

Staffing Updates

• Managing vacancies and turnover- Worked on salary adjustments for entry levels to help acquire applicants and maintaining increases for existing staff when an MOU with another agency separated.

Training/Standardization

- Training has been combination of in person and virtual type trainings.
- With turnover, Level 1 trainings are very much in demand. Providing several HACCP trainings to cover increase in demand.

Regulations/Legislation

- Currently on the 2017 version of FC.
- Homemade Food Freedom Act

Retail Program Standards Activities

- Compliance with Standard 2, 3, 5, 7.
- Maintaining these and working on others to varying degrees.

Compliance and Enforcement

• New legal team and leadership, reevaluating processes.

Industry and Community Relations

- Work with Food Safety Advisory Council that has representatives from industry, counties, Dept of Ag, Education, and other related fields.
- Virtual Open meetings during pandemic
- Survey stickers for inspections

Consumer Health Service Oklahoma State Department of Health

Program Uniformity • Training follows FDA Program Standard 2. • Work with Tulsa City County Health Department and Oklahoma City County Health Department to provide training opportunities for their staff. **Retail Flexible Funding Model** • 3 NEHA FDA Retail Food grants. Special Project (1 year), Training and Travel (1 year), Maintenance and Advancement (3 year). CSIP completed.

Foodborne Illness

- No major outbreaks. Did have some infant formula tested due to a confirmed Cronobacter sakazakii. Formula was not connected to outbreak and ended up testing negative.
- Implemented a monthly meeting with Epi team to watch for trends and collaborate.



Special Projects

• Special Projects- Virtual kitchen training in development with NEHA Retail Grant for onboarding.



Contact: Travis Splawn Title: Director of Consumer Health Service Email: traviss@health.ok.gov