

Commonwealth Healthcare Corporation - Saipan

Background

State: Northern Mariana Islands

HD Population Size Served: 50,000

Number of Retail Food Establishments Inspected: 1500 estimated

Retail Program Standards Met by Verification Audit/Working On: No standards met. Working on Standard 3

Year Enrolled in the Retail Program Standards: 2016

NACCHO Mentorship Program Cohort(s): 9

Version of Food Code: None

Pursuing Accreditation (Y/N?) If Y, have you achieved accreditation?) Yes. Have not achieved accreditation yet.

The Commonwealth Healthcare Corporation (CHCC) aims to improve the CNMI health and well-being through excellence and innovation in service. In alignment with this overall mission, the Bureau of Environmental Health (BEH) strives to ensure the protection of the general public and consumers against adverse effects that may result from hazardous environmental health and unsanitary conditions. The BEH regulates a wide range of environmental public health activities but has a large emphasis on food safety and consumer protection. The BEH is committed to provide timely environmental health and sanitation education, training, quality inspection and enforcement to employers and employees working in retail food establishments.

Role in Mentorship Program

- Mentee or Mentor? Mentee
- Who were you paired with? Tacoma-Pierce County Health Department

Accomplishments in the Mentorship Program

- What Standard(s) did you work on and what did you accomplish?
 - a. As part of the program, we chose to work on Standard 3: Inspection Program based on HACCP Principles. We were able to revise our inspection form to meet the requirements for identifying risk factors and interventions. We were also able to create risk categories for food establishments and inspection frequencies that will help standardize our work. We are still in the process of drafting the required policies for onsite corrective actions, long-term control, follow-up activities, variance and HACCP. Unfortunately, we did encounter a setback given the current pandemic we are in which affected our time and commitment to the project deliverable timeline.

Lessons Learned/Tips in Mentorship Program or working on Retail Program Standards

- Example 1: Preset regularly scheduled meetings with mentor to help stay on track. It's easy to get side tracked into other duties and lose focus on the goal, but constant communication and meetings will definitely help.
- Example 2: Use resources from other health departments and those offered on foodshield. Take what's already available online and tweak it to fit your program.
- Example 3: Have a good support team in your department who can share the workload and commit the time. During this pandemic, we were pulled out of normal duties which put a delay in the work, but if you're able to work with a strong team to take on tasks while you're directed to other duties, can help keep the project going.

Contact

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Link to food safety program website: chcc.gov.mp