Retail Program Standards 3, 4, and 6 describe practices employed by a program conducting risk-based inspections.

**WHY RISK-BASED INSPECTIONS IN RETAIL FOOD SAFETY MATTER**

& how they can promote smarter food safety by improving your local health department’s interaction with retail food establishments.

To help jurisdictions, the U.S. Food and Drug Administration released a model Food Code you can adopt to ensure the safety and protection of food offered at retail establishments.

The Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards) help create a highly effective and responsive retail food regulatory program.

Food Code + Retail Program Standards = Framework Addressing Root Causes of Foodborne Illness Outbreaks (FBIOs).

Jurisdictions that conform to all three Standards have policies and procedures in place to implement an effective risk-based inspection program!

<table>
<thead>
<tr>
<th>Standard 3</th>
<th>Standard 4</th>
<th>Standard 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Program Based on Hazard Analysis and Critical Control Point (HACCP) Principles</td>
<td>Uniform Inspection Program</td>
<td>Compliance and Enforcement</td>
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</tbody>
</table>

Local Health Departments: Keys to Implementing Risk-Based Inspections

- Utilize funding streams that support efforts to adopt Risk-Based Inspections, improve inspection outcomes, retain staff, and fill regulator roles.

   ...we've been very intentional about our hiring. We want to hire people who are passionate about food safety....

   — excerpt from a local health jurisdiction interview by NACCHO and CFP.

Identify available resources that highlight the benefits of using Risk-Based Inspections in retail food regulation.

Use available training opportunities to reframe inspections around the identification and control of foodborne illness risk factors.

Our resources can help local health departments apply risk-based inspections!

- Connect with FDA’s Retail Food Specialists and invite them to local government meetings or onsite “meet and greets” with upper management to talk about the importance of risk-based inspections.

- Utilize success stories of jurisdictions who successfully conformed to Retail Program Standards to show return on investment to leadership at bit.ly/RPSMentorshipResources.

- Build strong partnerships between local, state, and federal stakeholders, the retail food industry, and elected officials to ensure the benefits of doing this work is known locally and nationally!

- Look for training, funding opportunities, and relevant resources to aid SLTs implementing risk-based inspections at www.retailfoodsafetycollaborative.org.