

AFDO 2019 Learning Lab

Measuring Success, Reducing Foodborne Illness, and Collaboration

A discussion of the value of risk factor studies for
all retail food safety stakeholders!

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Objective 1

Donna Wanucha, REHS

Retail Food Specialist

Office of State Cooperative Programs

Office of Regulatory Affairs U.S. Food and Drug Administration



- Explain the purpose and objectives for conducting a retail food risk factor study

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Objective 2

Mark Speltz

Bureau Chief

Iowa Department of Inspections and Appeals

Food and Consumer Safety Bureau



- Discuss how conducting a retail food risk factor study can benefit a jurisdiction's retail food protection program

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Objective 3

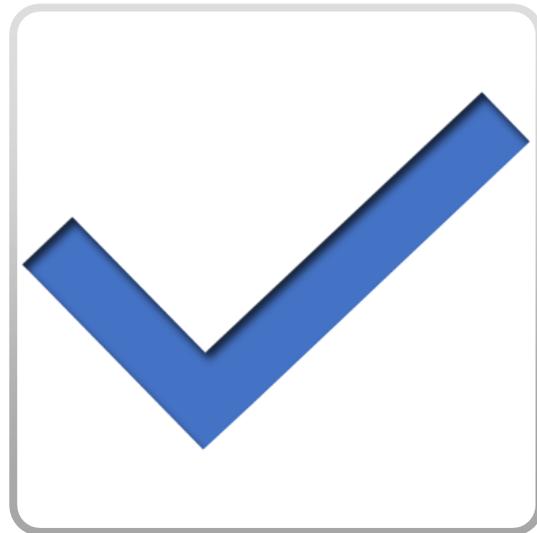
Pete Salsbury

Project Manager

Office of Food Safety

Center for Food Safety and Applied Nutrition

U.S. Food and Drug Administration



- Summarize the Standard 9 Program Assessment criteria for conducting a retail food risk factor study

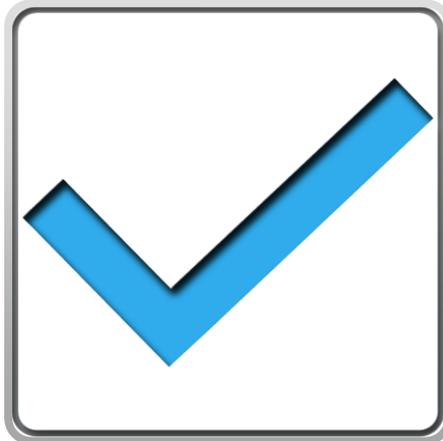
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Objective 4

Dionne Crawford, CP-FS

Manager of Restaurant Food Safety

US Supply Chain Management McDonald's Corporation



- Explain how risk factor study data can and is used by industry and regulators to change food safety behaviors

Review of the Standard 9 Criteria for Conducting a Risk Factor Study

Chris Smith

Branch 3 Director, U.S. Food and Drug Administration

- Study must assess the occurrence of the **5 FBI Risk Factors**
- **Scope of the Study** – Facility Types to Include
- Jurisdiction may use **Inspection Data** as foundation for the Study
- **Frequency** of data collections for a jurisdiction's Study
- Implementation of a **Targeted Intervention Strategy** designed to address the occurrence of risk factors needing priority attention as identified in the Study
- Snapshot results from **FDA 2013-2014 Study**

Purpose and
Objectives for
Conducting a
Retail Food Risk
Factor Study

- **Andre Pierce**
Director, Division of Environmental Health & Safety, Wake County Government, North Carolina
- **Jason Reagan**
Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia
- **Mark Speltz**
Bureau Chief, Food and Consumer Safety Bureau, Iowa Department of Inspections and Appeals

Our Expert Panel

- Why did you do your study when you did it?
- What was your path to doing a risk factor study?
 - Did you use a separate study survey tool or inspectional data?
 - How did you prepare staff to do data collection- standardization/calibration/training
 - How did you determine facility definition and sample sizes?
 - QA control- how was it done?
 - What other resources or Best Practices did you use to help get you started?
- What intervention strategies have you implemented because of your findings?

Benefits to a Jurisdiction's Retail Food Protection Program

- Group Exercise
 - 10 Benefits
 - Go!



Benefits to a Jurisdiction's Retail Food Protection Program

- **Assesses strength and gaps in essential program services**
Identifies the gaps in your program where more resources are needed to properly address them and improve the status of any given risk factor. These could include training, staff, rule changes, etc.
- **Establishes program priorities and intervention strategies – reduce occurrence of Foodborne Illness Risk Factors**
Identifies what your gaps are so you can be creative in identifying intervention strategies to address those gaps.
- **Creates a mechanism that justifies retail food program resources (budget, staff, equipment, etc.) and allocated them effectively and efficiently**
Provides justification of the existence of your program to upper management/leadership.

Benefits to a Jurisdiction's Retail Food Protection Program

- **Provides lasting impact on and buy-in from industry**

Focusing on the risk factors during a study supports the idea of Active Managerial Control and shows industry that the program is focused on the important issues in a retail food establishment.

- **Performing a statistically sound study provides credibility for your program**

It shows that you care about more than just numbers of inspections; you care about making positive changes to protect the public health.

- **The study changes the dynamics between industry and regulatory retail food safety professional**

The study can create positive change in the relations between industry and regulatory retail food safety professional, especially when data collection is done independent from a compliance visit.

Your Time is Valuable and WE Appreciate You!

- **Celebrating Success... FDA Retail Specialist and Jurisdictions that Achieved the Standard!**
- **Session Leaders!**
 - Donna Wanucha
 - Mark Speltz
 - Pete Salsbury
- **Thank You!**
 - **Chris Smith**
 - **Dionne Crawford**
- **Expert Panel...**
 - Andre Pierce
 - Jason Reagan
 - Mark Speltz

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