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Our Team— Division of Food Safety

Bureau Food Inspection - Manufactured Food Team

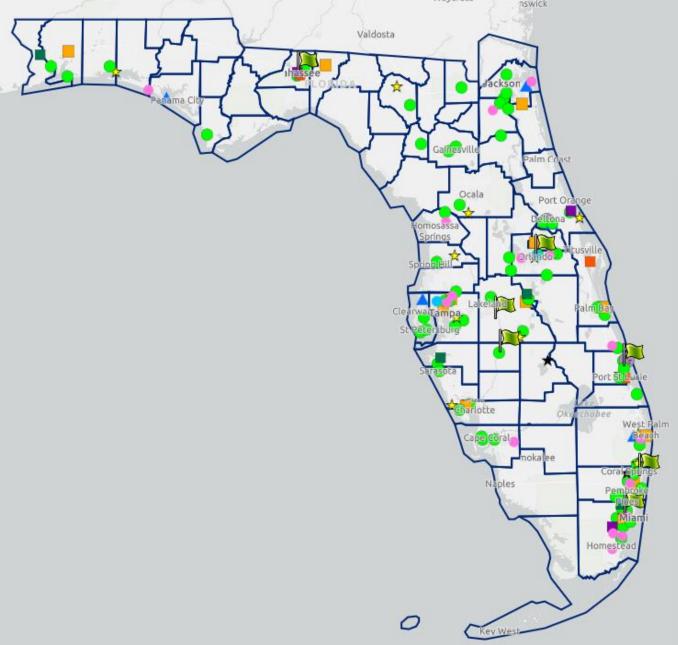
- 20 ish Field Inspection Staff, 3 Managers & 1 Administrator
- Field Staff working from home offices
- Inspections of Food Processors and Warehouses





Andalusia Ente Dothan Team— Bureau of Food Inspection

Mayoross Pood Inspection



Division of Food Safety District Office Locations



Manufacturing Inspector Locations

Position

- Environmental Manager
- Environmental Specialist III
- Inspector
- ★ Quality Assurance
- Senior

Retail Inspector Locations

Position

- GOVERNMENT ANALYST I
- SUPERVISOR
- SENIOR
- INSPECTOR
- ▲ STANDARD



CFR117 / cGMP Inspections - #s to date

117 GMP Inspections started November 2017

About 4,274 CFR 117 inspections

1,608 ancillary visits reports



Preventive Controls Staff Training- Who

- Attention to detail "mentally exhausting"
- Systems based thinking
- Technical expertise balanced with strong people skills
- Years of experience



Preventive Controls Staff Training - Approach

- Handled as Advanced Food Inspection Training
- 2 Qualified Trainers (QTs)
 - Basic Food Inspection Training
 - FD254
 - Joint Inspections with a QT



Preventive Controls Staff Training – to date

- Eleven(11) inspectors FD254
- Two(2) Managers FD254 ***
- Five(5) inspectors independent by memo



Preventive Controls Inspections - #s to date

Inspections started April 25, 2018

41 full PC inspections conducted

27 Observation / OJE / joint



- Progress challenged by passion
- Limited staff (starting point)
- Staff attrition ... the ish in the 20
- Covering a large State







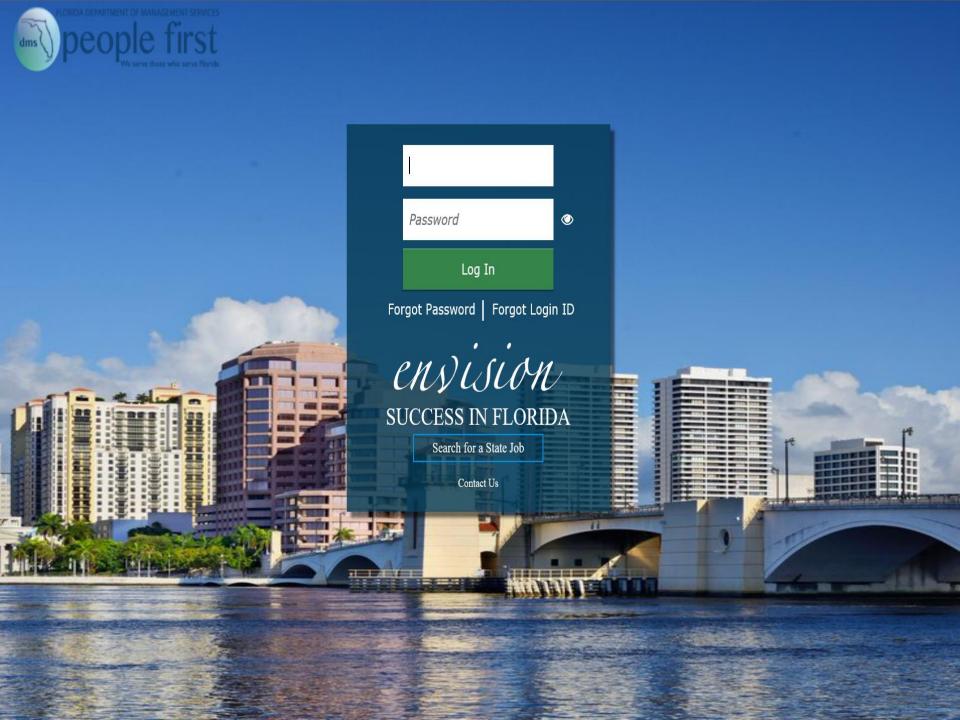












Next Steps

- Integrated working planning with FDA
- Strategic planning of field staff training
- Focused Industry outreach
- Continued commitment Advanced Inspection area



Contact Information

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- All <u>potential</u> hazards being viewed as hazard that requires a control
- 20 years of Seafood HACCP
 - Use of Critical Control Points (CCPs) in Florida Seafood HACCP Plans
 - https://www.foodsafetymagazine.com/





- Hurricane Irma staff that were to attend FD254 canceled
- PC cites in FDACS inspection system (data base)
- Irma Emergency response mode
- Rule not in effect until 10/31/2017
- Work could not start until 8/01/17 budget





Where we have been -Training

117 Modernized GMPs- Training before and after October 2017 adoption by FDACS

Both FD8000L and FSPCA PCQI (online or in-person) part of Basic Training (MFRPS)

All staff - FDACS in person training utilizing draft hazard guide, May 2017, November 2017, February 2018 and planned July 2018





Investment staff training for PC Inspections and customer support \$\$\$

- Estimation of XXX food establishments that may fall under PC
- Four (4) seats for FD 254 in FY 19 ?
- Preventive Controls Qualified Individual (PCQI) training for all field staff, administrators, managers, support staff, compliance officers, etc.
 - PCQI training to date 29 \$\$\$





- Program Reassessment
 - Risk classification Moving towards categories 3, 2, &
 - Inspection frequency reality while moving towards an IFSS
 - 55% trained field staff attrition January 2016 to date
- Industry relationships & fostering an Integrated Food Safety System
 - Lifting the rug
 - Changing the dynamic of onsite visits





Where we have been - Outreach

- 2017 hosted two Preventive Controls Qualified Individual (PCQI) FSPCA courses
- FDACS website
- Bulk email
- Fact Sheets



