

Food Safety Certifications in the era of FSMA and the IFSS

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Integrated Food Safety System

- “Visionary Plan for Food Safety Training and Certifications for Federal/State/Local/Territorial/Tribal Regulators”
 - “...competent workforce doing comparable work”



Integrated Food Safety System

- “Stronger Partnerships for Safer Food – an Agenda for Strengthening State and Local roles in the Nation’s Food Safety System”
 - “...state and local health and agriculture departments have long been the foundation of the nation’s food safety system, with primary responsibility for illness surveillance, response to outbreaks, and regulation of food safety in over one million restaurants and grocery stores”



Integrated Food Safety System

- National Food Safety Curriculum
 - Core credential
 - Retail Food Compliance
 - Manufactured Food Compliance
 - Import Investigator
 - Low Acid Canned Food
 - Produce
 - Seafood
 - Third Party Auditor



Food Safety Modernization Act

- “...train to the standards of the Secretary for the examination, inspections and investigations of food manufacturing, processing, packing, holding, distribution, and importation, including as such examinations, inspections and investigations related to retail food operations”



Surveys

- NACCHO -2005
 - 2800 local health departments
 - Workforce shortages
 - Epidemiologists
 - Specialists



Surveys

- NEHA and AFDO - 2011
 - 53% - training budget cut
 - 45% - staff size cut
 - 58% - overall budget cut
 - 59% - travel budget cut
- NEHA - 2009
 - Only 18 states have mandatory certifications for EH professionals



NEHA Certification Projects

- 2011-2012
 - Certified Professional Food Safety Compliance
 - Certified Professional Food Auditor
 - Registry and databank of certified food safety professionals



Certified Professional Food Safety Compliance

- Developed in 1998 for EH regulatory professionals focused on retail food operations
- Current credential holders include
- Regulatory – federal, state, local
- Private Sector
 - Quality Assurance/Quality Control
 - HACCP inspectors
 - Food Safety Managers
 - Third Party Auditors



Certified Professional Food Safety Compliance

- CP-FS
 - Retail food operations
- CP-FSC
 - Core credential food safety compliance
 - Retail Foods
 - Industry
 - Regulatory
 - Manufactured/Processed Foods
 - Industry
 - Regulatory



Certified Professional Food Safety Compliance

- Resources
 - U.S. FDA Food Code
 - Code of Federal Regulations
 - Voluntary Retail Food Standards
 - Manufactured Food Standards
 - Affordable Health Care Act
 - Food Safety Modernization Act
 - Rules and guidance to come



Certified Professional Food Safety Compliance

- Job and Task Analysis
 - Knowledge, Skills, Attitudes and Abilities Defined
 - Validation Survey
 - Item bank writing
 - Item bank review
 - Cut-Score Study

Exam and Credential due Summer 2012



Certified Professional Food Safety Compliance

- ANSI/ISO/IEC 17024
 - Conformity Assessment – General requirements for bodies operating certification of persons.
 - Achieve confidence in the certification
 - Globally accepted process of assessment
 - Globally accepted subsequent surveillance
 - Periodic re-assessments of the competence of certified persons



Certified Professional Food Safety Compliance

- Training Program Design and Development
 - Needs Assessment – JTA
 - Learning Objectives – JTA
 - Learning Methods
 - Course Design Outline
 - Lesson Outlines
 - Course Development
 - Participant and Facilitator Guides
 - Visuals
 - Valid practice exercises and measures of retention
 - Pilot
 - Assessment
 - Course Roll Out



Certified Professional Food Safety Auditor

- FDA – 2009
 - \$2 trillion worth of FDA regulated products manufactured in more than 300,000 foreign facilities came into the US
 - 80% of all seafood is imported
 - 50% of all fresh fruit
 - 20% of all fresh vegetables



Certified Professional Food Safety Auditor

- FSMA
 - Secretary of HHS has authority for actions deemed “...necessary and appropriate to verify that food imported into the United States is as safe as food produced and sold within the United States”



Certified Professional Food Safety Auditor

- FSMA
 - Foreign Supplier Verification Program
 - Voluntary Qualified Importer Program
 - Authority to Require Import Certifications
 - Building Food Safety Capacity of Foreign Governments
 - Inspection of Foreign Food Facilities



Certified Professional Food Safety Auditor

- FSMA
 - Accreditation of Third-Party Auditors
 - Audit Agent
 - Accreditation Body
 - Third-Party Auditor
 - Accredited Third-Party Auditor
 - Consultative Audit
 - Eligible Audit
 - Regulatory Audit



Certified Professional Food Safety Auditor

- Food Safety Auditor Task Panel
 - FDA
 - Steritech
 - SGS
 - Silliker
 - NSF
 - ConAgra
 - FDA, foreign facilities
 - AFFI
 - Food Safety Net Services
 - Eagle Registration
 - SQFI
 - Sysco
 - UL



Certified Professional Food Safety Auditor

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Exam and Credential due Fall 2012

ISO 17024 – ISO 22000



Food Safety Credential Registry

- Online Repository
- Maintainable database
 - Verifiable credentials
- Multiple Security Levels
- Topically Searchable



Food Safety Credential Registry

- North American Pilot Project – 2012-2013
 - Establish maintenance requirements
 - Establish data capture
 - Establish equivalency benchmarking
 - Establish comprehensive databank
 - Verify participant
 - Verify credentials
 - Update as needed



Food Safety Credential Registry

- Maintainable global online repository of food safety credential holders with cross-border equivalencies



IFSS – NEHA Food Safety Agenda

- Lead and Teach to ensure Food Safety from all valid Food Sources
 - Strong Standards
 - Excellent Training
 - Rigorous Assessments

