



Retail-Foodservice Food Safety Consortium

Current Partners



Purpose

- 1.** enhance collaborations between retail food safety professionals
- 2.** identify & scientifically validate retail food safety practices
- 3.** collect, develop, review, & disseminate retail food safety resources
- 4.** identify & prioritize retail food safety research needs

Food Safety Training and Education Needs



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Goal of the Survey

- Improve resources available to Environmental Health Specialists who work with the retail-foodservice industry.
- Two objectives to achieve goal:
 - To identify opinions about food safety training of Environmental Health Specialists.
 - To determine the food safety training needs of Environmental Health Specialists.

Data Collection Method

- **Online survey (SurveyMonkey) posted for six weeks**
 - Food Safety Trainer (4 items)
 - Opinions about Food Safety Training (4 items)
 - Food Safety Training Needs (10 items)
 - Demographics (14 items)
- **Recruitment**
 - Respondents recruited by NEHA through online newsletter.
 - RFSC members also sent out announcements about survey to their constituency groups, even if non-NEHA member.
- **Incentive to participate**
 - Drawing for one of three NEHA food safety manager training kits (\$69.95 value)

Who Responded (N=344)

- **Age**
 - 25-44 years – 118 (40%)
 - 45-64 yrs --164 (56%)
- **Gender**
 - Male -- 157 (54%)
 - Female -- 136 (46%)
- **Education**
 - Four-year degree -- 183 (63%)
 - Post-graduate degree -- 89 (30%)

Credentials of Respondents

- State or local health department employee -- 190 (84%)
- REHS or RS – 190 (65%)
- Certified Professional – Food Safety (CP-FS) – 70 (24%)
- Certification exams administered by respondents:
 - National Registry for Food Safety Professionals® -- 42 (12%)
 - ServSafe® -- 91 (26%)
 - Prometric (formerly Experior Assessments) – 17 (5%)

Languages Spoken

- 47 respondents (14%) spoke a language other than English:
 - 19 Spanish; 6 spoke some Spanish
 - 3 French
 - 2 Chamorro (Polynesian language)
 - 2 Thai
 - 1 Chinese (Cantonese); 2 spoke some Chinese
 - Other languages “spoken” by one respondent

German

Korean

Persian

Polish

Russian

Sign Language

Tagalog

Turkish

Food Safety Trainer

- 222 (68%) provide food safety training to retail-foodservice workers
- Frequency of trainings
 - No trainings – 19 (16%)
 - 1-3/year – 75 (22%)
 - 4-6/year – 44 (13%)
 - 7-9/year – 25 (7%)
 - 10-12/year – 11 (3%)
 - More than 12/year – 57 (17%)
- Top three target audiences:
 - Restaurants – 198 (57%)
 - Schools – 120 (35%)
 - Temporary food establishments – 62 (18%)

Opinions about Food Safety Training

- **Most important characteristics of effective food safety educator:**
 - Experience as trainer – 82 (27%)
 - Experience working in retail-foodservice industry -- 72 (24%)
 - Experience as government regulator – 46 (15%)
 - Degree in food science, environmental health, or related field – 42 (14%)
 - Other -- 55 (18%) – connect and communicate with audience
- **Best ways to make food safety training effective:**
 - Using activities – 139 (46%)
 - Experience with retail-foodservice regulations -- 69 (30%)

Opinions about Food Safety Training

- **Top three reasons workers do not attend training:**
 - Workers think know how to handle food safely -- 172 (50%)
 - Workers not given leave by management – 151 (44%)
 - Not mandated by regulatory agency -- 139 (40%)
- **Top three reasons managers do not send workers to training:**
 - Training is not mandated by regulatory agency – 183 (53%)
 - Training is too expensive – 175 (51%)
 - Training focuses on generic food safety and not practices specific to their establishment – 117 (34%)

Food Safety Training Needs

- **Top five resources to effectively conduct training:**
 - Photographs, illustrations, and graphics – 190 (55%)
 - PowerPoint slide sets – 179 (52%)
 - Video clips – 140 (41%)
 - Regulatory guidelines – 111 (32%)
 - Fact sheets – 104 (30%)
- **259 (88%) want to edit or modify existing resources.**
- **Edits reported as important:**
 - Jurisdiction regulations – 208 (60%)
 - Agency contact information – 157 (45%)
 - Agency logo – 81 (23%)
 - Other – 51 (15%) – photos, hot topics, local needs

Food Safety Training Needs

- **278 (96%) think food safety materials needed in languages other than English.**
- **Languages needed:**
 - Spanish – 273 (79%)
 - Chinese, simplified – 181 (52%)
 - Chinese, traditional – 165 (48%)
 - Vietnamese – 151 (44%)
 - Korean – 132 (38%)

Food Safety Training Needs

- **Use of online resources to conduct training:**
 - 68 (23%) have used.
 - 225 (77%) have not used.
- **201 (69%) completed professional development in past twelve months:**
 - Training offered by a governmental agency – 157 (45%)
 - Sessions at a conference -- 148 (43%)
 - Online training – 106 (31%)
 - Training offered by a professional society -- 69 (21%)
 - College or university courses – 29 (8%)
 - Other – 15 (4%) – work updates, internet updates

Topics for New Materials

- **Top five resources:**
 - Food preparation practices -- 225 (65%)
 - Hygiene – 194 (56%)
 - Raw food handling practices -- 150 (43%)
 - Microbial Hazards – 129 (37%)
 - Ready-to-eat food handling practices – 129 (37%)
- **Least needed resources:**
 - Model forms and guides – 31 (9%)
 - Physical hazards -- 8 (2%)
 - Waste --- 5 (1%)
 - Water – 8 (2%)

How RFSC will use these results


- The intent of RFSC is to improve resources available to Environmental Health Specialists who work with the retail-foodservice industry.
- These resources will be available through the RFSC website.

Retail-Foodservice Food Safety Consortium (RFSC)



www.retailfoodsafety.org

Poster



Retail-Foodservice Food Safety Consortium

www.retailfoodsafety.org

Objectives

- 1 Enhance Collaborations between retail food safety professionals
- 2 Identify & scientifically validate retail food safety practices
- 3 Collect, develop, review, & disseminate retail food safety resources
- 4 Identify & prioritize retail food safety research needs

Website

National

Contains information about federal agencies, state industry associated groups and other organizations involved with retail food operations.

Partner Content Includes:

- Conference for Food Protection (CFP)
- Food Safety Inspection Service (FSIS)
- U.S. Food and Drug Administration (FDA)
- National Food Protection Agency (NFPA)
- International Association of Food Protection (IAFP)
- Institute of Food Technologists (IFT)
- Association of Food and Drug Officials (AFDO)
- National Environmental Health Association (NEHA)
- Food Safety and Inspection Service (FSIS)
- National Food Service Sanitation Practices Association (NFSSPA)
- National Food Safety Council (NFSC)
- National Food Safety Council (NFSC)
- State Department of Agriculture

State

Contains information about state agencies, state industry associated groups and other organizations that are involved with retail food programs.

Partner Content Includes:

- Retail Foodservice Food Codes
- Health Department
- State Environmental Health Department
- State Environmental Health Department
- Food Manager Certification Program
- State Health Department
- State Department of Agriculture

County

Contains specific information for each county about jurisdictional food handling requirements and retail food safety training opportunities.

Partner Content Includes:

- Health Department
- Department of Agriculture
- County Board

About

The Retail-Foodservice Food Safety Consortium (RFSC) was founded in 2006-2007 with the collaboration of five food grant universities and three science associations. The first roundtable was held in Las Vegas in November 2006, in September 2007, the Consortium received a grant from USDA, CWSB to enhance and expand its activities. The RFSC, through networking, information sharing and strategic planning of activities, enhances the ability of food safety professionals to work more effectively with the retail food industry.

Contact

For more information about Retail-Foodservice Food Safety Consortium contact the following:


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Resources

Information

Provides retail food safety information for educators, trainers and learners for a wide variety of topics in different educational formats, languages and audiences.



Search for Resources

The website will allow you to perform specific searches for resources located on the website. By limiting your search criteria you will be able to locate resources on specific topics. For example searching for resources on "Managers" and "Floor" will return results that include at least those two topics.

Adding in a keyword will allow you to search within the title, author and description of the resource.

Limit Searches By

- Keywords
- Topic
- Audience
- Types
- Origin
- Language
- Location

Submit a Resource


The Consortium is dedicated to providing food safety information to regulators, educators, and food industry professionals who serve the retail food industry. Materials that will be accepted for inclusion in this database should address food safety issues that are pertinent to the retail food industry.

Categories by the Following Topics

Allergens | Compliance and Enforcement | Facilities and Equipment | Food | Food Handling | Food Management Program Aids | HACCP and SOPs | Food Manager Certification | Food Processing | Hygiene - Biological/Chemical/Physical | Hygiene | Stress Policies | Inspection and Audits | Food Control | Physical Facilities | Sanitation | Training Evaluation Tools | Training Methods | Water, Plumbing and Waste

Further Categorization


The submitted resources can also be categorized by one or more audiences, formats and languages.




Partners

- Association of Food Drug Officials
- Clemson University
- International Association Food Protection
- National Environmental Health Association
- Purdue University
- Rutgers University
- University of Arkansas
- Utah State University

Screen Shots





**Retail-Foodservice
Food Safety
Consortium**

Website Screen Shots



About the Consortium

The Retail–Foodservice Food Safety Consortium (RFSC) was founded in 2004–2005 with the collaboration of five land grant universities and three science associations. The first roundtable was held in Las Vegas in November 2006. In September 2007, the Consortium received a grant from USDA–CSREES to enhance and expand its activities. The RFSC, through networking, information sharing, and strategic planning of activities, enhances the ability of food safety professionals to work more effectively with the retail food industry.



National

- Contains information about federal agencies, including industry-associated groups and other organizations involved with retail food operations.
- *Current Content Includes:*
 - Conference for Food Protection (CFP)
 - United States Department of Agriculture
 - U.S. Food and Drug Administration
 - International Association for Food Protection
 - Institute of Food Technologists
 - Association of Food and Drug Officials
 - National Environmental Health Association
 - Food Marketing Institute
 - National Restaurant Association
 - President's Food Safety Working Group

State

- Contains information about state agencies, state industry-associated groups and other organizations that are involved with retail food programs.
- *Current Content Includes:*
 - Retail/Foodservice Food Code(s)
 - Retail Grocers Association
 - Restaurant Association
 - State Environmental Health Association
 - Universities offering retail programs
 - Food Manager’s Certification Requirements
 - State Health Department
 - State Department of Agriculture

County

- Contains specific information for each county about jurisdictional food handling requirements and retail food safety training opportunities.
- *Current Content Includes:*
 - Health Department
 - Department of Agriculture
 - Forestry Resources

Resources

Resources

Provides retail food safety information for educators, trainers and learners for a wide variety of topics in different educational formats, languages and audiences.

Most Recently Added Resources

Signs and Charts

Topics: Listed Under 6 Areas

Author: Florida Department of Business and Professional Regulation

Training Aids

Topics: Food Handling | Hygiene

Author: Alabama Department of Public Health

Did You Wash Your Hands?

Topics: Hygiene

Author: Kentucky Cabinet for Health and Family Services

Posters for Retail Foods

Topics: Food Handling | Hygiene

Author: Oklahoma State Department of Health

Inspection Videos

Topics: Food Processing

Author: Minnesota Department of Agriculture

Food Safety Posters

Topics: Food Handling | Hygiene | Sanitation

Author: Metro Public Health Department of Nashville/Davidson County (TN)

Handwashing Posters

Topics: Hygiene

Author: Texas Department of State Health Services

Provides retail food safety information for educators, trainers and learners for a wide variety of topics in different educational formats, languages and audiences.

Signs and Charts

Author: Florida Department of Business and Professional Regulation

Website: http://www.myflorida.com/dbpr/hr/forms/sign_and_charts.html

Multiple signs and posters on a wide variety of food safety topics.

Last Update: April 22, 2009 - 6:41 pm EST

Ratings

This resource has not been rated, use the form below to be the first one.

Rate this Resource

If you've used this resource please leave some feedback. Any comments made will not appear on the website until they have been moderated.

Rate: ☆☆☆☆☆

Comments

Submit Rating



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Resources - Search

Search Criteria

Keywords

Topic - Hold CTRL to select multiple.

- Allergens
- Compliance and Enforcement
- Facilities and Equipment
- Food
- Food Handling
- Food Management Program Aids - HACCP, SOPs
- Food Manager Certification
- Food Processing

Audience - Hold CTRL to select multiple.

- Catering
- Child and Adult Day Care
- Commissary
- Congregate Nutrition Site/Senior Center
- Convenience Stores
- Culinary Chefs
- Delicatessen
- Environmental Health Specialists

Type - Hold CTRL to select multiple.

- Audio clips
- Books and manuals
- Case studies
- Evaluation tools
- Extension bulletins and reports
- Fact sheets
- General Information
- Model forms and guides

Origin - Hold CTRL to select multiple.

- Consumer groups
- Federal government
- Industry
- Local government
- Not-for-profit organizations
- Professional association
- State government
- Trade association

Language - Hold CTRL to select multiple.

- Arabic
- Chinese - Simplified
- Chinese - Traditional
- Creole
- English
- French
- Korean
- Spanish

International / National / State - Hold CTRL to select multiple.

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Adding in a keyword will allow you to search within the title, author and description of the resource. You can also limit by Topic, Audience, Types, Origin, Language and/or Location.

Resources - Submit

Resource Information

Title *

Author / Publisher *

Website Url *

Description *

Categorize the Resource

Topic(s) * - Hold CTRL to select all that apply.

- Allergens
- Compliance and Enforcement
- Facilities and Equipment
- Food
- Food Handling
- Food Management Program Aids - HACCP, SOPs
- Food Manager Certification
- Food Processing

Audience(s) * - Hold CTRL to select all that apply.

- Catering
- Child and Adult Day Care
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Contact Us

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