



Pennsylvania Department of Agriculture

Intervention Strategies
FDA Retail Seminar 2026

PDA TERRITORY MAP

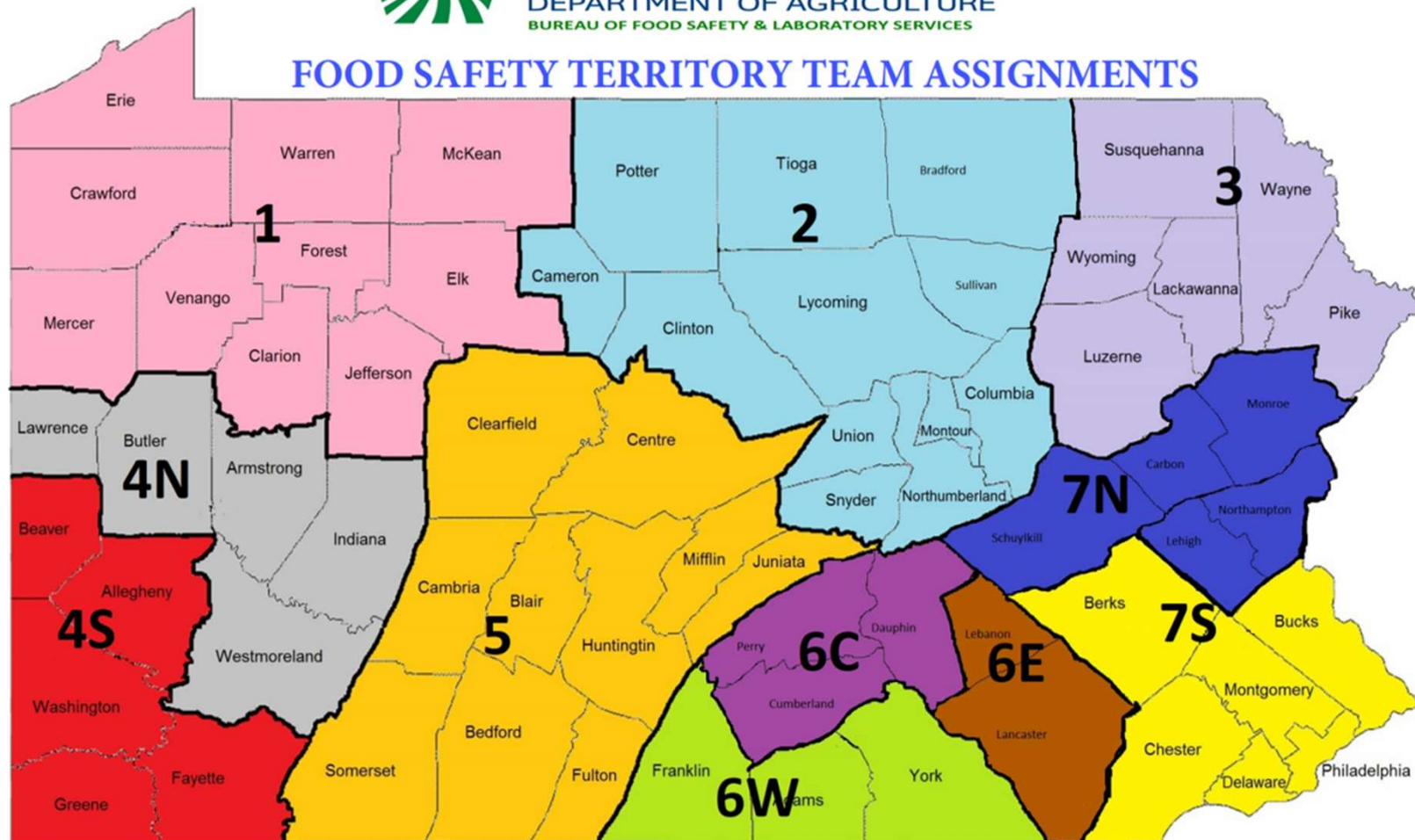


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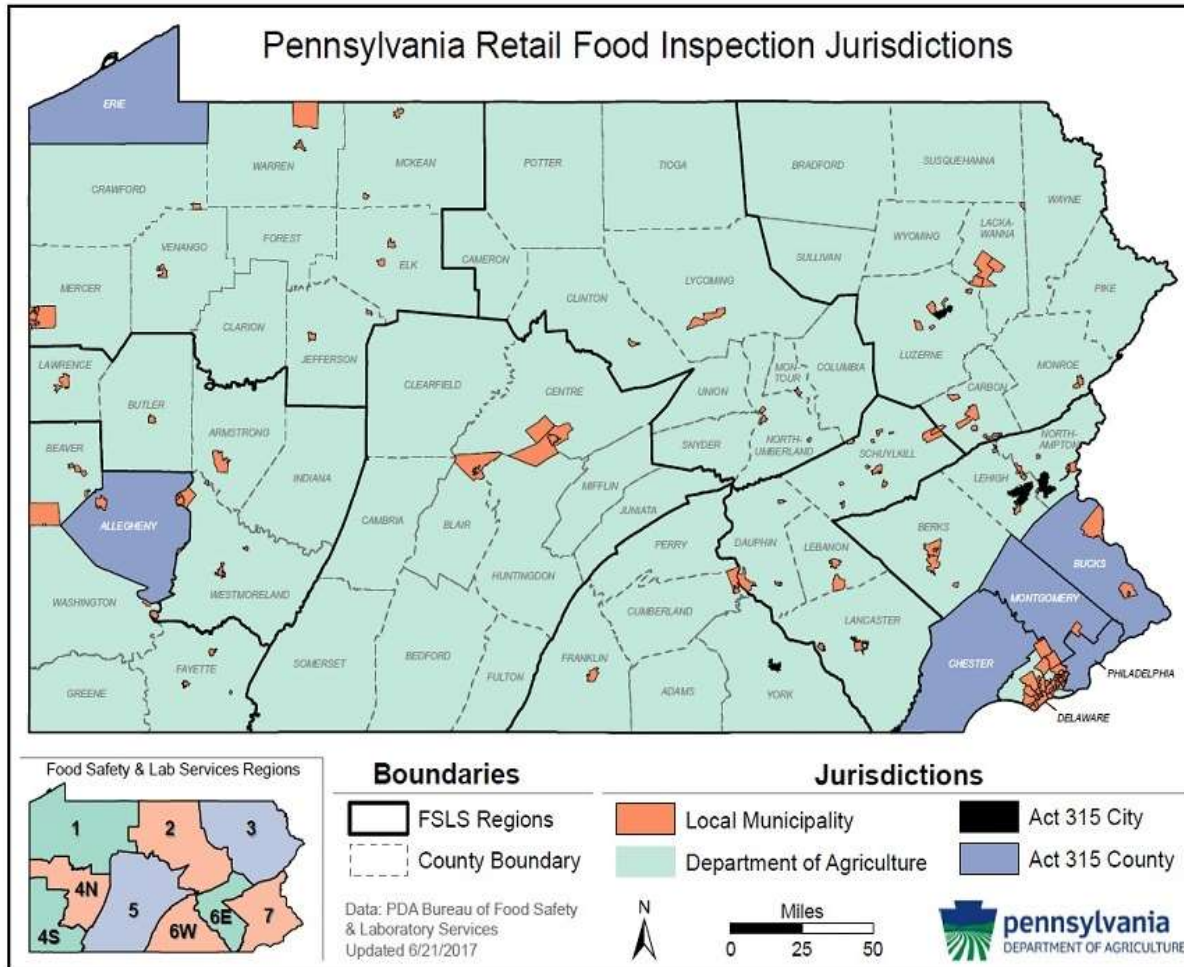
pennsylvania
DEPARTMENT OF AGRICULTURE
BUREAU OF FOOD SAFETY & LABORATORY SERVICES

FOOD SAFETY TERRITORY TEAM ASSIGNMENTS



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- 98 Local Health Departments
- 7 Counties
(Allegheny, Bucks, Chester, Erie, Montgomery, Philly, Delaware)
- 4 ACT 315 cities
(Allentown, Bethlehem, Wilkes Barre, and York)

ONLY Retail Licenses

Regulation for Retail Food Licenses



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- Retail Food Facility Safety Act
 - 3 Pa. C.S.A. 5701-5714
 - Jan 22, 2011
- Food Employee Certification Act
- 7 PA Code Ch. 46 PA Food Code
 - Adopts most current food code by reference

Program Standards Status



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Table 1 - Summary Table of Progress Towards Meeting the Retail Program Standards

MET	NO.	STANDARD TITLE	PROGRESS	STANDARD ELEMENTS*
YES	1	<u>REGULATORY FOUNDATION</u>	SA Met 10/18/21	~~1a~~ ~~1b~~ ~~1c~~ ~~2a~~ ~~2b~~ ~~3a~~ ~~4a~~
NO	2	<u>TRAINED REGULATORY STAFF</u>	22.2% met	~~1a~~ <u>1b</u> <u>2a</u> <u>2b</u> <u>3a</u> <u>3b</u> <u>4a</u> <u>4b</u> ~~5a~~
YES	3	<u>INSPECTION PROGRAM BASED ON HACCP PRINCIPLES</u>	SA Met 10/18/21	~~1a~~ ~~1b~~ ~~1c~~ ~~2a~~ ~~3a~~ ~~4a~~ ~~4b~~ ~~4c~~ ~~5a~~ ~~6a~~
NO	4	<u>UNIFORM INSPECTION PROGRAM</u>	No elements met	<u>1a</u> <u>1b</u> <u>1c</u> <u>2</u> <u>2i</u> <u>2ii</u> <u>2iii</u> <u>2iv</u> <u>2v</u> <u>2vi</u> <u>2vii</u> <u>2viii</u> <u>2ix</u> <u>2x</u> <u>2xi</u> <u>2xii</u> <u>2xiii</u> <u>2xiv</u> <u>2xv</u> <u>2xvi</u> <u>2xvii</u> <u>2xviii</u> <u>2xix</u> <u>2xx</u> <u>3a</u> <u>3b</u>
NO	5	<u>FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE</u>	72.4% met	~~1a~~ ~~1b~~ ~~1c~~ ~~1d~~ ~~1e~~ ~~1f~~ ~~1g~~ ~~1h~~ ~~1i~~ ~~2a~~ ~~2b~~ ~~3a~~ ~~3b~~ ~~4a~~ ~~5a~~ ~~5b~~ ~~5c~~ ~~6a~~ <u>7a</u> <u>7b1</u> <u>7b2</u> <u>7b3</u> <u>7b4</u> <u>7b5</u> <u>7b6</u> <u>7b7</u> <u>7b8</u> <u>7b9</u> <u>7c</u>
NO	6	<u>COMPLIANCE AND ENFORCEMENT</u>	75.0% met	~~1a~~ ~~1b~~ ~~2a~~ <u>2b</u>
YES	7	<u>INDUSTRY AND COMMUNITY RELATIONS</u>	Audited 10/21/21	~~1a~~ ~~1b~~
NO	8	<u>PROGRAM SUPPORT AND RESOURCES</u>	15.4% met	<u>1a</u> ~~2a~~ <u>2b</u> <u>3a</u> ~~3b~~ <u>4a</u> <u>4b</u> <u>4c</u> <u>4d</u> <u>4e</u> <u>4f</u> <u>4g</u> <u>4h</u>
NO	9	<u>PROGRAM ASSESSMENT</u>	71.4% met	~~1a~~ ~~1b~~ ~~1c~~ ~~2a~~ ~~2b~~ <u>3a</u> <u>3b</u>

* Elements that are met are identified by strikethrough text.

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Baseline 2021

- Entire study in 6 months
- Pre-standardization/standard 2 work
- Intervention Strategies-Risk Control Plans



Next Study

- New baseline
- New food safety database
 - Classification changes
- 1 study group at a time
- Avoiding manual input

Involuntary Enforcement Action



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- Warning letters
- Re-inspections
- Citations
- Administrative fines
- Permit suspensions
- Administrative meetings



- 1. Change equipment and layout
- 2. Establish Buyer Specifications
- 3. Recipe/Process Instructions
- 4. Establish First-In-First-Out (FIFO)
- 5. SOPs
- 6. Risk Control Plans
- 7. Develop/Implement Voluntary Food Safety Management system based on HACCP Principles



- What is risk factor to be controlled?
- How is the risk factor controlled?
- Who is responsible for the control?
- What monitoring/record keeping required?
- Who is responsible for monitoring/records?
- What are corrective actions?
- How long will plan continue?
- How to communicate results with inspector?

Risk Control Plans

- Voluntary or Mandatory
- Operator Driven
- Inspector consult with operator, suggesting ways risk factor(s) may be controlled
- Electronic communication preferred

RCP Template



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Risk Control Plan

Facility Name Facility ID
Person in Charge (PIC)
Inspector Name Date of Inspection:

Based on this day's inspection the following uncontrolled hazards known to contribute to foodborne illness were identified. Uncontrolled hazards include the occurrence of any risk factor or lack of public health interventions as described in the PA Food Code.

To be filled out by the Inspector:

Describe the violation:

What is the risk factor:

What is the critical limit:

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- Discussion/gathering thoughts on RCPs
 - What is the public health problem that the intervention is solving?
- Opportunity to share with other jurisdictions
 - Examples
 - Success/challenges
 - Trends
- Collaboration with MN Health Department



- 15 RCPs
- Facility info/Type of inspection
- Risk factor violation
- Monitoring Method
- Frequency and communication method to inspector
- Record info for 3 inspections to track compliance



- Correct utilization of RCPs
 - When to use them
 - Measurable objectives
- Following up virtually vs in person
- Tracking/reminders



- Encouraging more RCPs
- Tracking trends of risk control plans
- Sharing results and examples

Next steps for PDA



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- Training on more long-term strategies
- Focus more on food safety management systems and AMC
- Develop guidance on successes/non-success
- Adapt inspection protocols accordingly
- Work on next Risk Factor Study



QUESTIONS?