

NJ's Retail Food Protection Initiatives

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FOOD & DRUG SAFETY PROGRAM

NJDHSS Goals for Retail Food Inspections in NJ

- **Public Health:** Encourage Inspections based on identifying and controlling the Foodborne Illness Risk Factors in food establishments.
- **For Industry:** Develop and promote an Inspection approach that is professional, and consistent from one health jurisdiction (and from one REHS to another).
- **For Regulators (REHSs):** Develop the Inspection tools and enforcement provisions to conduct inspections professionally, efficiently and expediently.

Today's Topics

- Status NJ's Mandatory Food Manager's Certification Program
- Risk Based Retail Food Inspection Standardization Initiative
- Changes in the FDA's 2009 Food Code
- Proposed Chapter 24 Rules Revision
- Upcoming Training Sessions
- Computer Based Inspections
- Q & A

UPDATE:

Food Manager's Certification

Effective 1/2/10

ServSafe Exams in NJ

2009 v. 2008

■ October	1360	847
■ November	1562	680
■ December	1763*	747*
■ January	1111*	369*
■ February	<u>1689</u>	<u>1006</u>
TOTAL	7485	3649
Highest Week	765	333

* = 1 week missing

Food Protection Certification Training Programs in NJ

Approximately 180 Trainers

– Industry:

■ Supermarkets, Food Banks, Chain Restaurants,
NJ Restaurant Association, NJ Food Council

– Health Departments

– Academia

■ Community Colleges, Rutgers University

– Training Companies

– Private Instructors

– *What direction do you provide to your operators?*

Who is Required to be “Certified”

- At least 1 Person in charge (PIC) in Risk type 3 food establishments

Risk type 3 food establishment is:

- Involved in complex food processing including the cooking, cooling and reheating of 3 or more PHFs.

Or

- Prepares AND serves PHFs including the extensive handling of raw ingredients AND serves a “Highly susceptible population” .

Risk type 3 food establishments

EXAMPLES:

Full service restaurants, commissaries,
diners, catering facilities

and

Hospitals, nursing homes, pre-schools,
child care centers, assisted living facilities
that prepare foods including raw
ingredients on site. (Not Heat 'N Eat)

Which facilities are NOT Risk type 3 food establishments

- Hospitals, nursing homes, pre-schools, child care centers, assisted living facilities that **DO NOT** prepare and serve potentially hazardous foods including the handling of RAW ingredients
 - (ie. Heat 'N Eat facilities)

How does the PIC become “Certified food protection manager”?

2.1(b) By passing a Conference for Food Protection (CFP) accredited food safety certification exam

Who is the CFP?

- **CFP** comprised of federal, state, local regulatory officials, retail food, foodservice industry, academia
- Develop the FDA Food Code and supplementary materials ie. Risk-based Inspection Check Sheet, to enhance Retail Food Protection programs throughout the U.S.

What is the role of the CFP in food safety certification?

- The CFP evaluates food safety certification training programs and examinations

Current CFP accredited food safety certification examinations

- ServSafe
- National Registry for Food Safety Professionals
- Thomson-Prometric

What does “current” mean?

The currency of the food safety certificate is dependent upon the re-certification requirements of the certification organization.

- ServSafe: Recertification exam every 5 years.
- National Registry for Food Safety Professionals: Recertification exam every 5 years.
- Thomson Prometric: Recertification exam every 5 years.

Enforcement Actions

- “Conditionally Satisfactory” rating with reinspection.
- Summons
- Grace period?
- Other?
- Do you provide information on possible certification programs?

UPDATE:

FDA 2009 Food Code

FDA 2009 Food Code Updates

- FDA Food Code 2009 was issued in November 2009.
- The FDA Food Code is a federal guidance document and is not enforceable in NJ unless adopted under the Chapter 24 rules or thru local ordinance.

FDA 2009 Food Code Updates

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- Added "Mechanically Tenderized"
- Added "Non-continuous cooking"
- Revised "Potentially Hazardous Food (Time/Temperature Control for Safety Food)" subparagraph (2)(a) by adding, "cut leafy greens"
- Added "Priority item"
- Added "Priority foundation item"
- Added "Core item"

UPDATE:

Chapter 24 Rules Revision

Chapter 24 Rules Revision

- Rule sunsets January 2012
- Requires Readoption by that time
- Current Chapter 24 rules are based on 2001-03 Food Code
- Actively seeking to incorporate the 2005 and 2009 FDA Food Code provisions in the new Chapter 24 rules
- Developing Chapter 24 Revisions Committee
- State & local health departments (Associations), Retail Food and Foodservice industries, Academia, others

UPDATE:

**Retail Food Protection
Training Programs**

Upcoming Training Sessions

- Risk-based Retail Food Inspection Standardz Workshop

Sponsored by Bloomfield Health Dept

April 27 & 28th

- FDA “Specialized Processing for Retail”

June 29th & 30th Princeton?, NJ

UPDATE:

**Computer-Based
Retail Food Inspection
Programs**

Computer-Based Inspections

- Very Useful Tools “Built-in Standardization”
- The “Focus” of the Inspection may still be lacking
 - Focus on the Risk Factors
- Does not Write Itself
 - Need to Pay attention to properly completing the Inspection Check Sheet and writing the narrative section of the report
- If Programs are “liquid” can be easily modified and updated.
- NJDHSS/ Best Practices Committee will be providing updated information (forms, written violations “Notes”, posters, educational materials etc to the software companies.

Risk-based Inspection Field Standardz Program

NJDHSS Continue to make progress in completing Field Standardization of REHSs

Current list of “NJ Certified Retail Food Specialists”

Atlantic County HD, Bergen County HD, Branchburg HD, Clifton HD, Hillsborough HD, Middlesex County HD, Montgomery HD, Newark HD, Vineland HD, Westfield HD, pending: Warren County HD, Montclair HD

ADDITIONAL TRAINERS NEEDED!

NOT FOR EVERYONE!

QUESTIONS?