



Human Foods Program
Office of Retail Food Protection

Designing the Future of the National Retail Food Program

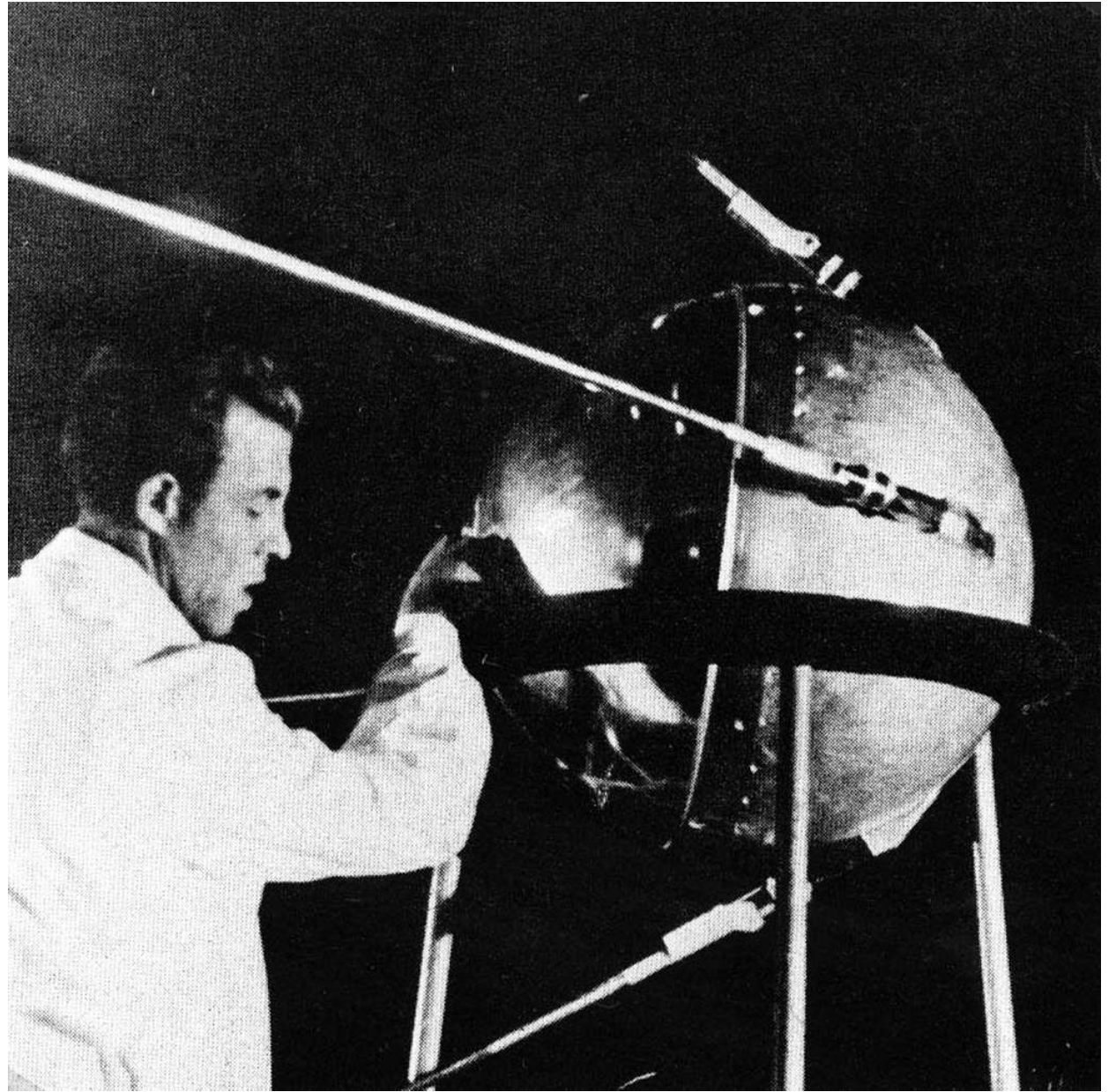
AFDO AEC

Sunday, June 22, 2025

Laurie Farmer

Office Director, FDA's Office of Retail Food Protection

Where it
started...





What is your
moon shot ?

Where it's
going....

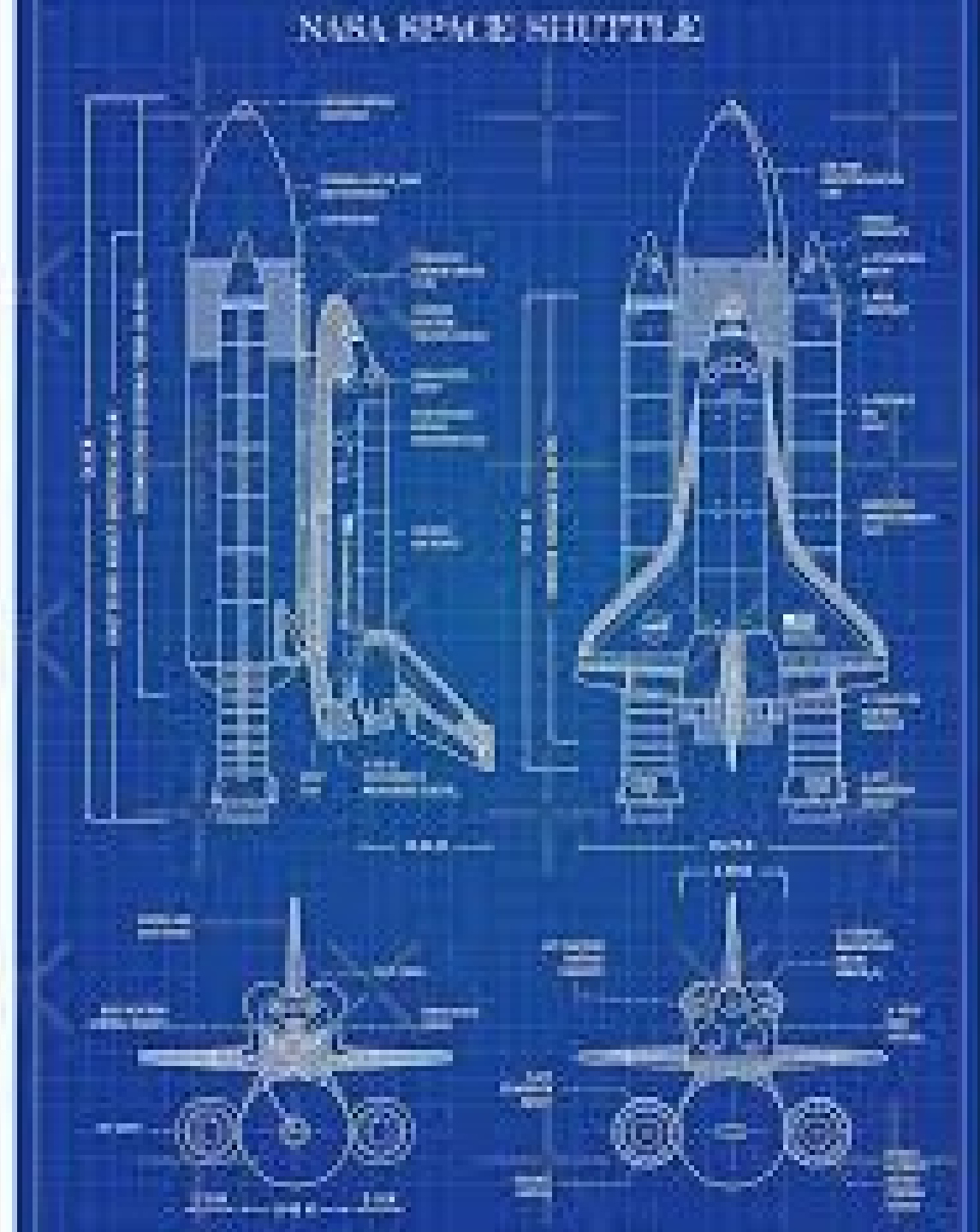
Building Our Culture: Customer Focus

- Quality Management Review
- Performance Driven
- Data Driven Decisions
- Robust Internal Training Programs
- Continuous Improvement

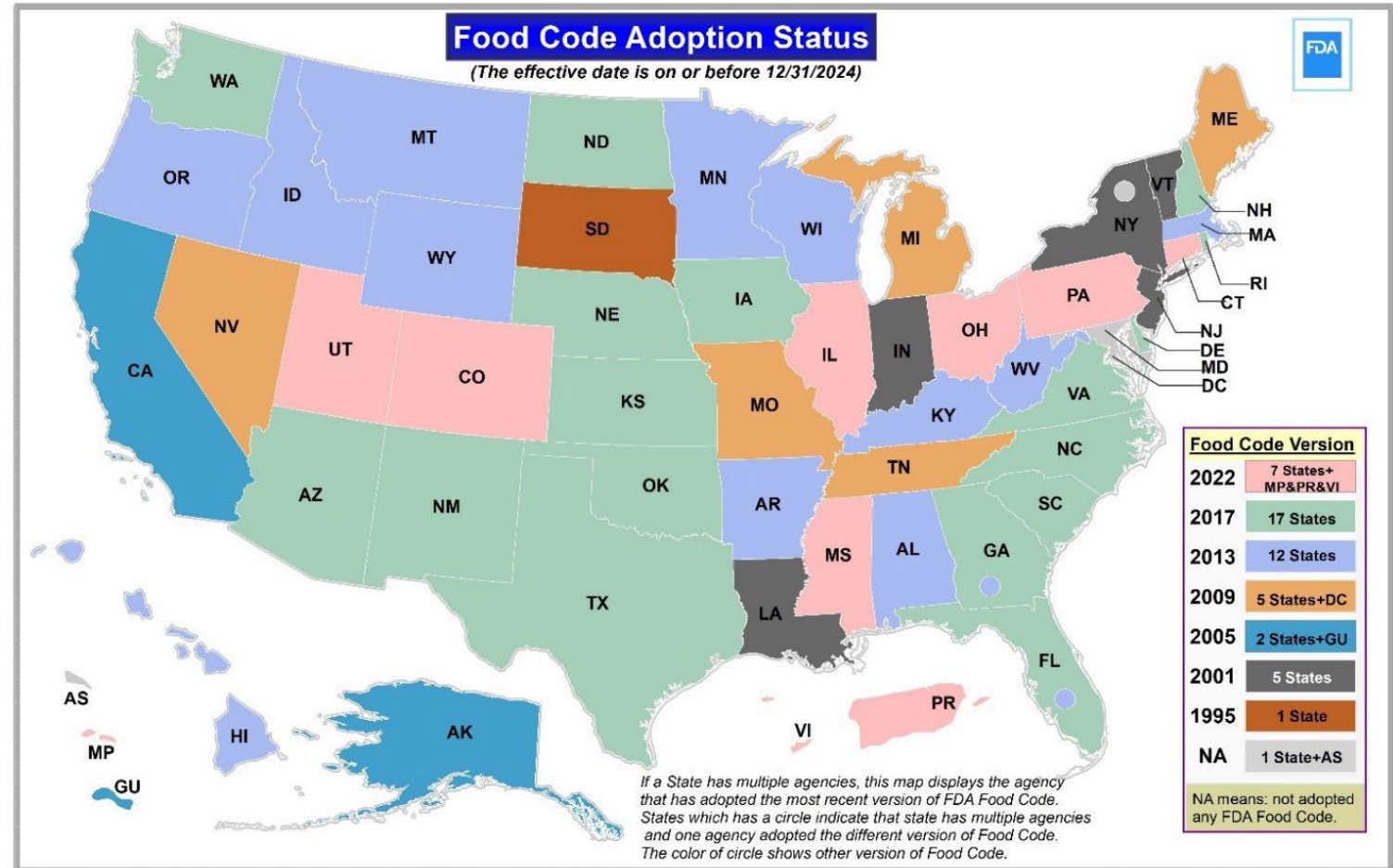


Commitment to the Regulatory Community

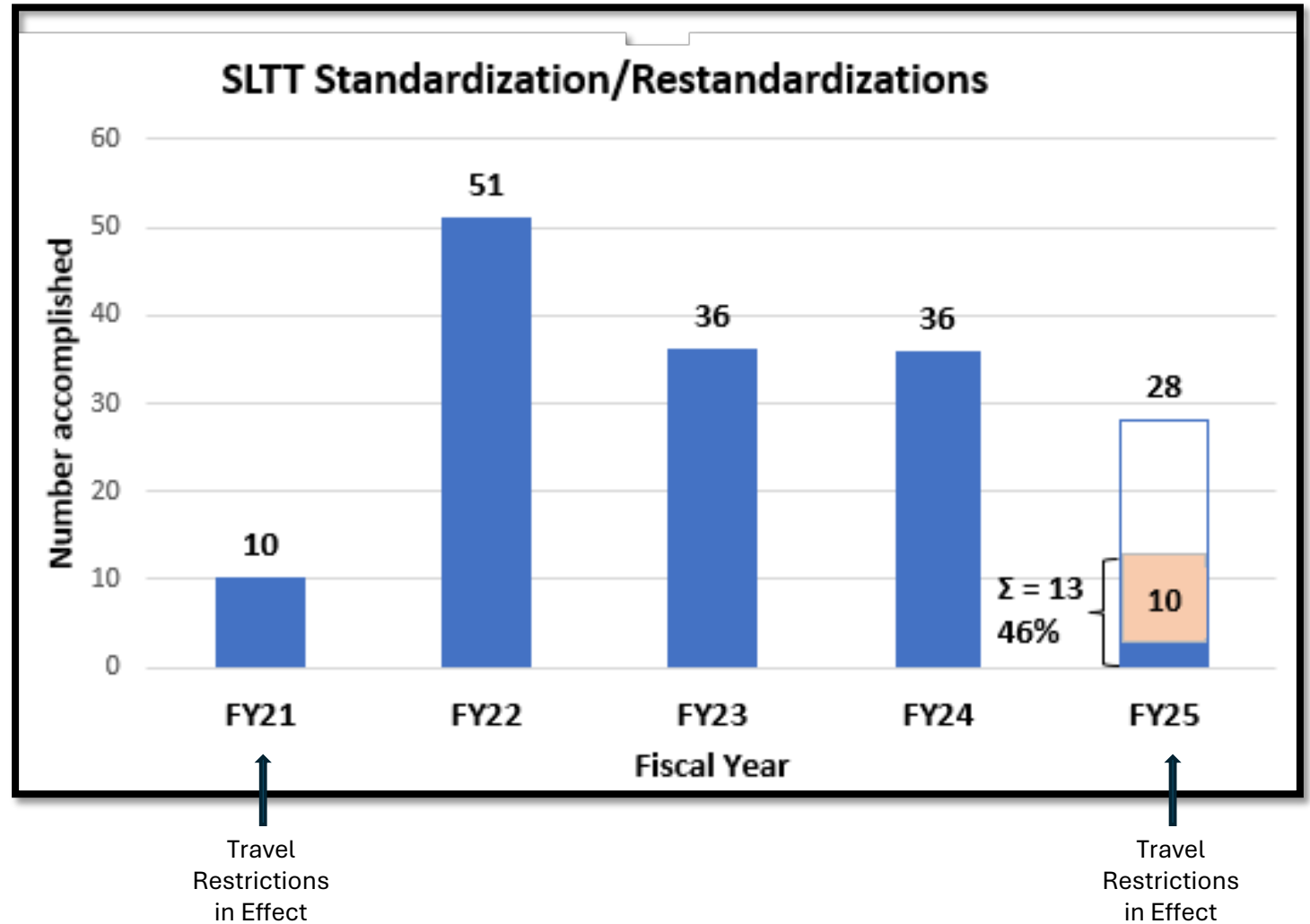
- Food Code
 - Policy research and risk assessment
 - Retail Program Standards
 - Risk-based inspection Standardization
 - Training and education
 - Conference for Food Protection
 - Interstate Travel Program
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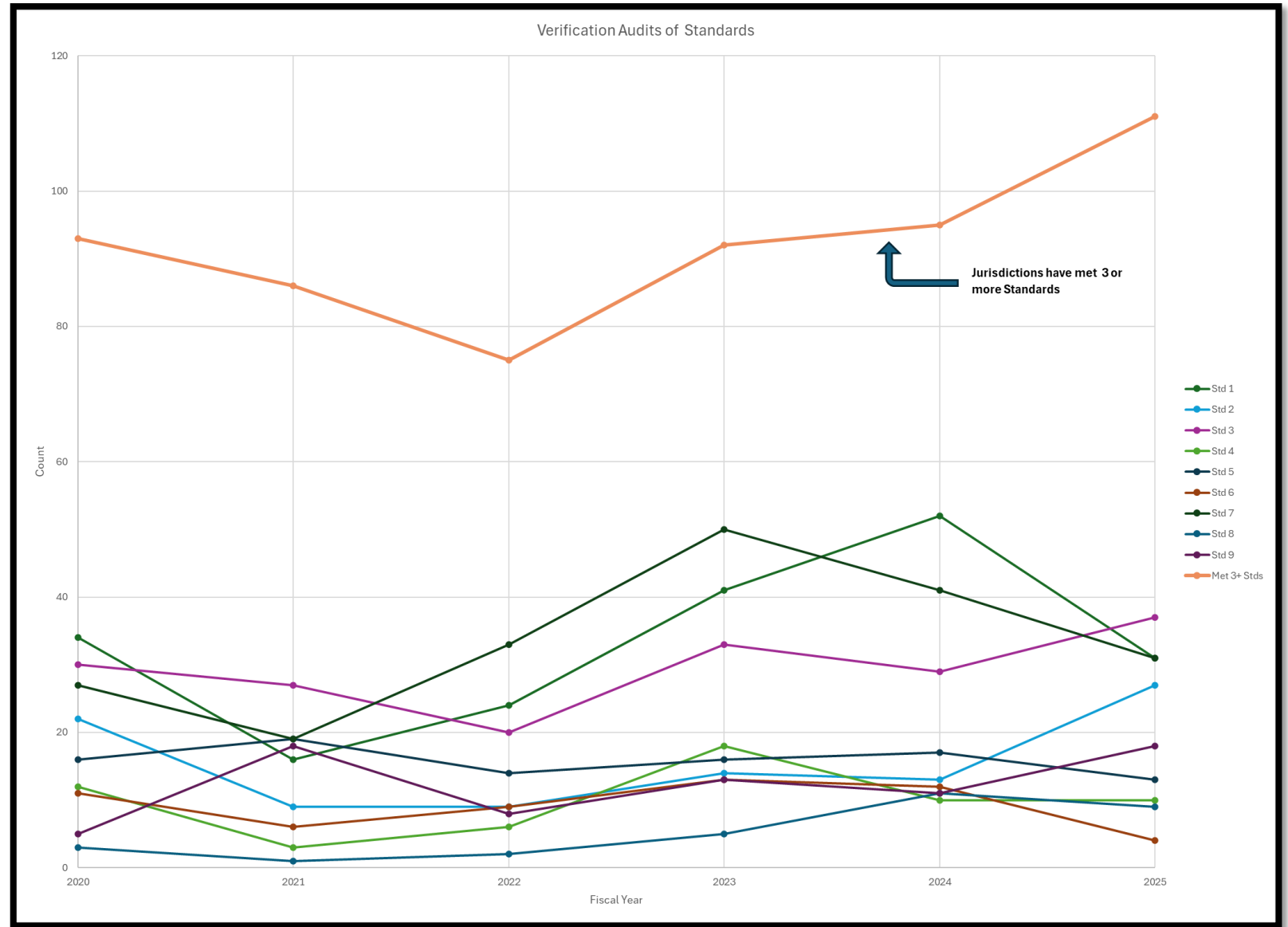
Food Code



Standardization



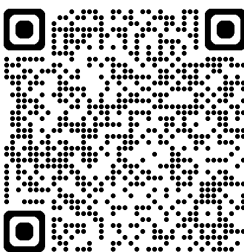
Retail Program Standards Progress



**Course dates are subject to change and FY26 funding availability	September	October	November	December
ER310: Food Safety Issues in the Event of Disasters Practical Activities This course will identify and apply best practices to address food safety issues faced in the event of a disaster, including situational assessments, inspection concerns, salvage and other mitigation strategies.			11/20	
FD112: Food Code Covers the recommendations and guidance provided in the 2022 FDA Food Code and its associated Public Health Reasons to prepare regulators for application of the Food Code to food establishments.				12/02-12/05
FD204: Temporary Food Establishments Practical Activities Prepares participants to effectively conduct an application review, menu review, and inspection of a temporary food establishment (TFE) and institute corrective actions.			11/21	
FD207: Plan Review for Food Establishments Provides a comprehensive overview of the plan review process for retail food establishments with an emphasis on equipment and architectural design, based on menu and food preparation procedures with an end goal of reducing foodborne illnesses.			11/03-11/07	
FD215: Managing Retail Food Safety Designed to introduce participants to the various ways that risk-based inspections can be applied in retail and food service establishments.	09/15-0/19		11/03-11/07	
FD218: Risk-Based Inspection Methods in Retail Builds upon concepts learned in the FD215 course and further enhances the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections.	09/22-09/26		11/17-11/21	12/15-12/19
FD220T: FD215/FD218 Combination Train-the-Trainer Course This combination course prepares instructors to teach all topics in both FD215 and FD218. Participants should contact OII-OTED-PRET@fda.hhs.gov for jurisdiction enrollment and Qualified Instructor process prior to submitting request.				12/08-12/11
FD312: Special Processes at Retail Reduced Oxygen Packaging (ROP) and HACCP at Retail Explores the specific types of food processing in retail food establishments that are required to have a variance and mandatory HACCP plan.			11/17-11/19	
FD312B: Special Processes at Retail Protein Processes*				12/15-12/16
FD312C: Special Processes at Retail Juice, Molluscan, Sprout and Custom *				12/17/25

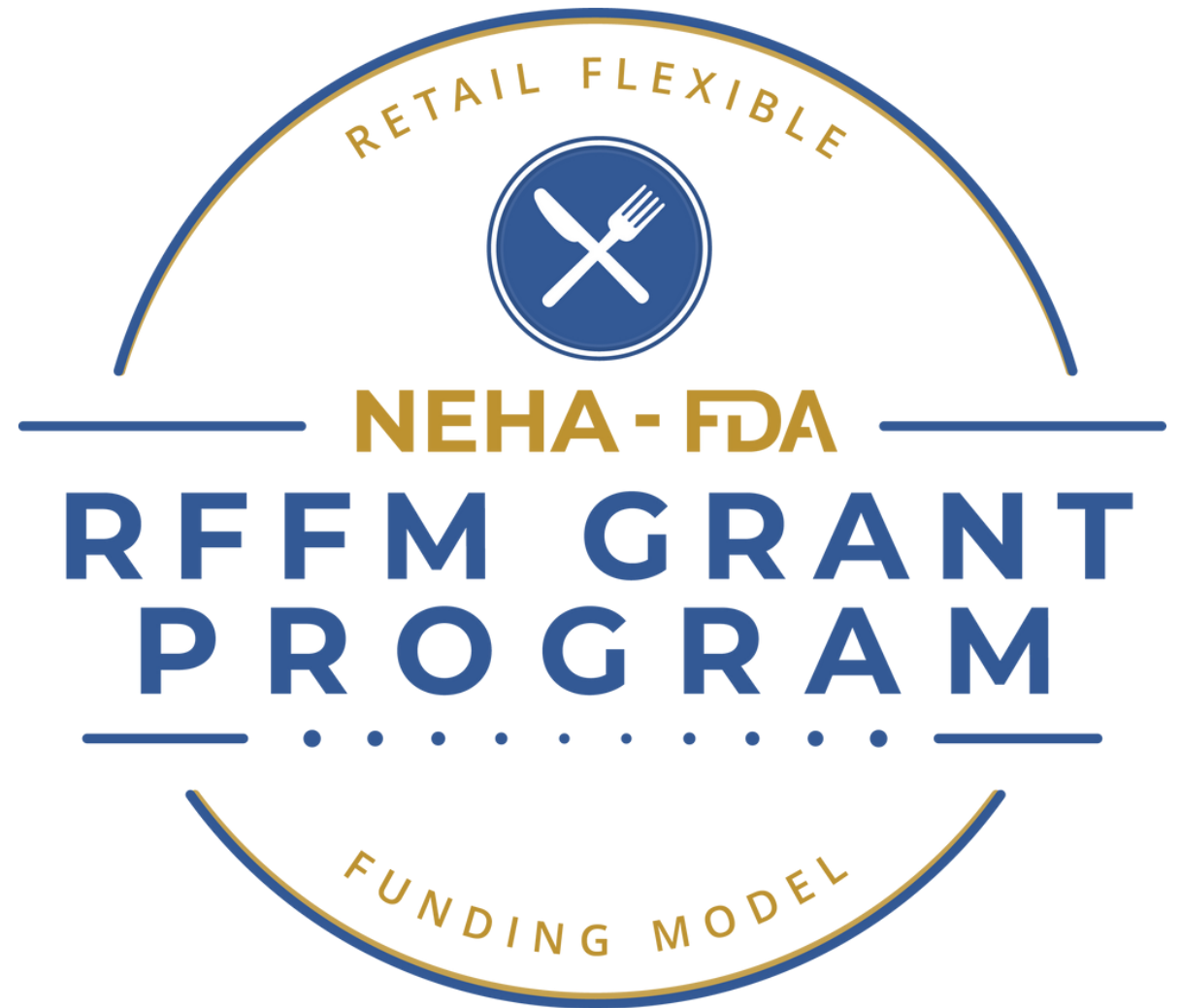
Retail Training

- OTED Training
 - Courses still available through end of 2025
 - Registration will open when Course Announcements are issued.
- SAVA Workshops
 - Online courses – always available- QR Code for LearnEd LMS to access.
 - Live, virtual – planned for late summer – stay tuned!



Retail Food Flexible Funding Model (RFFM)

- Currently in second 3-year period
- Historic year in applications received
 - >\$22.6M in funds requested
 - >\$5.1M funded
- Maximizing impact of available funds
 - Prioritized work on Retail Standards
 - Reduced mentee funds and moved to a virtual meeting
 - Reduced training funds
 - Limited capacity building grants (6)
 - No special projects

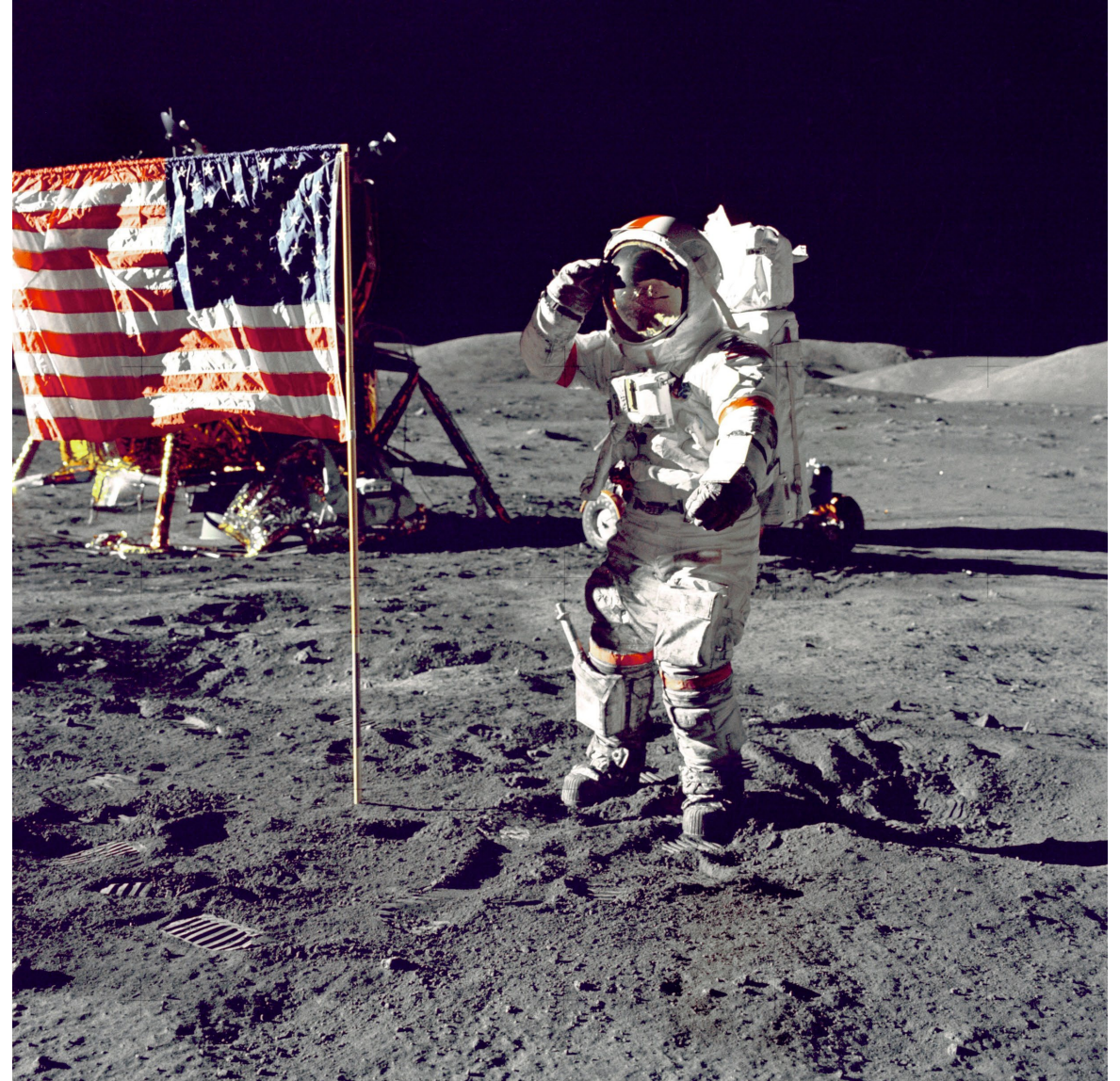


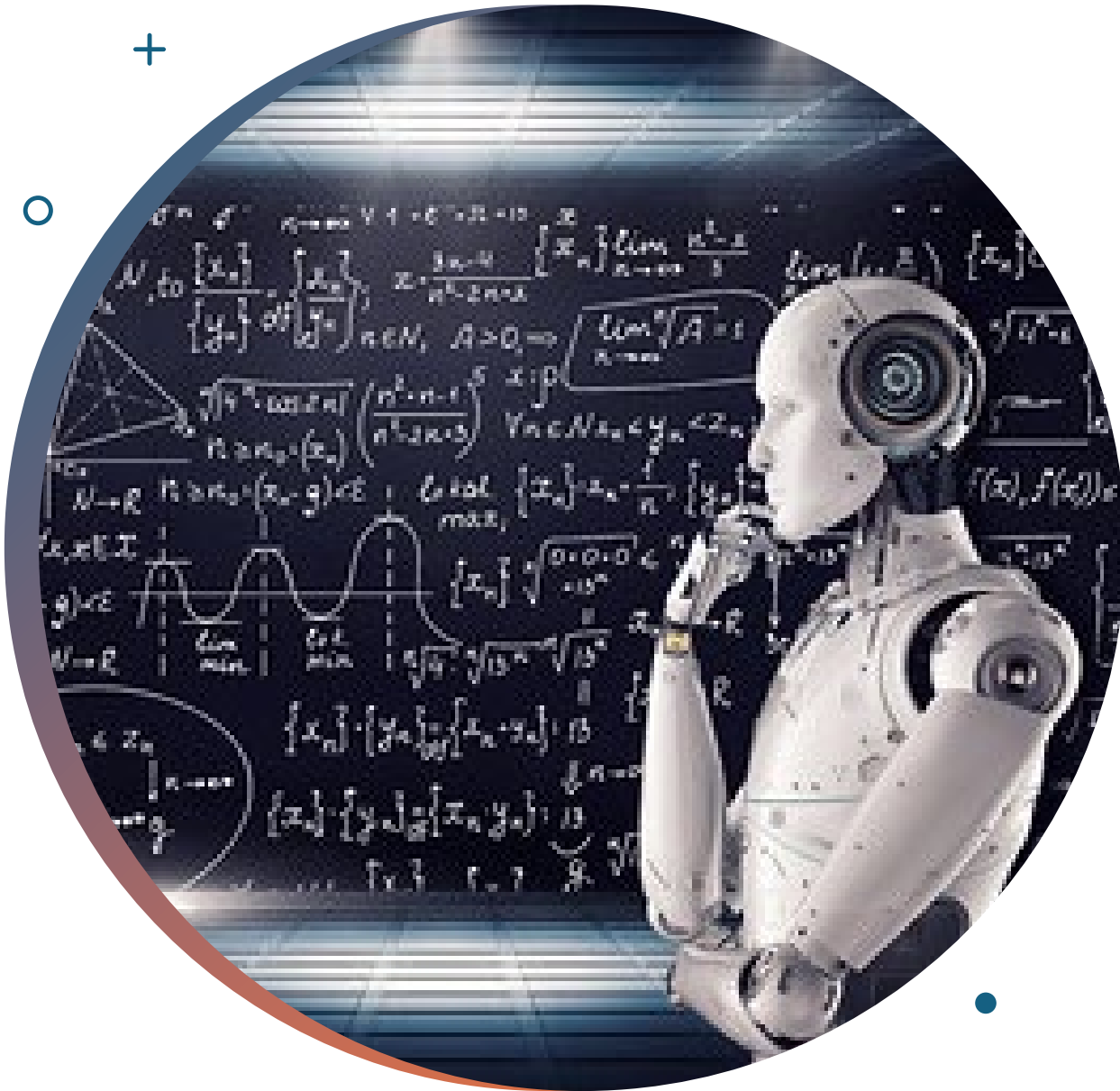


Remember the Challenger

- Transparent communication
- Breaking down silos
- Evidence-based decision making
- Identifying and meeting key success metrics
- Outlined operational and evaluation processes

Landing Safely with the Retail Food Industry





Expanding Innovation

- App development for a modern workforce
- AI opportunities to improve efficiency
- Expanded data sources for better information

Thank you!

Happy to take your
questions 😊

Contact Info: Laurie.Farmer@fda.hhs.gov

Resources: www.fda.gov/retail-food-protection
<https://www.retailfoodsafetycollaborative.org>