Standard 9
Program Assessment

FDA Voluntary National
Retail Food
Regulatory Program Standards

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Standard 9
Program Assessment

This Standard applies to the process used to measure the success of a jurisdiction’s program in reducing the occurrence of foodborne illness risk factors to enhance food safety and public health in the community.
Standard 9
Requirement Summary

Three Core Requirements

1. Conduct a study on the occurrence of the 5 foodborne illness risk factors

2. Analyze the data and create a risk factor report on the outcomes and conclusions of the study

3. Implement a targeted intervention strategy designed to address risk factors most in need of attention
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Description of Requirement

• Food from Unapproved Source
• Improper Holding/Time & Temperature
• Inadequately Cooking
• Poor Personal Hygiene
• Contamination Equipment/Protection from Contamination
Facility Types

• 3 industry segments and 9 facility types that must be included in a jurisdiction’s study

• The 2016 Conference for Food Protection unanimously passed an issue recommending that the facility types in Standard 9 be changed *

*See draft of 2017 Retail Food Program Standards
www.fda.gov/RetailFoodProtection
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Risk Factor Study Facility Types
(Prior to the 2016 Conference for Food Protection)

Institutional Foodservice
- Hospitals
- Nursing Homes
- Elementary Schools (K-5)

Restaurants
- Fast Food Restaurants
- Full Service Restaurants

Retail Food Stores
- Delis
- Meat & Poultry Markets/Departments
- Seafood Markets/Departments
- Produce Markets/Departments
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Risk Factor Study Facility Types
(Included in the DRAFT 2017 Standards)

• Health Care
• Schools (K-12)
• Restaurants
• Retail Food Stores

NOTE: Jurisdictions have the flexibility to create more defined areas within the industry segments

EXAMPLE: Creating two restaurant facility types - Full Service Restaurants & Fast Food Restaurants
Current FDA Facility Types

• Health Care
  ➢ Hospitals
  ➢ Long-Term Care Facilities

• Schools (K-12)

• Restaurants
  ➢ Fast Food Restaurants
  ➢ Full Service Restaurants

• Retail Food Stores
  ➢ Must have a Deli Operation
  ➢ If the selected store has a Seafood and/or Produce Dept., separate data collections will be performed
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Description of Requirement

Study Time Frames

• Initial study data collection and report to be completed within 60 months of enrollment

• Updated once every 5 years
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**Description of Requirement**

**Study Time Frames (cont.)**

- The data collection may occur at various times over the 60 month period:

**Example**

1\textsuperscript{st} Year – Restaurants

2\textsuperscript{nd} Year – Retail Food Stores

3\textsuperscript{rd} Year – Schools
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Description of Requirement

Trend Analysis
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Description of Requirement

Study Options

• May use inspection data as the foundation for the Study or,
• Perform separate study data collections
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Description of Requirement

Considerations in Choosing a Study Option

• Research vs Regulatory

• Quality assurance control

• Uniformity in marking observations during inspections

• Sample size and staff resources
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Description of Requirement

Data Collection Reports

• An analysis is made of the data collection and a report on the outcomes/conclusions
• Report must identify risk factors in need of attention & provide a method for assessing trends over time
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Description of Requirement

Intervention Strategies

• Targeted intervention strategy designed to address the occurrence of the risk factor(s) identified in the jurisdiction’s study
• Intervention strategy can be specific to one risk factor area
• Intervention strategy should be implemented after the 1st data collection (baseline) is completed
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Description of Requirement

Examples of Intervention Strategies

• Risk Control Plans
• Changes/Updates to their prevailing Food Code
• Education and Training Activities
• Compliance and Enforcement Strategies
• Effectiveness of the intervention strategy must be evaluated
Quality records required for the Standard include:

- Survey reports
- Survey data collection tools or inspection sheets
- Documentation regarding industry segments surveyed and timeframe completed
- Documentation of the performed intervention strategies
- Documentation that the effectiveness of the performed interventions is evaluated
Voluntary National Retail Food Regulatory Program Standards - Resources

• FDA Retail Food Specialists Directory
  – www.fda.gov/RetailFoodProtection
Questions?