

Let's talk about **ACTIVE MANAGERIAL CONTROL** in Atlanta



Sharing Successes in Increasing Active Managerial Control in Retail Food Establishments

Date/Time: Monday, June 24, 2019 at 1:30 pm to 3:00 pm - 2019 AFDO Conference

Session Description:

Join us in this dynamic sharing session about promoting active managerial control through training of staff and overall program quality improvement for all stakeholders in retail food safety. Industry, FDA, state and local jurisdictions will share their successes in these areas and provide take-home tools for industry and regulators.

What to Expect:

Donna Wanucha, Retail Food Specialist with FDA's Office of State Cooperative Programs will open the session with a short overview of the connections between Active Managerial Control, the Retail Food Program Standards and improving overall food safety at retail.

This will be followed by the Retail Roundtables Session where you will have a chance to visit six out of eight tables to hear about what retail food safety stakeholders are doing to increase active managerial control in retail establishments and how that is supported within the Voluntary National Retail Food Regulatory Program Standards. You will spend 10 minutes at each table. A list of table topics and presenters is included in this packet and can also be found at the AFDO Conference app.

Ground Rules:

- Please turn phones to silent mode
- Please split up the attendees from your program to maximize your time and to give others equal access.
- Try to give everyone a chance to ask questions or offer comments. All questions are good questions.
- Stick to the agenda topic
- Please listen during presentation as well as during Q&A – refrain from side discussions
- It's ok to disagree but please do so respectfully
- Honor time schedule – when you hear the signal, please move quickly to your next table of choice

Table Topics (pick 6 of the 8 to visit)

Table 1 - Ask a Retail Food Specialist Anything!

Presenters: Cameron Wiggins, Retail Food Specialist, U.S. Food & Drug Administration
Diane Kelsch, Retail Food Specialist, U.S. Food & Drug Administration

Description: What do the retail food specialists with FDA do to support regulatory programs and industry in regard to active managerial control? How can the national retail food team assist you in improving AMC no matter what stakeholder group you represent?

Contact Information: Cameron.Wiggins@fda.hhs.gov; Diane.Kelsch@fda.hhs.gov

Table 2 - Hey Boss. I'm Not Feeling Too Well This Morning

Presenters: David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, VA
Pete Salsbury, Project Manager, U.S. Food & Drug Administration

Description: Food safety professionals tend to focus on the active managerial control of employee health by management level staff in a food establishment. This roundtable is designed to reinforce the importance of simplifying the Food Code's Employee Health Policy (EHP) requirements to promote an understanding of EHP to all levels of food employees. Through a partnership of regulators and industry, there can be a more uniform assessment of EHP compliance status with the availability of culturally and linguistically appropriate training tools when food safety professionals need to simply "stop and educate".

Contact Information: David.Lawrence@fairfaxcounty.gov; Peter.Salsbury@fda.hhs.gov

Table 3 - Who's the boss?

Presenters: Mandy Sedlak, Food Safety and Public Health Manager, Ecolab
Josephine Iacovone, McDonald's Restaurant Owner Operator

Description: Food safety begins and ends on the front lines of food establishments where restaurant managers are really the ones who are in charge of bringing Active Managerial Control to life in their restaurants. Join us as we share best practices from Ecolab, one of our industry partners and a McDonald's owner operator as they discuss best practices for leaders who want to elevate food safety culture at all levels of their organization.

Contact Information: mandy.sedlak@ecolab.com; josephine.iacovone@partners.mcd.com

Table 4 - Utilizing COS for building Active Managerial Control

Presenter: Marilyn Tapia, Program Manager, Riverstone Health, Montana

Description: A best practice for responding to food safety violations is to correct them onsite. While this practice is a reactive rather than preventive, it can be effective in helping operators to recognize problems and begin to implement proactive systems of control to prevent violations from recurring.

Contact Information: Marilyn.Tap@riverstonehealth.org

Table 5 - Creating a Food Safety Task Force with Standard 7

Presenters: Jason Reagan, District Environmental Health Director, Gwinnett, Newton & Rockdale Counties, Georgia
Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture

Description: Has your food safety department ever questioned how they could be more effective at educating industry and even consumers regarding current best food safety practices? Come find out how our jurisdiction tried a new approach to answer this age-old question. Creating a Food Safety Task Force not only allowed us to meet Standard 7 but was a key element in our educational outreach efforts. You may be thinking that starting a Food Safety Task Force will be way to hard. That's okay, we did too in the beginning. However, with a little effort and lots of excitement you can create a powerful Food Safety Task Force too which can revolutionize how you do food safety outreach in your communities!

Contact Information: Jason.Reagan@gnrhealth.com; Jessica.Badour@agr.georgia.gov

Table 6 - Get on Board with Food Safety Compliance

Presenters: Andre Pierce, Director, Wake County Environmental Health and Safety Division, North Carolina

Description: It's everyone's goal to serve safe and wholesome food. Solid regulations and SOPs are not enough; when issues arise, you must know the appropriate corrective actions to steer clear of food safety risks that can make customers sick. Standard 6, Compliance and Enforcement, measures uniformity among health inspectors in a jurisdiction to assure they consistently apply rules and corrections, which in turn builds trust with operators. During this session, you'll learn about the value of consistency in enforcement, and take away some tools to help you develop corrective actions that keep you on course for smooth sailing!

Contact Information: apierce@wakegov.com

Table 7 - Geek Squad

Presenters: Dionne Crawford, U.S. Food Safety Supervisor, McDonald's
Tracy Johnstone, McDonald's Restaurant Owner Operator

Description: Calling all technology nerds! This discussion is perfect for those technology gurus who want to share the challenges and benefits of using today's technologies such as Digital HACCP, and automated reporting programs to enhance the performance of their departments and improve Active Managerial Control in food establishments.

Contact information: dionne.crawford@us.mcd.com; Tracy.j@mcdjfi.com

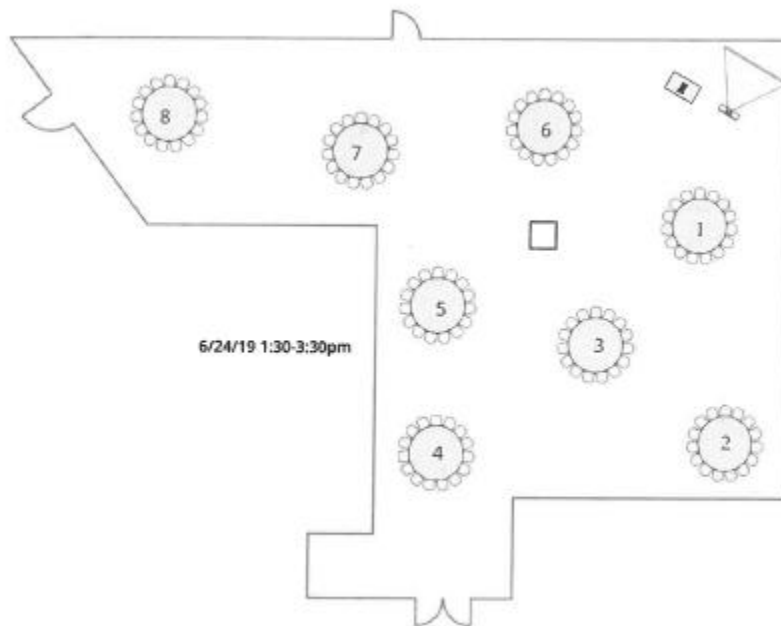
Table 8 - Addressing Standard 1 and Requiring a Certified Food Protection Manager

Presenters: Morgan Lowder, Retail Food Standards Coordinator, South Carolina Department of Health and Environmental Control
Susan Best, Environmental Health Manager, South Carolina Department of Health and Environmental Control
N. Shannon Archie, Environmental Health Manager, South Carolina Department of Health and Environmental Control
Vetta Mills, Environmental Health Manager, South Carolina Department of Health and Environmental Control

The team from the South Carolina Department of Health and Environmental Control will be discussing its recent retail food regulation update. One of the key goals of this update was to improve congruence with the Food Code and to achieve full conformance with Standard #1. In particular, SC DHEC will address the obstacles it faced incorporating the 2017 Food Code's updated CFPM requirement and the solutions developed in response to those challenges.

Contact Information: lowderma@dhec.sc.gov; bestsc@dhec.sc.gov; archiens@dhec.sc.gov; millstv@dhec.sc.gov

Session Layout:



Resource Documents:

Table 4 – Utilizing COS for building Active Managerial Control

- Immediate Corrective Action for Food Service Managers
- Guidelines for On-Site Corrective Action
- Abstract – Application of Active Managerial Control for FSIO's and Retail Food Operators

Table 5 – Creating a Food Safety Task Force with Standard 7

- FSTF agenda examples
- IFSS Wheel

Table 6 – Get on Board with Food Safety Compliance

- **Compliance and Enforcement Strategies**