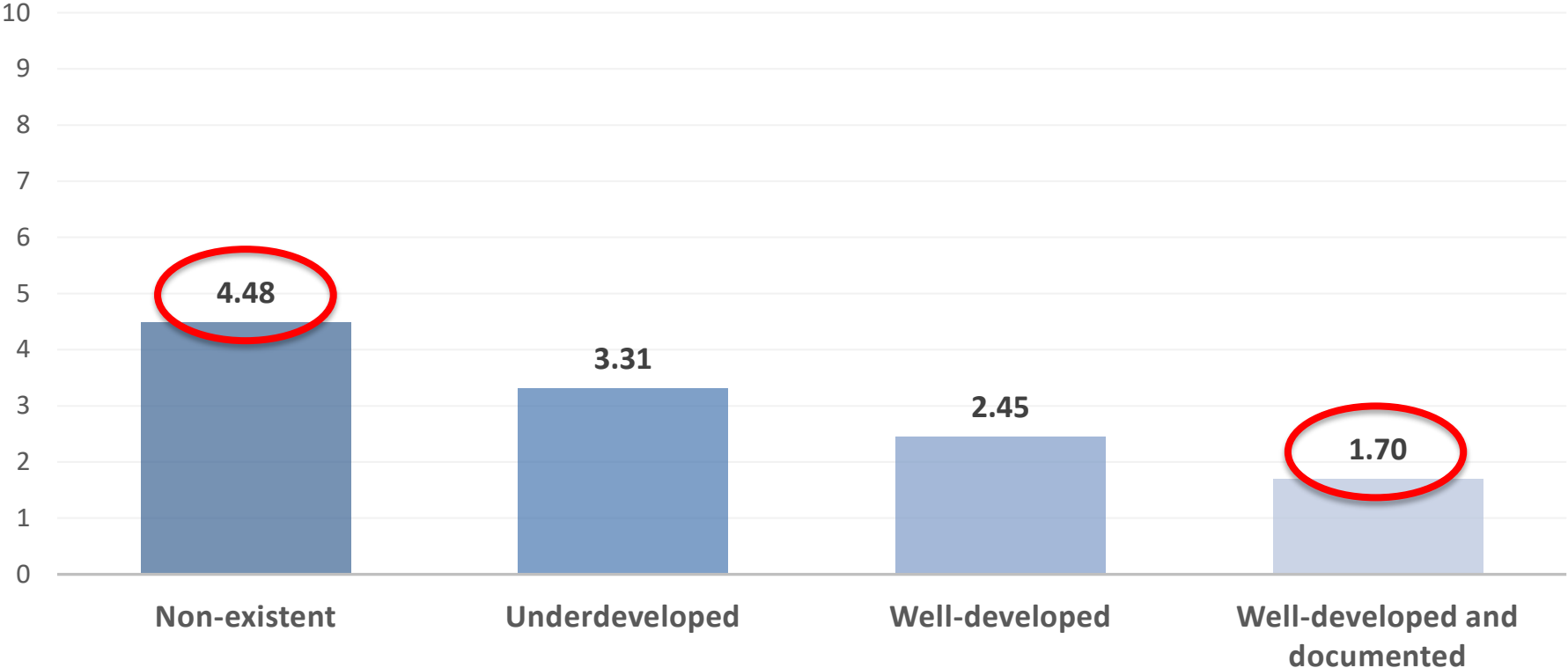
Full Service Restaurants

Average Number Primary 10 Data Items Out-of-Compliance by Food Safety Management System Category





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Average Number
Primary Data Items Out-of-Compliance
by Food Safety Management System Category



RESTAURANT SUMMARY

Occurrence of Out-of-Compliance Data Items (Food Safety Practices/Behaviors)

- Restaurants had the **best control over**:
 - **Ensuring no bare hand contact with ready-to-eat foods**
 - **Cooking raw animal foods to their required temperatures**
- Restaurants had the **least control of**:
 - **Employee handwashing** (includes both when to wash and how to wash properly)
 - **Cold holding of foods requiring refrigeration**



RESTAURANT SUMMARY



Food Safety Management Systems (FSMSs) and Out-of-Compliance Data Items (Food Safety Practices/Behaviors)

- **Food Safety Management Systems were the strongest predictor** of data item being Out-of-Compliance in both fast food and full service restaurants
- Restaurants with well-developed FSMSs have significantly fewer food safety practices/behaviors Out-of-Compliance than did those with “less developed” FSMSs

RESTAURANT SUMMARY

Certified Food Protection Managers (CFPMs) and Food Safety Management Systems

- Restaurants that had a CFPM who was the person in charge at the time of the data collection had significantly better food safety management system scores than those restaurants that did not have a CFPM present or employed.



Questions?

