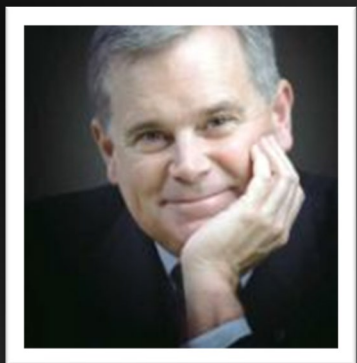


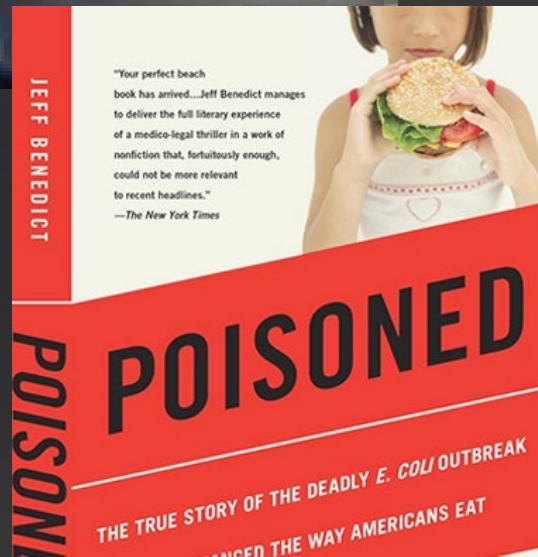
WELCOME!

WHO IS THIS GUY AND
WHAT SCARES HIM?





MARLER CLARK
— THE FOOD SAFETY LAW FIRM —



**“FOOD SAFETY IS BEING TURNED
INTO SOME ENTERTAINMENT AND
ENLIGHTENMENT ON NETFLIX WITH
THE JANUARY 2023 RELEASE
OF *POISONED*, A DOCUMENTARY
ACCOUNT OF ONE OF AMERICA’S
WORST MASS FOOD POISONINGS”**

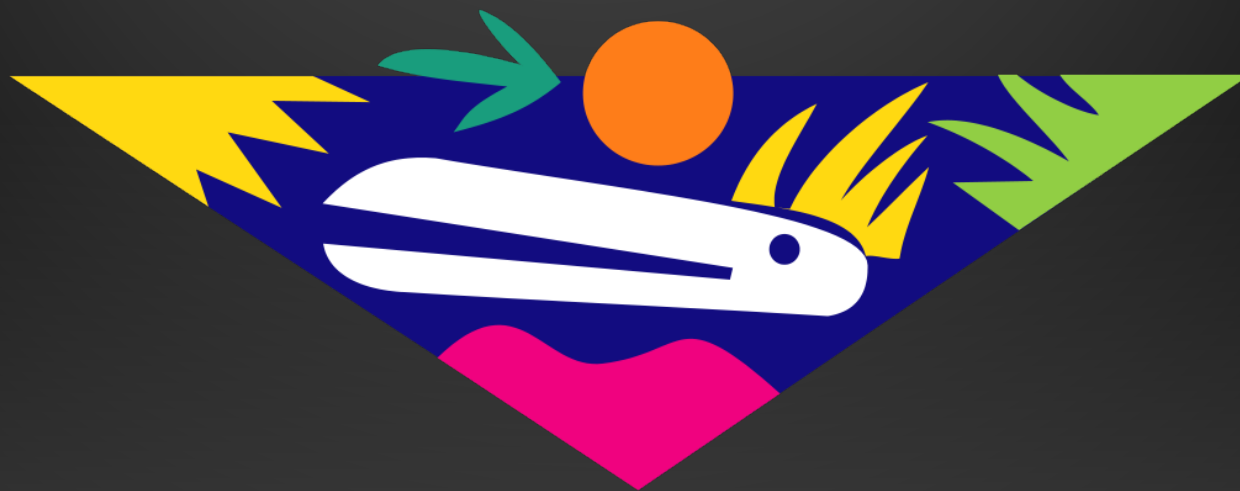


in the box

\$15,600,000



oodwalla



\$12,000,000

ConAgra
Foods®

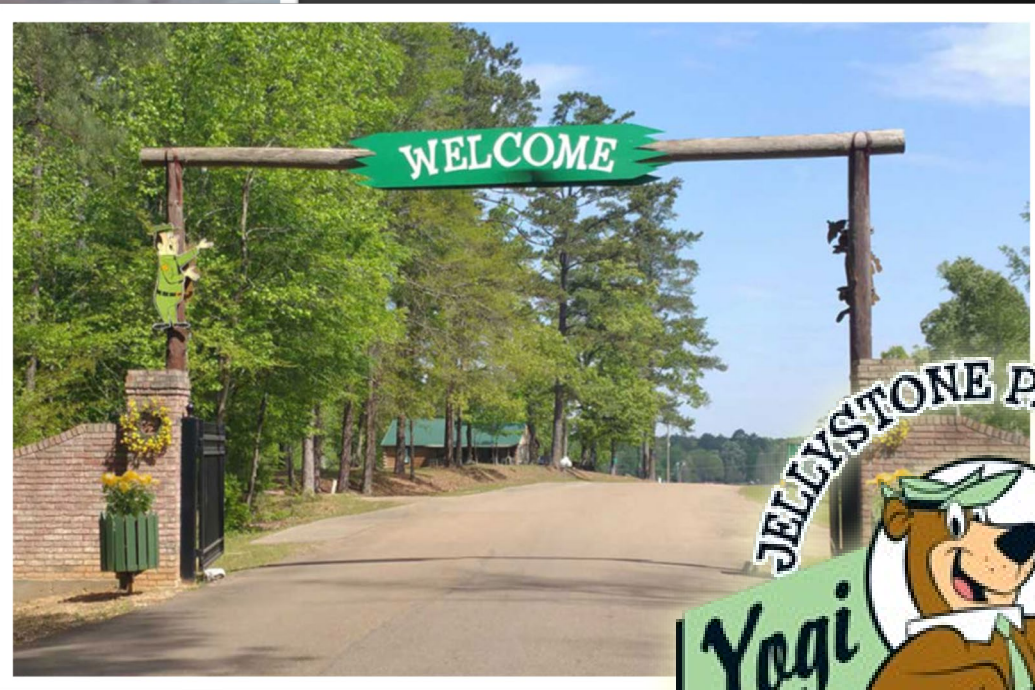


EXCEL™

Genuinely Better™

Super Valu
value and freshness



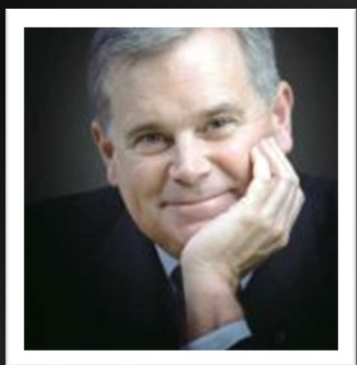




“ MARLER IS NOTHING IF NOT TENACIOUS -- JUST
ASK THE FOOD PROCESSERS WHO HAVE PAID
MORE THAN \$600 MILLION TO HIS CLIENTS IN
THE PAST TWO DECADES.”

– THE ATLANTIC

SO WE KNOW ONE THING THAT DOES NOT FRIGHTEN BILL MARLER...



2017 LIST OF
“AMERICA’S 50 MOST
POWERFUL PEOPLE IN FOOD”

--THE DAILY MEAL



#1



#40



#50

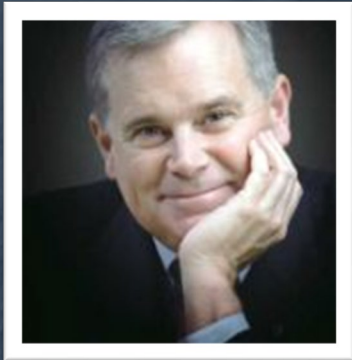
[About](#)

[Services](#)

[Contact](#)

MARLER CLARK
THE FOOD SAFETY LAW FIRM

Search...



Food Poison Journal

Food Poisoning Outbreaks and Litigation: Surveillance and Analysis



IN 2020,
QUALITY ASSURANCE AND
FOOD SAFETY MAGAZINE,
ASKED BILL MARLER...

“LET’S START WITH THE BASICS OF LITIGATION
IN A FOODBORNE ILLNESS CASE.
LET’S SAY THE IMPLICATED MANUFACTURER HAS
A VERY ROBUST FOOD SAFETY PROGRAM, GFSI
IMPLEMENTATION, REGULAR AUDITS, AND A
FOOD SAFETY CULTURE.

WILL THAT PROTECT A COMPANY IN A LAWSUIT?”



**“ONLY IF YOU DO NOT
POISON SOMEONE.
DUE DILIGENCE IS NOT A
DEFENSE.” – BILL MARLER**



WHAT FOOD WILL BILL MARLER NEVER EATS?

2017



“I AVOID THESE LIKE THE PLAGUE...” – BILL MARLER



“I WON’T GO NEAR RAW MILK.”– BILL MARLER



“I WON’T GO NEAR UNPASTEURIZED JUICE.”—BILL MARLER



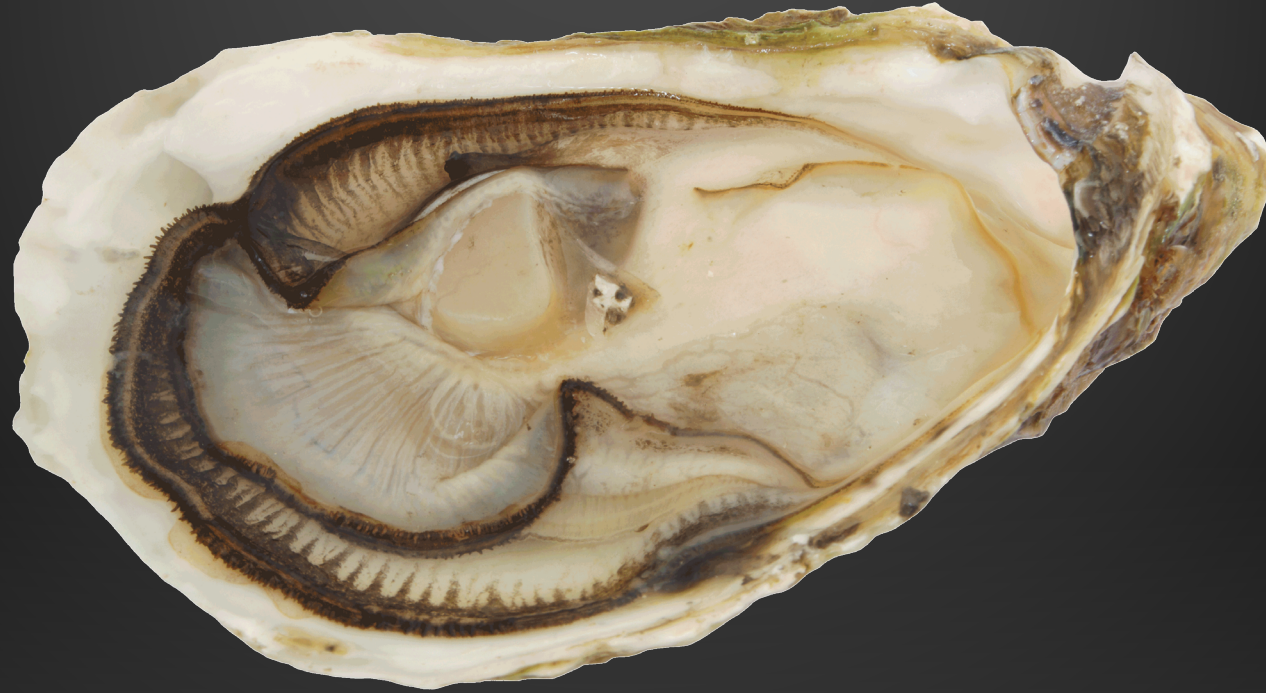
“THERE HAVE BEEN TOO MANY OUTBREAKS TO NOT PAY ATTENTION TO THE
RISK OF SPROUT CONTAMINATION...”—BILL MARLER



“THE MOST RECENT SALMONELLA OUTBREAK FROM EGGS, IN 2010, CAUSED
ROUGHLY 2,000 REPORTED CASES OF ILLNESS.”—BILL MARLER



“I ORDER MY BURGERS WELL-DONE.”—BILL MARLER



“OYSTERS ARE FILTER FEEDERS, SO THEY PICK UP EVERYTHING THAT’S IN THE WATER, IF BACTERIA OR VIRUSES ARE IN THE WATER... IF YOU EAT RAW OYSTERS YOU COULD HAVE TROUBLE.”—BILL MARLER

WHAT ARE SOME
FOODS NOT ON BILL
MARLER'S LIST,
THAT HAVE CAUSED
OUTBREAKS?



SPINACH

2006



TOMATOES

2008



PEANUT BUTTER

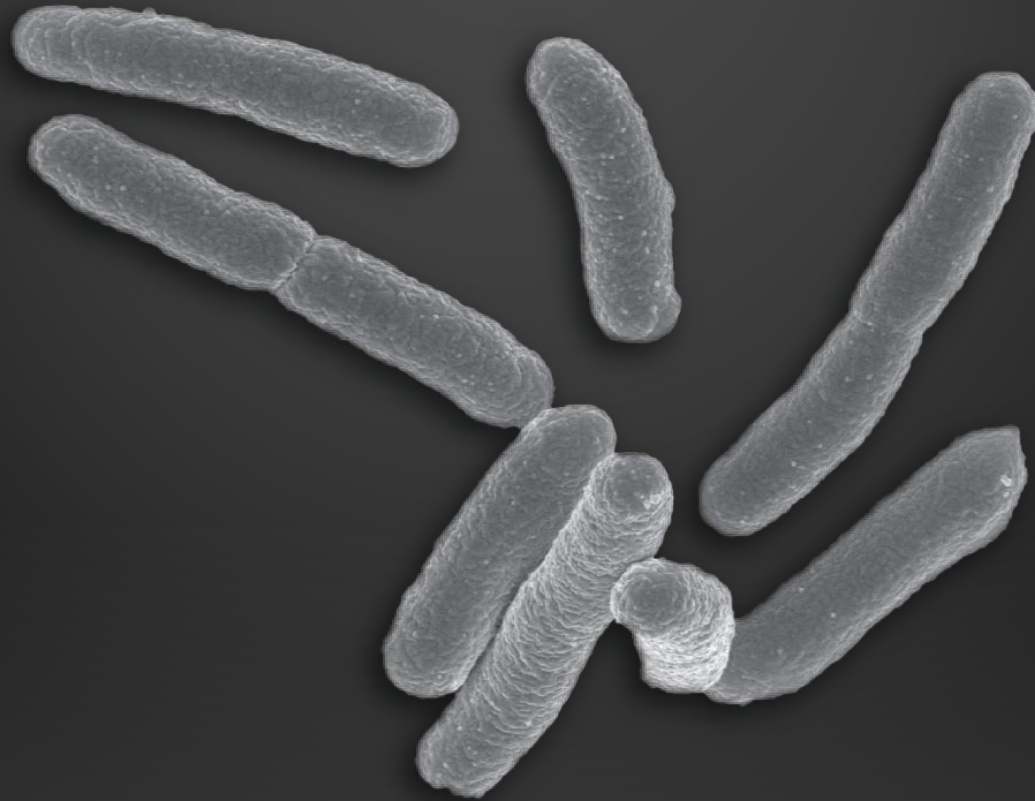
2008/2009



ROMAINE

2018

**WHAT ARE
BILL MARLER'S
REAL HEALTH
/MICROBIOLOGICAL
CONCERNS?**



BACTERIA

**WHAT ARE THE
SPECIES OF BACTERIA
THAT CONCERNS
BILL MARLER?**



LISTERIA MONOCYTOGENES (L MONO)



ESCHERICHIA COLI (E. COLI)

EHEC, STEC, AND VTEC



E. COLI

EHEC, STEC, AND VTEC



E. COLI

EHEC, STEC, AND VTEC

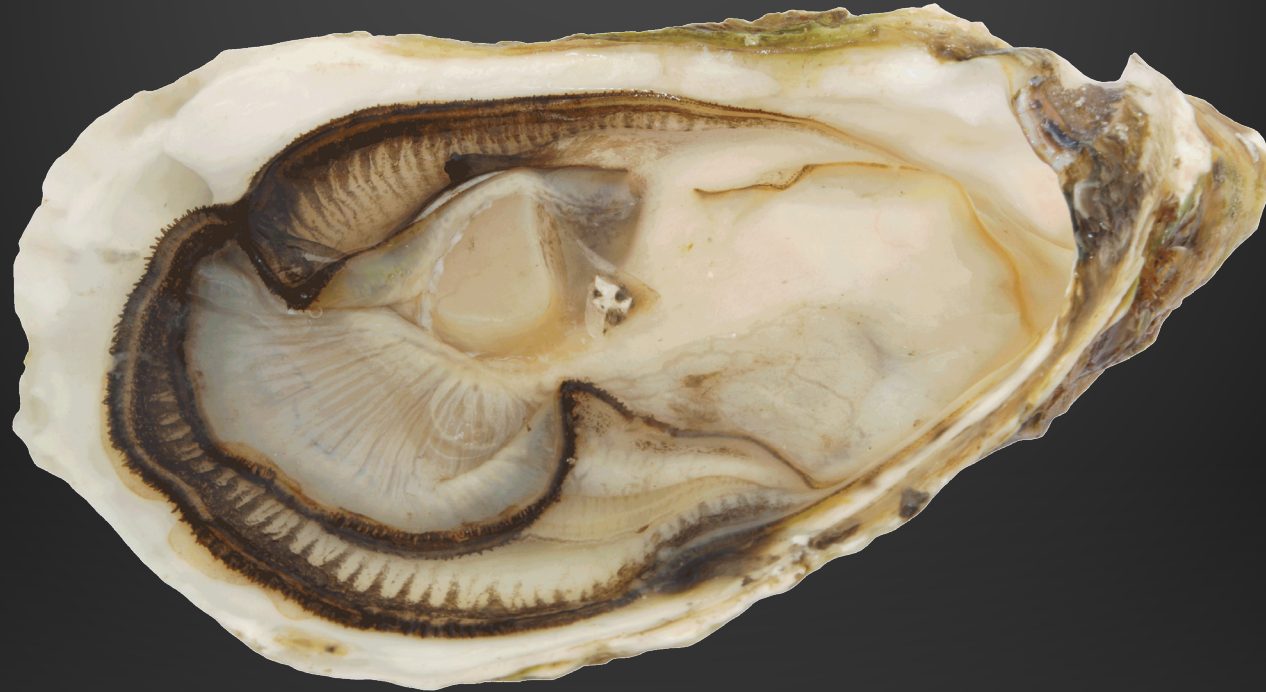


SALMONELLA





E. COLI O157:H7



VIBRIO (MANY SPECIES)

CHOLERA

PARAHEMOLYTICUS

VULNIFICUS

**BILL MARLER HAS FOUR
MICROBIOLOGICAL
FEARS**

4

- LISTERIA
- E. COLI
- SALMONELLA
- VIBRIOS

WHAT ARE BILL MARLER'S REAL STATISTICAL BACTERIAL RISKS?

-CDC STATISTICS-

80% OF
FOOD BORNE ILLNESSES (FBI) IN
THE U.S. ARE DUE TO WHAT
CAUSATIVE AGENT(S)?



UNSPECIFIED AGENTS



OF THE 20% OF FBI'S
WITH KNOWN
BIOLOGICAL CAUSATIVE
AGENTS, WHAT IS THE #
OF MICROORGANISMS
CAUSING THE FBI'S?

31

SPECIES/STRAINS

**NOW LET'S PLAY:
WHAT IS MOST SCARY...**





?



48,000,000/YEAR





125,000/YEAR





3,000/YEAR

88% (OF THE 20% TOTAL OF FBI'S WITH KNOWN CAUSATIVE AGENTS)

**ARE CAUSED BY HOW
MANY SPECIES/STRAINS
OF MICROORGANISMS?**

-- CDC



5

TOTAL

#5

STAPHYLOCOCCUS

3%



#4

CAMPYLOBACTER

9%



#3

CLOSTRIDIUM PERFRINGENS

10%



#2

SALMONELLA

11%



#1

NOROVIRUS

58%



88% OF ALL
FOOD RELATED DEATHS ARE
CAUSED BY HOW MANY
SPECIES/STRAINS OF
MICROORGANISMS?

-- CDC



5

TOTAL

#5

CAMPYLOBACTER

6%



#4

NOROVIRUS

11%



#3

LISTERIA MONOCYTOGENES

19%



#2

TOXOPLASMA GONDII

24%



#1

SALMONELLA

28%



**DO BILL MARLER'S
CONCERNS MATCH HIS
REAL STATISTICAL RISKS?**

4

VS.

5

- LISTERIA
- E. COLI
- SALMONELLA
- VIBRIO

- SALMONELLA
- TOXOPLASMA GONDII
- LISTERIA MONOCYTOGENES
- NOROVIRUS
- CAMPYLOBACTER



3,000

1.	SALMONELLA	= 380
2.	TOXOPLASMA GONDII	= 330
3.	LISTERIA MONOCYTOGENES	= 260
4.	NOROVIRUS	= 150
5.	CAMPYLOBACTER	= 80
TOTAL		=1,200



UNSPECIFIED AGENTS



**WHAT IS THE #1
REASON FOR FOOD
RECALLS IN THE US?**

Allergy
Alert:



DAIRY



EGGS



WHEAT/
GLUTEN



PEANUTS



TREE
NUTS



FISH



SHELLFISH



SOY



SESAME

ALLERGEN MISLABELING

HOW MANY DEATHS
OCCUR PER YEAR DUE
TO ALLERGIC
REACTIONS TO FOOD?

CDC

Allergy
Alert:



DAIRY



EGGS



WHEAT/
GLUTEN



PEANUTS



TREE
NUTS



FISH



SHELLFISH



SOY



SESAME

200



3,000





3,000



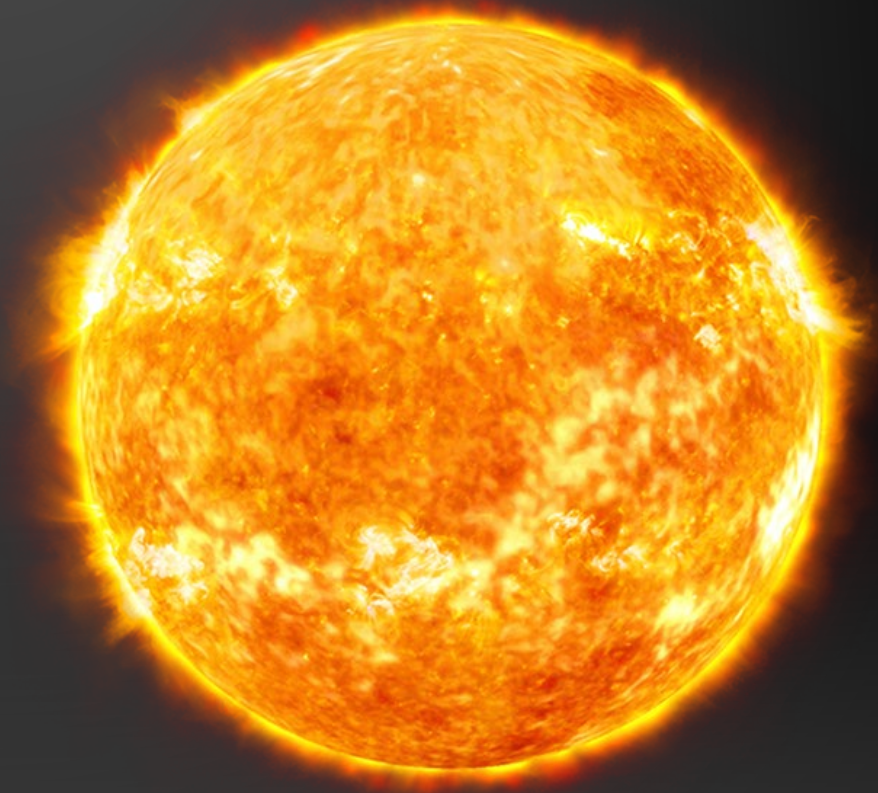


3,000





3,000





3,000



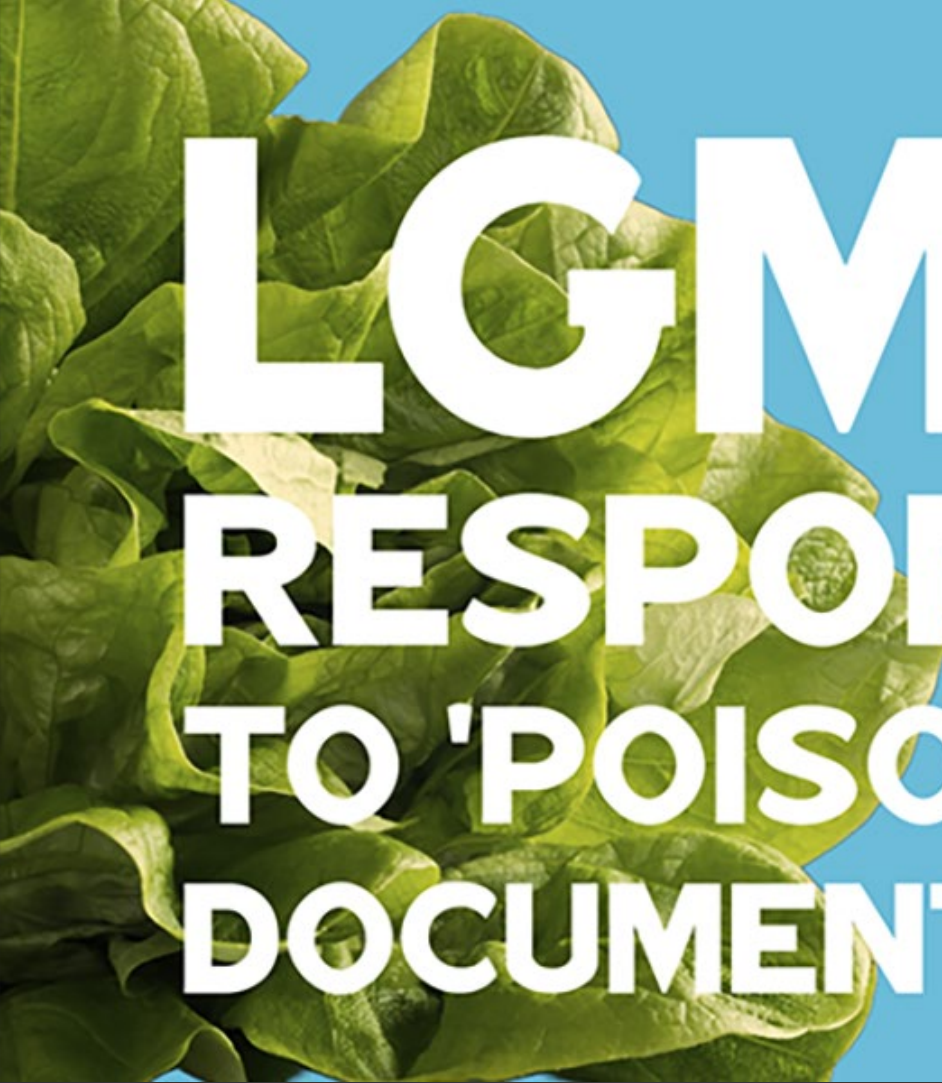


3,000

854,000,000

HOW DO PEOPLE IN
THE U.S. PERCEIVE
THE RISKS OF FBI?



A close-up photograph of fresh, vibrant green spinach leaves, showing their characteristic crinkled texture and veins. The leaves are piled together, filling the left side of the frame.

LGMA RESPONDS TO 'POISONED' DOCUMENTARY



“I TOOK THEM TO A FARM TO SEE A LEAFY GREEN HARVEST AND SUPPLIED THEM WITH DETAILED INFORMATION ON FOOD SAFETY PRACTICES REQUIRED BY THE LEAFY GREENS MARKETING AGREEMENT (LGMA) AND THE RESEARCH TO BACK IT UP. FORMER LGMA CHAIR DAN SUTTON SHARED HIS PASSIONATE COMMITMENT TO GROWING LETTUCE THAT IS SAFE FOR HIS FAMILY AND FAMILIES AROUND THE WORLD AND DEMONSTRATED ON CAMERA SOME OF THE FOOD SAFETY PRACTICES REQUIRED OF LGMA MEMBERS. UNFORTUNATELY, THAT IS NOT WHAT VIEWERS HEARD OR SAW.” -- TIM YORK











UNIDENTIFIED AGENTS
THANKS...QUESTIONS?



FOOD SAFETY CULTURE AND THE FOOD CODE

FDA FOOD CODE & THE CONFERENCE FOR FOOD PROTECTION

J KEITH JACKSON, PHD

JANUARY 12, 2024

KEITH.JACKSON@PFGC.COM

FOOD CODE & FOOD SAFETY CULTURE

FDA Food Code:

- The FDA Retail Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer for direct consumption.
- Each State and/or local Jurisdiction determines the model Retail Food Code they adopt.
- The Food Code is intended to create a standardized “food safety culture” between the industry, regulatory, academic, and research communities.

Figure 2 reflects the most recent Food Code version that was adopted in each State regulatory agency. Each State has at least one agency that has adopted the FDA Food Code, with California the only exception.

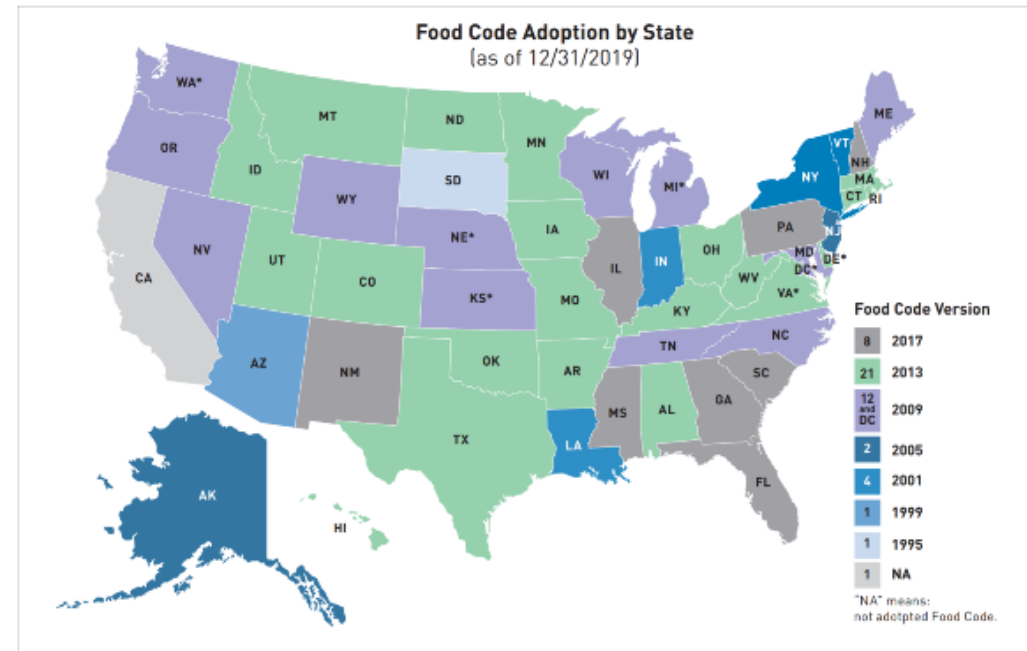


Figure 2: FDA Food Code versions Adopted by States in 2019. If a State has multiple agencies, this map displays the agency that has adopted the most recent version of FDA Food Code: (1) FL has three agencies: one adopted 2017 version, one is still working on adoption of 2017 version, and one adopted 2013 version; (2) GA has two agencies: one agency adopted 2017 version, the other agency adopted 2013 version; (3) MS has two agencies: one agency adopted 2017 version including the Supplement to the 2017 version, while the other agency adopted 2013 version; (4) NY also has two agencies: one agency adopted 2001 version, the other agency not adopted FDA Food Code; (5) These eight States each of them has two agencies and both agencies adopted same Food Code version, they are: CT, ME, MN, OH, OR, TN, UT, VA.

Note: *-- DC, DE, KS, MI, NE, and VA started adoption of 2017 version, and are still working on it; and WA is working on adoption of 2017 version including the Supplement to the 2017 version."

EXAMPLES OF RETAIL FOOD BUSINESSES

- Restaurants
- Banquet Facilities
- Caters
- Food Trucks & Carts
- Grocery Stores
- Convenient Stores
- Carry-out / Drive-thru
- Vending Machines
- Schools / Institutions
- Temporary Events

Where food is “for sale” to the public





TYPES OF INSPECTIONS

- Standard Inspection
- Follow-Up Inspection
- Complaint Inspection
- Foodborne Illness Investigation
- Some States and/ or local jurisdiction conduct additional inspections
 - Critical Control Point (CCP)
 - Process Review



Creating a Food Safety Culture



What does that mean?

FDA New Era of Smarter Food Safety

Smarter Food Safety Core Elements

1. Tech-enabled traceability
2. Smarter tools and approaches for prevention and outbreak response
3. New business models and retail modernization
4. Food Safety Culture



[Food Safety Culture - Core Element 4 of the New Era of Smarter Food Safety Blueprint | FDA](#)

Use the USDA Food Safety Culture Action Guide

1. Review current food safety efforts
2. Take action to build food safety programs
3. Communicate your Food Safety Culture



Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE



Creating a Culture of Food Safety & Using the
Action Guide | Food and Nutrition Service
([usda.gov](https://www.usda.gov))



Creating a Food Safety Culture

So really... what does this mean?



**Be ACTIVE in Food
Safety Organizations
(as recommend by Keith
Jackson)**

CONFERENCE FOR FOOD PROTECTION (CFP)



CONFERENCE FOR FOOD PROTECTION

PROVIDES A FORUM FOR INDIVIDUALS WHO HAVE AN INTEREST
IN RETAIL FOOD SAFETY

- **The CFP mission is to:**
 - Identify emerging problems related to retail food safety.
 - Formulate solutions to food safety problems based on sound science.
 - Develop, implement, and/or revise recommended food safety practices as needed to promote food safety and consumer protection.
 - Achieve consensus among constituent groups on food safety issues.
 - Requires more than a simple majority opinion.

HISTORY OF CFP

First Conference Meeting in Denver, CO

- Sponsored by the Food and Drug Administration and the American Public Health Association.
- Participants representing industry, government and consumers focused on microbiological aspects of food safety.

1971

Third Conference in Ann Arbor, MI

- Agreed to focus on retail food safety issues and hold Conference meetings every two years.

1986

1984

Second Conference in Washington, D.C.

- Focused on toxicological and microbiological concerns.
- A Constitution was adopted to provide structure and process for the organization.

1993

The First FDA Food Code was released

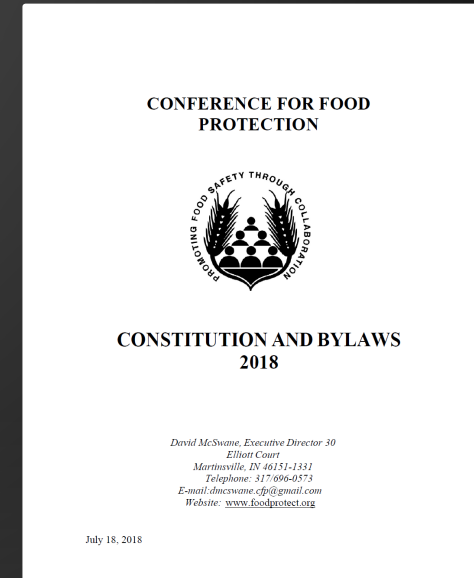
CFP GOVERNANCE

- Constitution and Bylaws
- Biennial Meeting/Conference Procedures Manual
- Biennial Meeting/Information Manual
- CFP Policies:
 - **Antitrust policy** – prevents antitrust violations
 - **Commercialism** – prohibits CFP from endorsing a product process or service by brand name.
 - **Late Issue Submission** – allows an Issue to be submitted after the deadline for a late-breaking food safety matter.
 - **Open Meeting** – all meetings are open to all members and the public.
 - **Record Retention** – records are retained electronically unless otherwise determined by the Executive Director

ALL documents are available on the CFP website

CFP CONSTITUTION AND BYLAWS

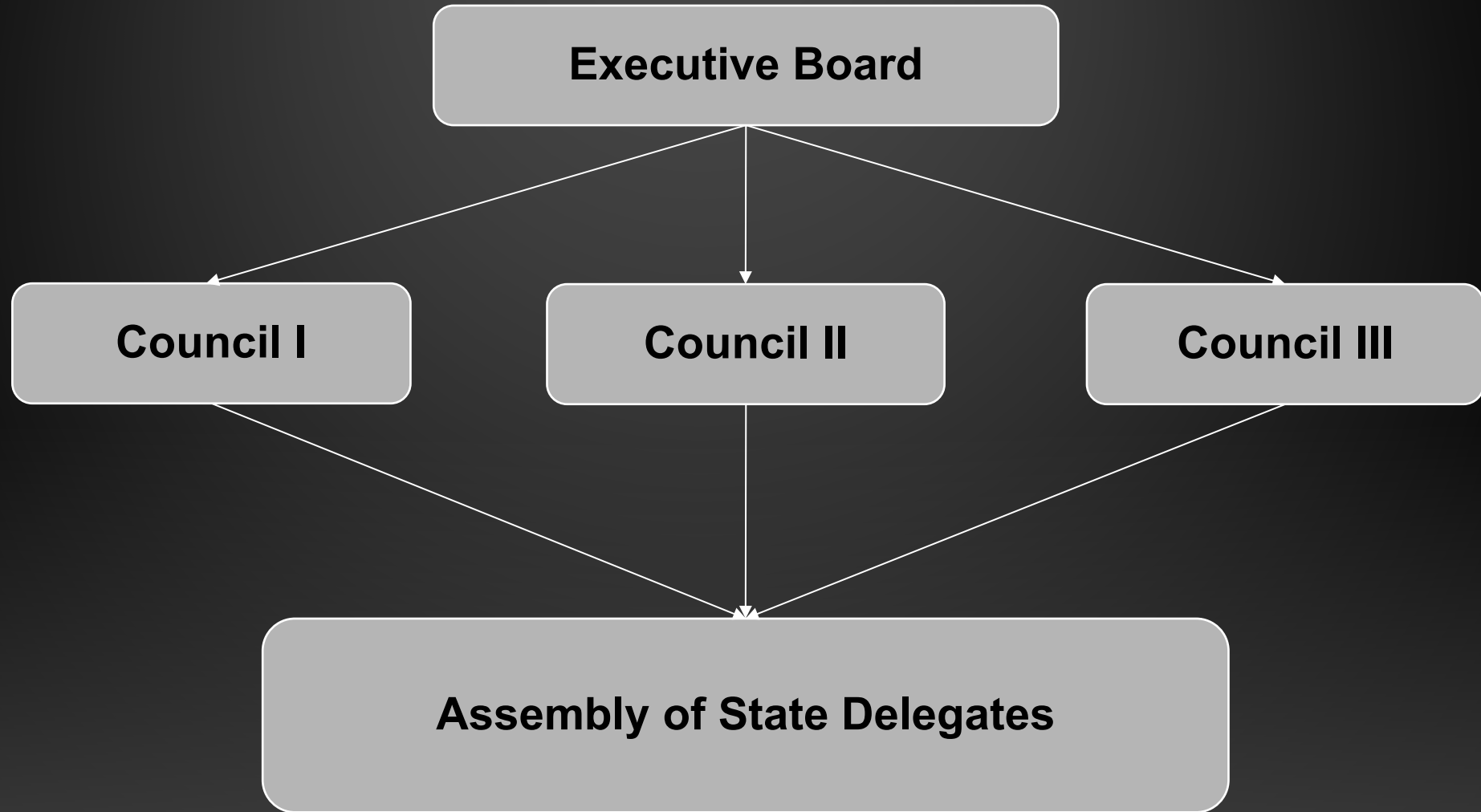
- Formalizes the objectives of the Conference.
- Establishes the organization and operation of the Conference.
- Establishes categories of membership.
- Created the Executive Board to manage the affairs of the Conference.
- Provides professional staff to support the Conference.
- Establishes rules for the CFP biennial meeting and the Assembly of State Delegates.



CFP OBJECTIVES

- Focus on retail food issues and programs.
- Seek food safety solutions through collaboration of food regulatory agencies, the food industry, consumer groups, and academia.
- Identify/address problems that affect retail food safety from farm to table.
- Promote science as the basis for food safety regulations.
- Propose regulations that will be accepted by regulators and industry alike.
- Disseminate information about food safety.

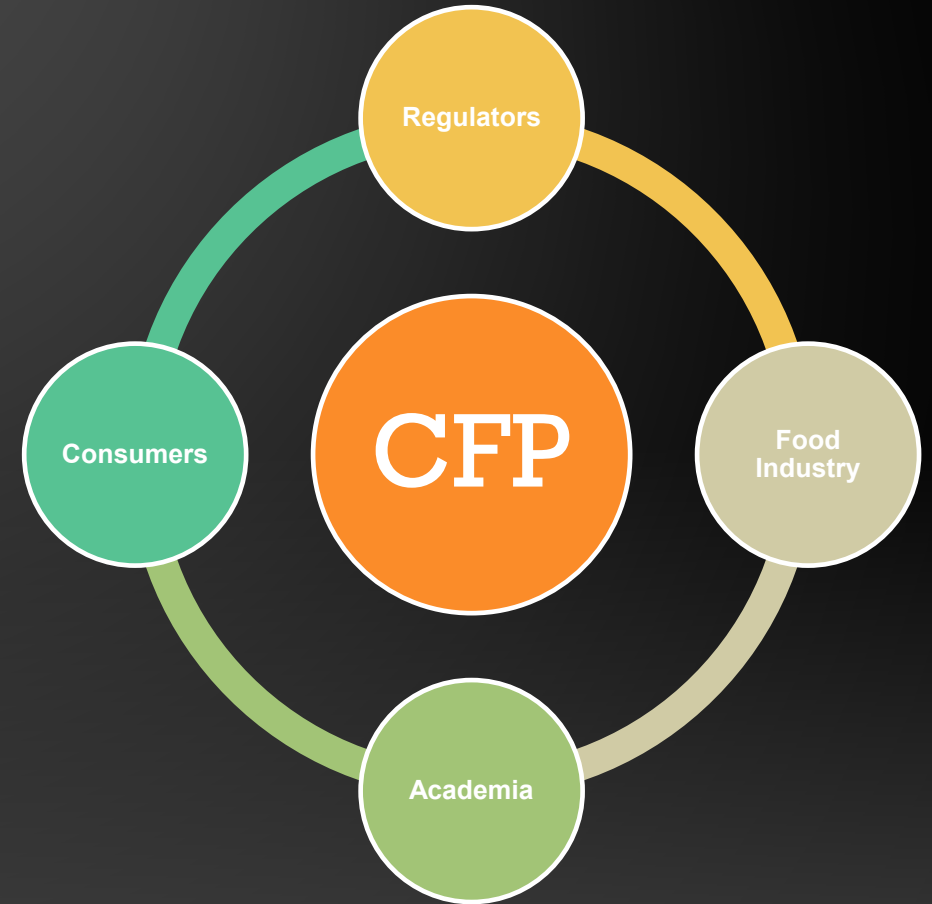
CFP ORGANIZATION



CONFERENCE FOR FOOD PROTECTION

Member Constituent/Stakeholder Groups

- Regulators – Federal, State, Local, and District/Territory
- Industry – Food Service, Retail Food, Food Processing, Vending and Distribution, and Food Industry Support
- Academia
- Consumers



BIENNIAL MEETING/ CONFERENCE PROCEDURES

- Supplements the CFP Constitution and Bylaws in the conduct of the biennial meeting and other Conference business.

CONFERENCE FOR
FOOD PROTECTION



BIENNIAL MEETING /
CONFERENCE PROCEDURES
2019

David McSwane, Executive Director
30 Elliott Court
Martinsville, IN 46151-1331
Telephone: 317/696-0573
E-mail: dmcswane.cfp@gmail.com
Website: www.foodprotect.org

THE CFP PROCESS



Issue Submission.



Council Deliberation and Decision.



Assembly of State Delegates Vote on Recommendations from the Councils.



CFP Recommendations forwarded to FDA/USDA/CDC or other relevant party.



CFP Executive Board Manages Process.



Ongoing Committee Formation/Work.

ISSUE SUBMISSION

- Anyone CFP Member may submit an Issue for deliberation.
- Many Issues arise out of CFP committee work.
- An Issue Submission Form must be accurately completed and include a “Recommended Solution” to identified problems.
- The CFP Issue Committee reviews each issue that is submitted and, when accepted, assigns the Issue to a Council for deliberation.

Council II - Issues and Actions

Issue #	Issue Title
001	Report-Certification of Food Safety Regulation Professionals (CFSRP)
002	Re-create - Certification of Food Safety Regulation Professional Workgroup
003	Align Competency of Inspectors (8-402.10) with Standard 2
004	Report - Program Standards Committee
005	Re-create Program Standards Committee
006	Inclusion of Inspection Result Posting in the Food Code
007	Report - Standardized Data Collection/Electronic Reporting of Inspections
008	SDCERC 4 - Posting IT Subcommittee Report to CFP Website
009	SDCERC 2 - Public Website Posting of Inspection Reports
010	SDCERC 3 - Continued Data Collection to Determine Public Health Scoring
011	Employee Food Safety Training Committee
012	Report - Food Protection Managers Certification Committee (FPMCC)
013	FPMCC 3- Bylaw Revisions
014	FPMCC 2 - CFP Standards Revisions
015	FPMCC 4- ISO/IEC 17024-2012 as an Option to CFP Standards
016	Amend 2013 Food Code Section 2-102.11 and delete 2-102.20

CFP COUNCIL STRUCTURE

Council I – Laws and Regulations

Council II – Administration, Education and Certification

Council III – Science and Technology

- Each Council consists of 22 members.
 - An equal number of regulatory and industry members is provided on all Councils.
 - Council III can have up to 10 at-large members to assure expertise in science and technology.
 - Federal agencies may provide a non-voting consultant for each council.
- Participation in CFP Biennial Conference Meetings and Committee work increases a member's chance of being selected for a Council.

CFP COUNCIL PROCESS

- **Issues accepted by the Issue Committee are assigned to the most appropriate Council.**
 - **An issue may be referred by one Council to another if deemed appropriate.**
 - **Council deliberations follow Robert's Rules of Order.**
- **Any Conference member may provide testimony on an issue to a Council.**

CFP COUNCIL PROCESS

- Councils may take the following actions on an Issue:
 - Accepted as Submitted.
 - Accepted as Amended.
 - Take No Action.
 - *a reason for recommending “No Action” must be provided*
- All Issues move to Assembly of State Delegates for final consideration.



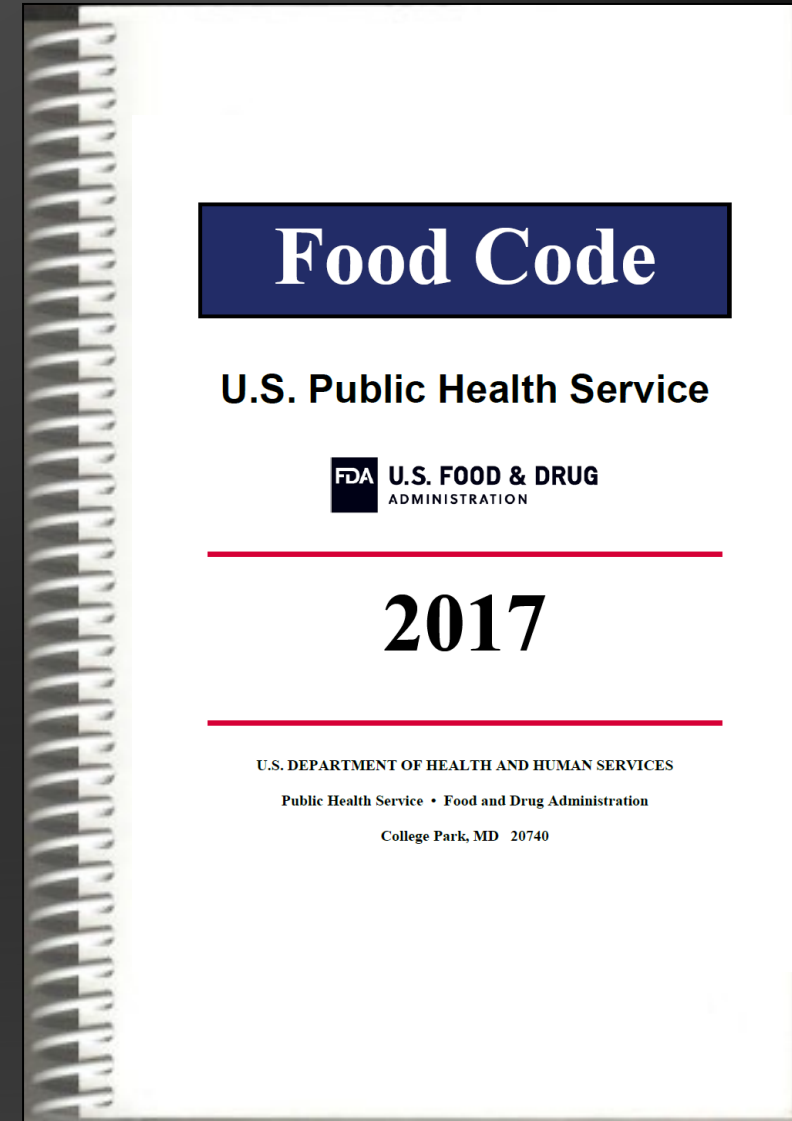


ASSEMBLY OF STATE DELEGATES & FINAL DISPOSITION OF ISSUES

- Each State has one vote (a vote may be shared between Agriculture and Health).
- Delegates vote to accept or reject Council recommendations on Issues.
- Delegates may vote on Issues in groups or extract Issues for further discussion.
- Council recommendations cannot be changed.

ASSEMBLY OF STATE DELEGATES & FINAL DISPOSITION OF ISSUES

- State Delegates may refer an Issue to the Executive Board for consideration.
- Issues accepted by State Delegates are formally presented to Federal Agencies with request, in FDA's case, to include in the next edition of the Food Code.



CFP COMMITTEES

- Much of the work of the Conference is done by ad hoc, council, and standing committees between biennial conference meetings.
- Committees work under the direction of Council Chairs and the Executive Board.
- Committees are formed to work on Issues that arise out of the Conference and are assigned to Councils or the Executive Board.



CFP COMMITTEES

- Only CFP members may join a committee.
- Appointments to committees are made to ensure balanced representation of stakeholder groups.
- Most committee work is carried out via conference call and email.
- Committees present findings/recommendations at the next Biennial Conference meeting by submitting Issues that include a Final Committee Report and Recommendations from the group.



CFP STANDING COMMITTEES

2023-2025 CFP STANDING COMMITTEES

Audit Committee

Constitution, Bylaws, and Procedures Committee

Finance Committee

Food Protection Manager Certification Committee (FPMCC)

Food Safety Management Systems (FSMS) Committee – ***NEW Standing Committee***

Issue Committee

Program Committee

Program Standards Committee

Publications Committee

Resolutions Committee

Strategic Planning Committee

Digital Engagement and Technology Solutions Committee – ***NEW Standing Committee***

CURRENT CFP COUNCIL COMMITTEES

1. Allergen Committee (reports to Council II: Issue 2025-II-32)
2. Committee to Reduce Barriers to Food Donation (reports to Council I: Issue 2025-I-21)
3. Complex Vending Units Committee (reports to Council I: Issue 2025-I-07)
4. Digital Food Safety Systems Committee (reports to Council II: Issue 2025-II-09)
5. Disinfection Committee (reports to Council III: Issue 2025-III-015)
6. Food Safety Culture at Retail Committee (reports to Council II: Issue 2025-II-43 & 44)
7. Mushroom Cooking Committee (reports to Council III: Issue 2025-III-28)
8. Plan Review Food Establishment Committee (reports to Council I: Issue 2025-I-04)



23 Voting Members

- Federal (3), State (6) & Local (6) Regulatory Agencies (geographically distributed)
- Industry (6)
- Consumers (1)
- Academia (1)

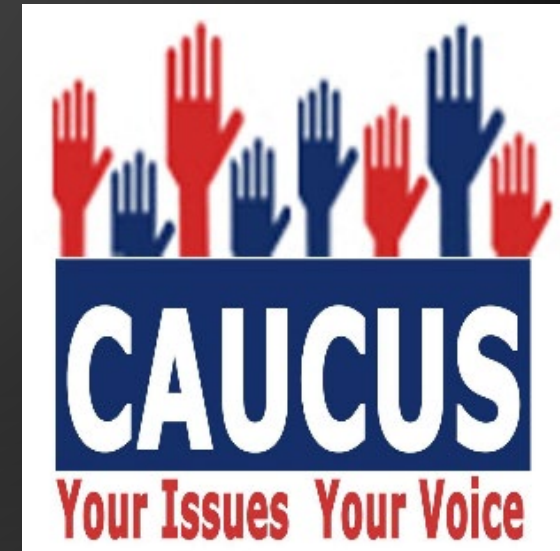
13 Non-Voting Members

- Past Conference Chair
- Program, Issue, and Constitution & Bylaws Chairs
- Executive Director, Treasurer, and Assistant
- Council Chairs (3) and Vice chairs (3)

**THE EXECUTIVE
BOARD:** PROVIDES
ADMINISTRATIVE
MANAGEMENT OF THE
CONFERENCE

CONSENSUS/CAUCUS MEETINGS

- Five Consensus/Caucus Groups
 1. Local Regulators
 2. State Regulators
 3. Consumers
 4. Industry
 5. Academia
- Meet 3 times during Conference to:
 - Discuss issues
 - Elect members to the Executive Board for 6-year terms





BECOME A CFP MEMBER: PARTICIPATE IN THE ORGANIZATION'S ACTIVITIES

- Observe - all meetings are open (except for Caucus)
- Briefly Comment on Issues
- Ask questions
- Network
- Join Committees and Councils to work on Issues to extend participation

REH-S/RS Credential National : X Conference for Food Protection X Conference for Food Protection X

Not secure foodprotect.org

LEARN MORE ABOUT CFP



The screenshot shows the homepage of the Conference for Food Protection (CFP) website. The page features a blue header with the CFP logo and navigation links. A large orange text overlay reads 'LEARN MORE ABOUT CFP'. Below the overlay, the website content is visible, including a sidebar with navigation links, a main content area with a welcome message and a list of links, and a right sidebar with buttons for various services. The footer includes social media links and a search bar.

Home

- About the Conference
- Biennial Meetings
- Conference Administration
- Committee Activities and Reports to the Executive Board
- Food Protection Manager Certification
- Conference-Developed Guides and Documents
- Links to Partners and Other Documents
- CFP Administrative Forms
- Council and Committee Report Templates
- CFP-NACCHO Research Project
- Retail Food Safety Regulatory Association Collaborative
- Contact the Conference

Membership Information

Mission and Objectives

Conference History

CFP Constitution and Bylaws

CFP Conference Procedures

Past/Future Conference Meetings

Issue Submission Process

Committee Progress Reports

Executive Board Meeting Minutes

Current News Section

2020 BIENNIAL

DENVER, COLORADO APRIL 11-16, 2021

FDA FOOD CODE

BECOME A MEMBER

UPDATE CONTACT INFORMATION

SPONSORSHIP AND DONATION INFORMATION

SUSTAINING SUPPORTER APPLICATION

We welcome you to the Conference for Food Protection (CFP) website. We are honored to serve as the Chair and Vice Chair of the CFP, and we encourage you to become a member of this outstanding organization.

The Conference for Food Protection is a non-profit organization which originated in 1971. It was created to provide a formal process whereby members of industry, government, academia, and the public could meet and discuss food safety issues.

RECENT NEWS

January 15, 2021
SAVE THE DATE: Biennial Meeting Rescheduled
The 2021 CFP Biennial Meeting, originally scheduled for April 11-16, 2021, in Denver, Colorado, has been rescheduled to October 11-16, 2021, in Denver, Colorado. The new dates allow for a more comprehensive program and provide more time for members to prepare for the meeting.

October 14, 2020
NACCHO and CFP Seek Recruits for a Food Safety Advisory Group
The National Association of County and City Health Officials (NACCHO) and the Conference for Food Protection (CFP) are seeking individuals to join a Food Safety Advisory Group. The group will provide advice and guidance on food safety issues to NACCHO and CFP. Interested individuals should contact the NACCHO/CFP Food Safety Advisory Group at foodsafety@naccho.org.

www.foodprotect.org

type here to search

9:17 AM 10/6/2021

Check in often to stay informed

RESOURCE INFORMATION

- **Reading for next week's discussion:**

- **FDA National Retail Food Team Report 2019 PDF** – *Adoption of the FDA Food Code by State and Territorial Agencies Responsible for the Oversight of Restaurants and Retail Food Stores*

<https://www.fda.gov/media/107543/download#:~:text=The%202017%20Food%20Code%20is,%2C%20Pennsylvania%2C%20and%20South%20Carolina.>

- **FDA Food Code PDF**

<https://www.fda.gov/media/110822/download>

- **Conference for Food Protection**

<http://www.foodprotect.org/>

- **Ohio Uniform Food Code (3717-1) PDF**

<https://myfcph.org/wp-content/uploads/2019/02/Chapter-3717-1-March-2019.pdf>

- **Ohio Environmental Health Association**

http://www.ohioeha.org/aws/OEHA/pt/sp/home_page

- **National Environmental Health Association**

<https://www.neha.org/>

**HOW IS CFP
DRIVING THE
FOCUS ON
FOOD SAFETY
CULTURE**



2025 CFP COMMITTEE ON FOOD SAFETY CULTURE – REPORT DUE 2027

Council II – Administration, Education, and Certification

- Food Safety Culture at Retail Committee (Issue 2023-11-013)
- TWO Charges

FOOD SAFETY CULTURE AT RETAIL COMMITTEE CHARGES #1

1. Work collaboratively with regulatory, industry, academia, and consumer groups to drive Food Safety Culture at retail to:
 - a) Define Food Safety Culture at Retail
 - b) Create a visual Food Safety Culture infographic to aid oral learners
 - c) Assess the global application of Food Safety Culture at retail including regulatory influence and industry operational practices
 - d) Research the public health significance of Food Safety Culture at Retail to document the relationships between Active Managerial Control, a Food Safety Management System, and Regulatory Influence (multiplier effect) with Food Safety Culture at Retail
 - e) Develop a Food Safety Culture at Retail curriculum for use by retail food safety stakeholders

FOOD SAFETY CULTURE AT RETAIL COMMITTEE CHARGES #2

- 2.** Report Findings at the next biennial meeting, including a request that as part of Standard 2 in the “Description Requirement” section under 1: Pre-inspection Curriculum, add Item 5: Retail Food Safety Culture Awareness to the curriculum in Appendix B-1

Thank You!

**Thanks to you, our 2025
conference was a huge success!
See you again in 2027!**



the
**Conference
for FOOD
PROTECTION**

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**THANKS FOR JOINING PFG TODAY!
QUESTIONS?**