Food Safety Partnership Meeting

Monday, January 23, 2023 8:30 – 10:00 a.m.

Thank you for joining us!

The meeting will begin shortly.





Virtual Meeting

- Thank you for attending!
- Platform: WebEx Events
 - You are not able to unmute
 - You cannot show your camera
 - Chat to "All Panelists" to share ideas, ask questions, and give comments.
 - Send questions at any time; some will be held until Q&A time
- A copy of the slides will be posted on www.snhd.info/ehrcp





Agenda

- Welcome & meet the SNHD Food Operations Leadership Team
- FDA Food Code as a Model for Food Safety
- Process to Update SNHD Regulations
- Environmental Health Updates
- Q&A





EH Food Management Team

Chris Saxton
Director of
EH

Aaron DelCotto Food Operations General Inspection Manager Larry Rogers
Food Operations
Regulatory Compliance
Manager

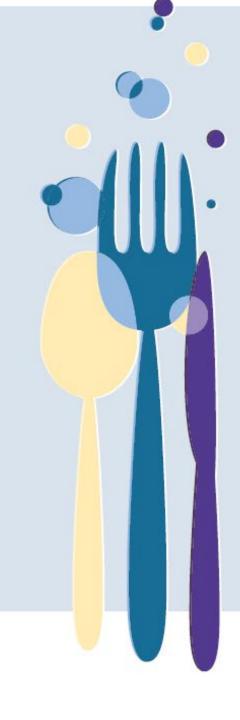
Karla Shoup Consumer Health Manager

Tanja Baldwin
(Downtown)
Alexis Barajas
(Spring Valley)
Tamara Giannini
(Strip)
Jason Kelton
(North LV)
Mikki Knowles

(Paradise) Robert Urzi (Henderson) Nikki Burns Savage (Specialized Foods) Christine Sylvis (Regulatory Support)

Mark Bergtholdt (Special Programs) Candice Sims (Plan Review)









FDA FOOD CODE: A MODEL FOR FOOD SAFETY

PRESENTED BY:
CHRISTINE SYLVIS
EH SUPERVISOR
REGULATORY SUPPORT OFFICE

FDA MODEL FOOD CODE

- State, local, tribal, territorial, and federal regulators use the *FDA Food Code* as a model to develop or update their own food safety rules and to be consistent with national food regulatory policy.
 - A model code for safeguarding public health
 - Scientifically sound, technical, and legal basis for regulating the retail segment of the food industry
 - Provides uniform guidance on food safety



HISTORY AND TIMELINE

- Between 1993 and 2001, the Food Code was issued every two years.
- With the support of the Conference for Food Protection (CFP), FDA decided to move to a four-year interval between complete Food Code editions.
 - a Food Code Supplement is published in the two-year interim period between full editions
- o 2005, 2009, 2013, 2017, 2022 (new four-year cycle)



NEW RELEASE



Constituent Updates

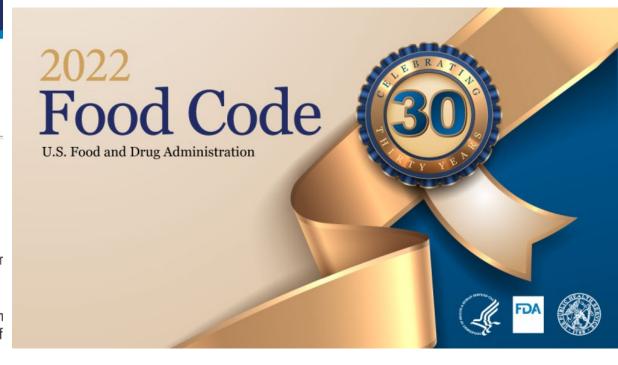
Center for Food Safety and Applied Nutrition

FDA Releases 2022 Food Code

December 28, 2022

The U.S. Food and Drug Administration (FDA) today issued the <u>2022 edition of the FDA Food Code</u>, which provides guidance to state and local authorities and retailers to help mitigate foodbor illness risks at retail and provide a uniform set of national standards for retail food safety.

The 2022 edition commemorates 30 years of the FDA Food Code in its current format. It represen the FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service, and while it is a model code that is not required, it has been widely adopted by state, local, tribal and territorial agencies that regulate more than one million restaurants, retail food stores, vending operations and food service operations in schools, hospitals, nursing homes, and childcare centers.





HOW THE FOOD CODE IS UPDATED

CFP MISSION

Though federal, state, and local governments are primarily responsible for setting food safety standards, many other organizations share a stake in carrying out enforcement of the standards. The Conference for Food Protection brings together representatives from the food industry, government, academia, and consumer organizations to identify and address emerging problems of food safety and to formulate recommendations. The Conference seeks to balance the interests of regulatory and industry while providing an open forum for the consideration of ideas from any source.





CFP ADMINISTRATION

The Conference Chair and Vice Chair are selected each Conference cycle from among the Board voting members. The Board is composed of twenty-three 23 voting members as follows:

- 6 members from State food regulatory agencies
- 6 members from local food regulatory agencies
- 3 members from federal food safety agencies 1 each from FDA, USDA and CDC
- 6 members from the food industry at least 1 representing food processing, food service, retail food stores, and food vending
- 1 member from an academic institution, and
- 1 member representing consumers.

The Board also has non-voting Ex-Officio members.
Standing Committee Chairs and Council Chairs and Vice Chairs attend Executive Board Meetings.

Board members serve through three CFP Biennial Meetings.





COUNCILS

COUNCIL I deliberates on Issues pertaining to laws, regulations, and model codes governing the safety of food.

COUNCIL II deliberates on Issues relating to program evaluation, education, training, and certification as well as Issues regarding the CFP Constitution and Bylaws, procedures, and memoranda of understanding.

COUNCIL III deliberates on Issues of food science and technology related to food safety





BIENNIAL MEETING PROCEDURES



After deliberating each Issue, Councils may accept an Issue recommendation as submitted, amend the Issue recommendation, vote to take no action, or vote to refer the Issue to another Council.



At the close of Council deliberation, all final Issue recommendations are submitted to the Assembly consisting of designated Delegates from food regulatory agencies representing 50 states, 6 territories, and the District of Columbia.



The Assembly may accept or reject a Council's recommendation on each Issue; the Assembly may not edit a Council's recommendation.



CFP MOU WITH FDA AND USDA

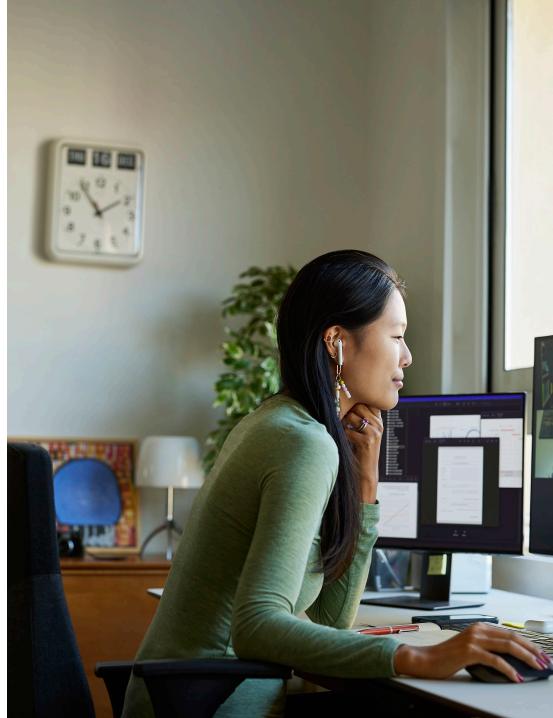
- After the Biennial Meeting, a letter is sent to the FDA and USDA by the Conference Chair
 - Conference recommendations for changes to the most current version of the FDA Food Code.
 - Other Conference recommendations to the FDA
 - Recommendations related to the USDA
- The federal agencies provide a response with explanation
 - FDA conceptually agrees
 - FDA partially concurs
 - FDA either does not concur or will need to further consider the matter

COMMITTEE WORK

During the biennium committees may:

- Study a specific issue
- Make a recommended change to the Food Code or Retail Program Standards
- Create guidance documents

CFP Committee Charges for the 2021-2023 Biennium



2021-2023 COUNCIL COMMITTEES

- Allergen Committee (reports to Council II; Issue 2020-II-011)
- CFP-ISSC Joint Shellfish Committee (reports to Council I; Issue 2020-I-004)
- Digital Food Safety System Committee (reports to Council II; Issue 2020-II-021)
- Disinfection of Food-Contact Surfaces Committee (reports to Council III; Issue 2020-III-035)
- Employee Food Safety Training Committee (reports to Council II; Issue 2018-II-001)
- Evaluation of Intended Use Hazards During Retail Meat Grinding Committee (reports to Council III; Issue 2020-III-015)
- Foodborne Illness Investigation Committee (reports to Council I; Issue 2020-I-015)
- Food Defense Committee (reports to Council II; Issue 2020-II-009)
- Food Safety Management System (FSMS) Committee (reports to Council II; Issue 2020-II-030)
- Local Regulatory Representation Committee (reports to Council II; Issue 2020-II-010)
- Retail Sushi HACCP Plan Standardization Committee (reports to Council III; Issue 2020-III-017)
- Safe Use of Reusable Containers Committee (reports to Council III; Issue 2020-I-024)



STANDING COMMITTEES (9)

Program Committee

Issue Committee

Resolutions Committee

Constitution and By-Laws Committee

Audit Committee

Strategic Planning Committee

Food Protection
Manager
Certification
Committee

Nominating Committee

Program Standards
Committee



GUIDANCE DOCUMENTS

- As a result of the Issue submission process, including deliberation and acceptance, the Conference for Food Protection may form a Committee that is charged with producing a guidance document related to retail food safety.
- The guidance documents are drafted through a representative Committee process and submitted back to the Conference for final review and approval. The guidance documents may be used by the FDA, other regulatory agencies, and the food industry, and may be referenced in the Food Code. They are available to any interested parties.
- www.foodprotect.org



2021 BIENNIAL MEETING APPROVED GUIDANCE DOCUMENTS

- Conference for Food Protection (CFP) Field Training Manual For Regulatory Retail
 Food Safety and Inspection Officers (2020 CFP Update)
- Comprehensive Guidance for Food Recovery Programs 4 separate handouts (infographics)
- Crosswalk Requirements for Foodborne Illness Training Programs Standard 5
 (available as a PDF and in MS Word)
- Food Allergen Notifications: A Guidance for Industry
- Guidance Document for Direct-to-Consumer and Third-Party Delivery Service
- Guide for Washing and Crisping Whole, Raw Fruits and Guide for Washing and Crisping Whole, Raw Fruits and Vegetables at Retail Food Establishments
- Standard 8 -- Staffing Levels -- 4 new documents offering an alternative method to determine staffing requirements
- Using NACMCF Parameters for Challenge Study Protocols for Retail Food Operators and Regulators (3 separate guidance documents available)
- Whole Roaster Pigs: Guidance for the Safe Handling and Cooking



FOOD CODE ADOPTION BENEFITS

- Promotes uniform national standards for retail food safety to reduce complexity and better ensure compliance.
- Ensures food safety regulations reflect the most current science available and evolve to reflect new science and knowledge, emerging technologies and to remain current with other federal laws.
- Created through a coordinated and collaborative process (Conference for Food Protection), the Food Code reflects input from all stakeholders: National, state and local regulators, industry, academia and consumers.
- Stakeholders can take advantage of scientific and personnel resources expended by FDA and other agencies to ensure the FDA Food Code is complete.
- Provides effective controls as a means of reducing the risks of foodborne illnesses within retail establishments, thus protecting consumers and industry from potentially devastating health consequences and financial losses.
- Provides a comprehensive approach to food safety management and provides extensive supporting documents and training.
- Creates a common/standardized food safety language that can improve communication between regulators and industry operators.



THANK YOU FOR YOUR ATTENTION.



ANY QUESTIONS?



The Conference for Food Protection 2023 Biennial Meeting and Workshop

Virtual Workshop: March 22 – 24, 2023
Biennial Meeting: April 24 – 28, 2023
WESTIN GALLERIA HOTEL • HOUSTON, TEXAS

Information Booklet

(Published October 2022; updated November 2022)



(SHAMELESS PLUG)

- Issue submission closes today
- Registration for the 2023 Biennial Meeting is now open
 - In-person and virtual options available

2023 Biennial Meeting | Biennial Meetings | Conference for Food Protection

Process to Update SNHD Regulations

Karla







Why revise regulations?

 Need to keep up with industry changes

Advances in science and technology

 Obsolete, outdated, impractical, unenforceable regulations





Who revises/develops regulations?



- SNHD program staff and legal department
- Stakeholders
- Governing boards
- It's a partnership

SNHD program staff

General review of existing regulations for obvious changes

Ongoing process between revision cycles

Comparison/evaluation against evidencebased practices, promising practices or practice-based evidence and impact on health equity if any

Federal laws
Model codes
State laws
Compare to other jurisdictions

> Draft proposed regulations





Who are stakeholders?
Members of industry

Consumers of regulated services

Ancillary businesses that support the regulated industry (developers, HOAs, suppliers, insurers.etc)

Other jurisdictions that regulate or interact with the regulated industry

Local governments, community organizations, concerned citizens

Stakeholder input

Listening session(s)

Informal preliminary meeting to get feedback on what changes the stakeholders would like to see in revised regulations

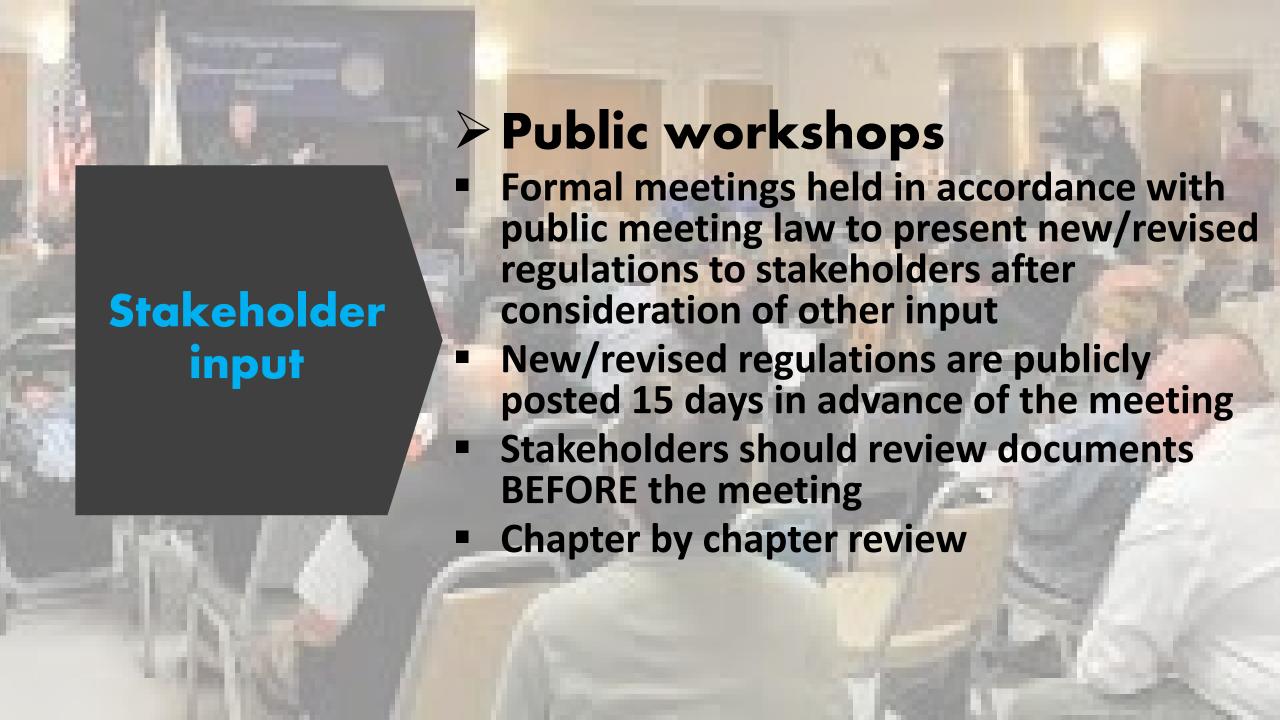
- Not required by law
- Stakeholders should review documents BEFORE the meeting – chapter by chapter review
- Information gathering only
- Draft documents may not be available for review at this point
- Opportunity to meet with SNHD staff involved in regulation revisions/development

Stakeholder input

Business Impact Survey

Stakeholders asked to provide written comment on economic and other business impacts of draft regulations

- Paper or electronic submission
- Required by state law
- May run simultaneously with listening sessions
- 15 business days to submit completed survey
- SNHD generates Business Impact
 Statement based on survey results







ONWARD TO IMPLEMENTATION!

Environmental Health Updates



EH Updates

Christine Sylvis, EH Supervisor





2023 Updated Food Regulation Status

- November 2022: The SNHD Board of Health (BOH) approved the new regulations!
- March 2023: The Nevada Division Of Public & Behavioral Health (NDPBH) BOH to hear the regulations
 - Regulations need to be approved by the State before we can start full promotion and training.
- April 2023:
 - Expected Regulation Update Training for industry hybrid (in-person and webinar) and webinar only. A recording of the training will be available online.



2023 Updated Regulation Resources

- A mailer will be sent to food establishments informing of the new Regulations and location of resources (estimated in April)
- Webpage: <u>www.snhd.info/foodreg23</u> will be the place to go (currently in development)
 - SNHD BOH approved draft Regulations
 - 2010 to 2023 comparison document
 - 2023 Regulation update summary document
 - Training information and registration, when available
 - Updated FERL documents



Food Handler Safety Training Cards (Health Cards)

- Inspection staff is checking for food handler safety training cards during inspections
 - Violation not currently assessed
- Thursdays at 5 p.m., appointments are added for the week after next
 - Check Fremont and Henderson locations!
- Same-day or next-day appointments are also added when capacity allows





Online Renewals

Who qualifies to renew their card online?



If you took the food safety test in-person at one of our locations after July 2018
(expiration date after July 2021), you may renew online rather than in person.
Standard card fees apply. No appointment is needed. Please follow the instructions below on how to renew online.

MAY <u>NOT</u> RENEW ONLINE

If you previously completed the one-hour video, completed the Vegas PBS training and testing, or took your last in-person test July 2018 or earlier, you are required to make an appointment to come in to test in-person for your renewal at one of our Food Handler testing locations.

^{*} A small number of people who qualify to renew online based on the expiration date may not be able to renew online.



INSPECTOR VERIFICATION

VERIFICACIÓN DEL INSPECTOR

Want to verify if your health inspector is with the Southern Nevada Health District?

Visit www.anhd.info/verifybadge or scan the QR Code below, then enter the inspector budge number found on the front of budge.

¿Quiere verificar si su inspector de salud es empleado de Distrito de Sajud del Sur de Nevada?

Visite www.snhd.info/verif/sbedge o escence el código QR a continuación, luego ingrese el número de placa del inspector (que se encuentra en la parte delantera de la placa),



www.snhd.info/ verifybadge



















Food Handler Safety Training Cards may now be

RENEWED ONLINE!

Most food handlers whose cards expired after July 2021 quality to nenew online rather than in person. Instead of a physical card, people who renew online receive a downloadable/printable certificate.

This conditions is equivalent to the card and should be accepted if presented in a printed or digital format.



MORE AT WWW.SNHD.info/foodhandlerrenewal

Special Process HACCP/Waiver Inspections

- Permits for facilities processing Specail Processes have been reassigned to the Specail Processes Team
- Specail Processes Team:
 - Tara Edwards, Senior EHS
 - Stephanie Hernandez, EHS II
 - TBD, EHS II
- Please send questions or issues regarding permits with Specail Process waivers or HACCP Plans to the Specail Process Team.
 Continue to work with the assigned inspector for facility wide issues.



9th Major Food Allergen



As of January 1, 2023, sesame is required to be labeled as an allergen on packaged foods, including dietary supplements.

• The law establishing this sesame labeling does not require food products that were already on their way to the store or in stock before 2023 to list sesame as an allergen on the label.



Next Meeting

April 17, 2023

Until then, please contact us at ehtrainingoffice@snhd.org or 702-759-1110

