



Standard 9 Program Assessment

FDA Voluntary National Retail Food Regulatory Program Standards

**Donna Wanucha, FDA Retail Food Specialist
Office of State Cooperative Programs**

**NACCHO Retail Food Risk Factor Study
Webinar Sharing Session
June 27, 2017**



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

Standard 9

Description of Requirement

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

Standard 9

Description of Requirement



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

Standard 9



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

Standard 9



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

Standard 9

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

Standard 9

Description of Requirement

Study Time Frames (cont.)

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

Example

1st Year – Restaurants

2nd Year – Retail Food Stores

3rd Year – Schools

Standard 9

Description of Requirement

Trend Analysis





Standard 9

Description of Requirement

Study Options

- May use inspection data as the foundation for the Study or,
- Perform separate study data collections

Standard 9

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

Standard 9

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

Standard 9

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

Standard 9

Description of Requirement

Examples of Intervention Strategies

- Risk Control Plans
- Changes/Updates to their prevailing Food Code
- Education and Training Activities
- Compliance and Enforcement Strategie
- Effectiveness of the intervention strategy must be evaluated

Standard 9



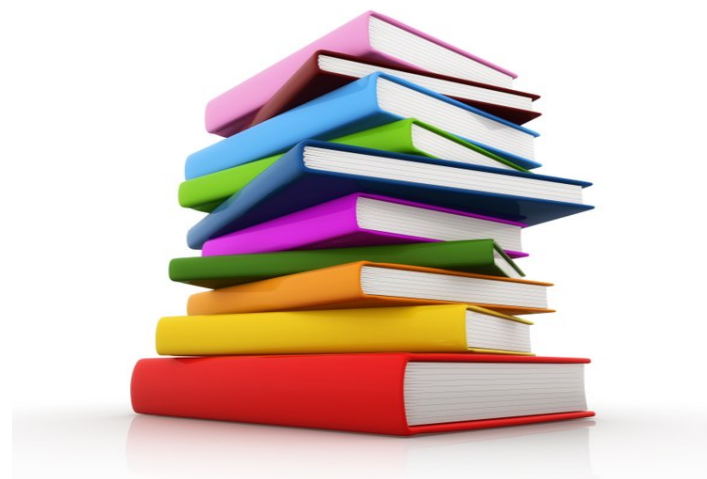
Documentation

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?

