

# Integration Forum



May 9, 2017

Donald Stephens Convention  
Center

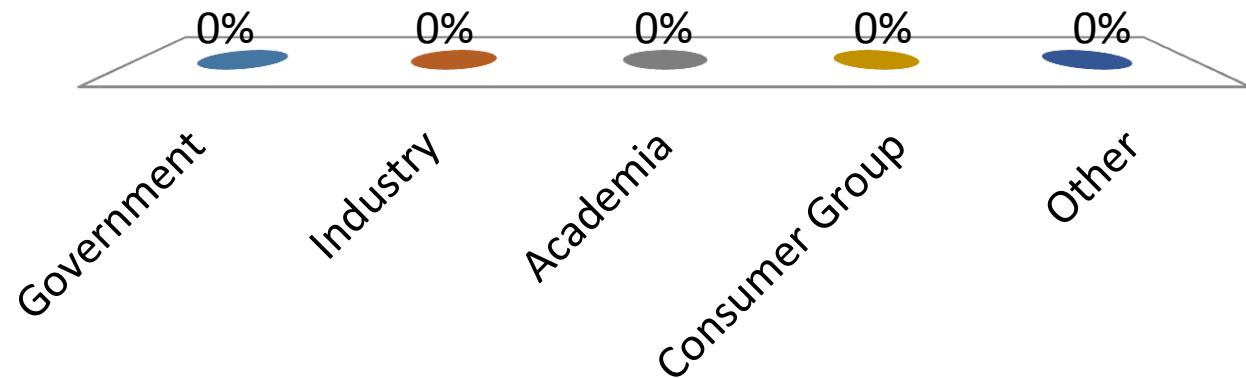
Rosemont, IL

Joseph Corby

AFDO Executive Director

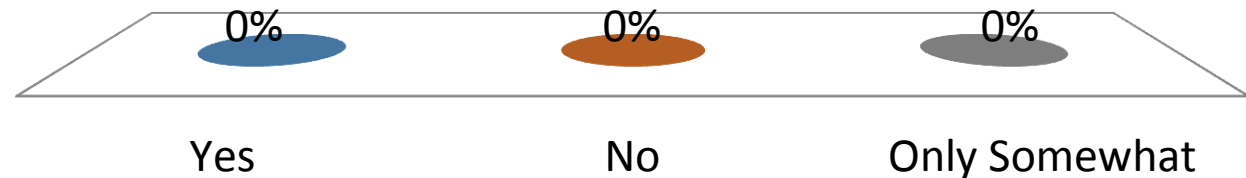
# Which of the following areas best describes your current job function?

- A. Government
- B. Industry
- C. Academia
- D. Consumer Group
- E. Other



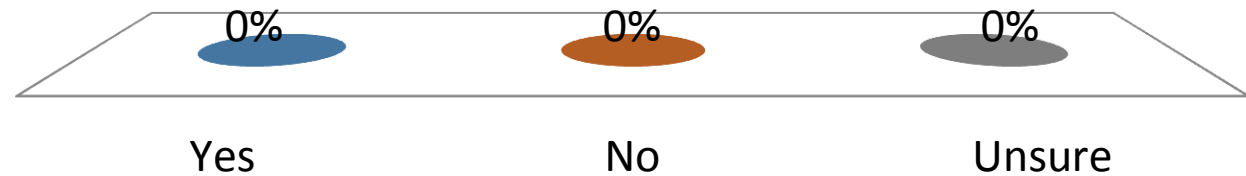
# Do you feel you have a clear understanding of what an Integrated Food Safety System is?

- A. Yes
- B. No
- C. Only Somewhat



Based on your understand of an integrated food safety system, do you support the effort?

- A. Yes
- B. No
- C. Unsure



# Have you heard of the Partnership for Food Protection?

- A. Yes
- B. No
- C. Not Sure



# Partnership for Food Protection



# Program Objectives

- Better understanding of PFP efforts
- Success of Rapid Response Teams
- Successes for Retail Food Protection Programs
- Understanding that an IFSS will Improve our Food Safety Regulatory Efforts





# An Update on Work Projects

May 9, 2017

Food Safety Summit, Rosemont, Illinois

Claudia G. Coles

Washington State Department of Agriculture

PFP Governing Council





# Partnership for Food Protection (PFP)

- The Partnership was established in 2009 to help implement the recommendations from the 2008 50 State Workshop
- PFP is comprised of 7 work groups whose members are experts in human and animal food safety, epidemiology, laboratory science, animal health, environment and public health
- PFP contributes to the development and implementation of an Integrated Food Safety System



# PFP Vision and Goal

- An **Integrated** Food Safety System that allows for “Mutual Reliance for a Safer Food Supply”
- **Goal:** A **seamless partnership and operation** among strategic partners (Federal, State, and Local agencies) to achieve the public health goal of a safer food supply



# PFP Structure

- Governing Council comprised of federal, state, local governments and food safety associations providing strategic direction
- 7 workgroups
  - Compliance and Enforcement
  - Information Technology
  - Laboratory Science
  - Outreach
  - Surveillance Response and Post Response
  - Training and Certification
  - Work Planning and Inspections



# Work Towards Supporting Integration

- Development of best practices
- Compliance, inspection and work planning tools
- Information exchange model/pilot
- Training work shops



# Compliance and Enforcement Workgroup

Focus: Roles of partner agencies in  
compliance and enforcement actions



# Information Technology Workgroup

## Focus:

- Deploy National Food Safety Data Exchange (NFSDX) Release 1.0 infrastructure to support electronic data sharing
- Start developing the Release 2.0 capabilities and work with pilot States to start integration testing
- Complete the development of the standard data architecture and framework for a subset of the Common Data Services and Business Services
- Evaluating future Full Operating Capability (FoC) use cases and scenarios for the NFSDX



# Laboratory Science Workgroup

Focus:

- Major laboratory initiatives affecting integration
- **“PFP Food/Feed Testing Laboratory Draft Best Practices Manual”**



# Outreach Workgroup

Focus:

- Redesign of the PFP Website
- Enhanced PFP branding and design
- Electronic Newsfeeds
- Infographics & animations
- The PFP website is: <http://www.pfp-ifss.org>



# Surveillance, Response, & Post-Response Workgroup



## Focus:

- Best Practices for the use of FoodSHIELD During Food/Feed Incidents
- Recommendations for improving FDA and state communication during recalls
- Quick Start Food Emergency Response Job Aids

## In progress:

- Rapid Response Team (RRT) capacity building and mentorship framework
- Model for Food Emergency Response Framework
- Response Resource Library



# Training and Certification Workgroup

## Focus:

- National Curriculum Standard (NCS) Frameworks identifying job competencies for various positions across four career levels
- 2015 & 2016 Regulatory and Public Health Partner Training Summits
- **Jointly developed the Training Summit Website with FDA's OTED ([www.fda.gov/trainingsummit](http://www.fda.gov/trainingsummit))**
- 25+ General Education Online Modules available to regulators 24/7 beginning the Summer of 2017
- Featured twice in Food Safety Magazine as cover stories (NCS & IFSS)



# Work Planning and Inspections Workgroup

## Focus:

- Obtained feedback on adoption & use of a **“Model Work Plan” Best Practice** (worked with MFRPS Alliance)
- Redistributed model work planning document to FDA and State Work Planners
- Joint Inspection Planning Checklist Tool drafted

## In Progress

- State Inspection Frequency Criteria (worked with the MFRPS Alliance)



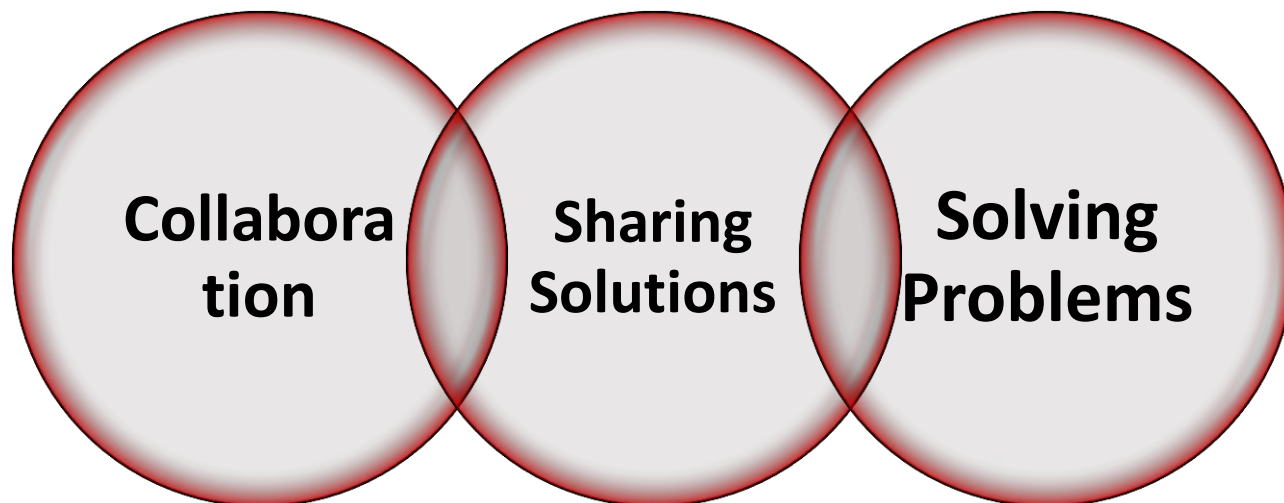
# Partnership for Food Protection

The Partnership for Food Protection is contributing to the advancement of an Integrated Food Safety System



# Partnership for Food Protection Vision and Mission

## **Mutual Reliance for a Safer Food Supply**





# THANK YOU

Huge amount of time and effort put in by an all volunteer membership

[www.pfp-ifss.org](http://www.pfp-ifss.org)



# QUESTIONS?

[www.pfp-ifss.org](http://www.pfp-ifss.org)



# Virginia Rapid Response Team (VA RRT)

## Building an Improved Regulatory Response System



# Virginia Rapid Response Team (VA RRT)



The VA RRT is managed by a Core Group comprised of the major food safety agencies operating within the Commonwealth of Virginia in collaboration with FDA and USDA.

- Virginia Department of Agriculture and Consumer Services (VDACS)  
Food Safety Program, Agricultural Commodities Program (Animal Feed), Dairy Services Program, Office of Meat and Poultry Service
- Virginia Department of Health (VDH)  
Office of Epidemiology, Office of Environmental Health Services (OEHS), Shellfish and Dairy Programs
- Division of Consolidated Laboratory Services (DCLS)
- U.S. Food and Drug Administration Baltimore District Office (FDA BLT-DO)
- United States Department of Agriculture (USDA)



# Virginia Rapid Response Team Mission

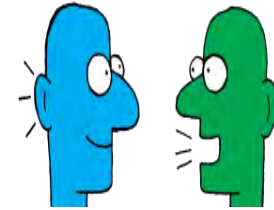
“The Virginia RRT’s mission is to provide a rapid and unified multiagency all hazards response to food/feed emergencies in order to minimize the social, economic, and public health impact ”



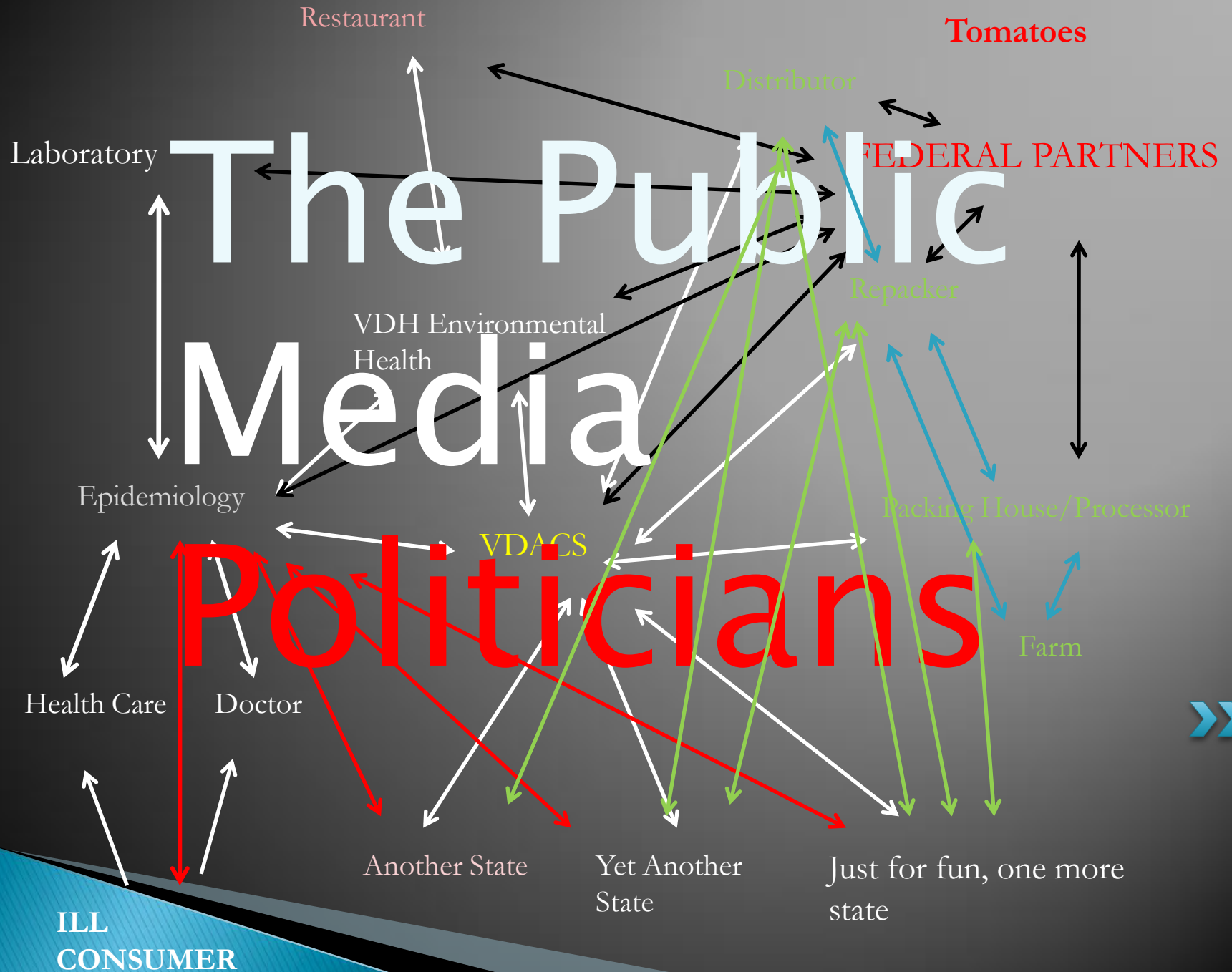
## Virginia Rapid Response Team Goals

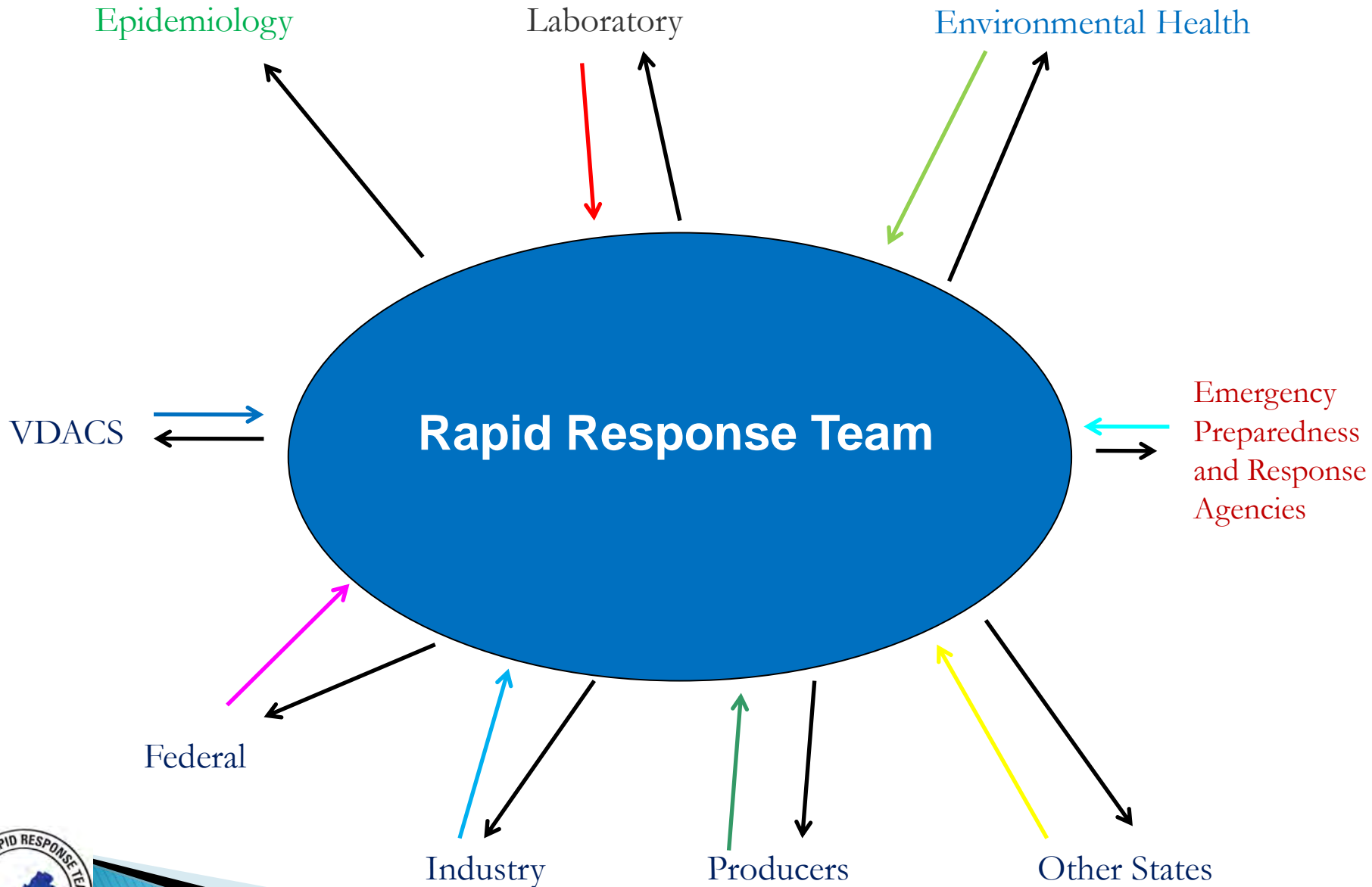
- Improve timeliness and effectiveness of responses
- Maintain an effective RRT which is integrated into the state and federal infrastructure
- Provide training opportunities for partnering agencies

## Virginia RRT Communication Is Key

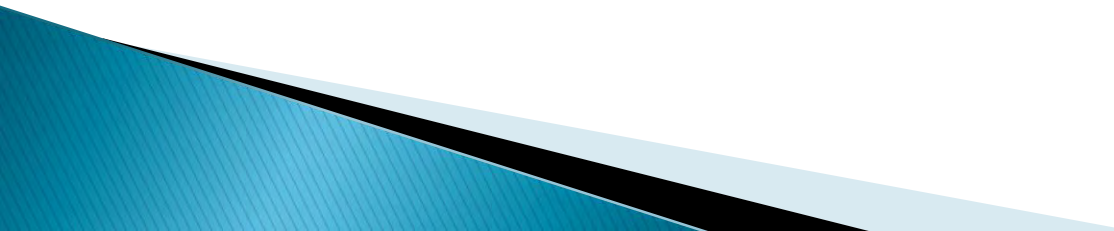


- The team decided to have a weekly conference call led by the RRT coordinator to discuss ongoing and emerging threats or issues to food and feed safety.
- All communications regardless of source are sent to the RRT coordinator.
- An initial email about the event is sent out to the RRT core group and their designated backups.
- Group members disseminate information within their respective agencies/divisions based on the details of each incident.

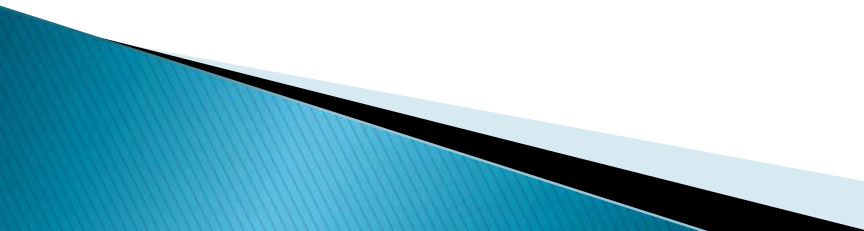




# Rapid Response Team Strengths

- Information is shared equally between all partners.
  - Common and understood flow of communications simplifies response process.
  - Team members are familiar with other agency's roles and responsibilities before an event.
  - Proper channels for information flow are understood or easily determined.
  - After action reporting is simplified and all inclusive.
- 

# Outbreak of Hepatitis A in Virginia

- ▶ In June and July of 2016, epidemiologists at the Virginia Department of Health (VDH) identified an increased number of Hepatitis A virus (HAV) cases within the Commonwealth of Virginia.
  - ▶ An epidemiologic investigation was initiated to identify possible commonalities between cases, including use of a standardized questionnaire to collect general information about potential exposures (e.g., travel history, restaurants visited, known contact with a case, etc.).
  - ▶ A supplemental questionnaire was developed during the investigation to collect detailed information from ill persons on additional exposures, including consumption of frozen berries and smoothies as well as the patronage of restaurants specializing in smoothies.
- 




# Outbreak of Hepatitis A in Virginia

- ▶ August 5, 2016: VDH Environmental Health (EH) inspectors visited chain locations and obtained ingredient information for each smoothie and sources for ingredients. Notably, lot identification information on boxes of frozen strawberries was missing and/or inconsistent.
- ▶ EH Inspectors educated food workers on prevention of cross contamination, cleaning and sanitizing procedures, and employee health reporting requirements to prevent secondary infections.
- ▶ VDH and VDACS notified the corporate office of Restaurant Chain A about the outbreak and discovered the frozen strawberries imported from Egypt came from a common source for all retail locations; chain A stopped using Egyptian strawberries in all stores in VA by August 9, 2016.



# Outbreak of Hepatitis A in Virginia


- ▶ Virginia RRT was activated on August 5, 2016 to facilitate consistent communication from all Virginia agency partners and the FDA during the investigation and began operating under the Incident Command Structure (ICS) with Unified Command for the response.
  - ▶ Strawberries were consumed by 100% of interviewed patients who recalled they had consumed smoothies.
  - ▶ VDACS, VDH, and FDA collaborated to conduct regulatory traceback investigations and collected samples from retail locations.
  - ▶ The VA RRT worked with FDA Coordinated Outbreak Response and Evaluation (CORE) network to help coordinate investigational tracebacks in other states and countries.
  - ▶ FDA traceback revealed frozen strawberries were imported from Egypt by a single company
- 

# Outbreak of Hepatitis A in Virginia

- ▶ Traceback analysis identified a single Egyptian firm as the manufacturer of the frozen strawberries linked to the outbreak; several different distribution channels of the product were identified.
- ▶ The VDACS Food Safety Program placed implicated frozen strawberries under seizure at a cold storage facility in Virginia.
- ▶ Considering epi, environmental health investigation, traceback and lab information VDH issued a press release on August 19,2016.

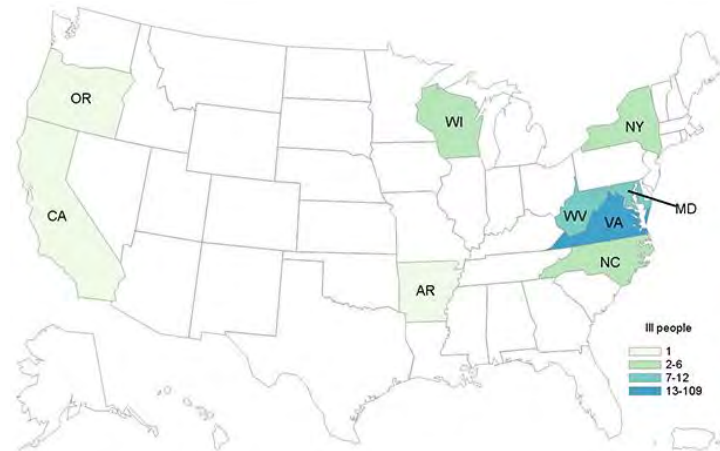


# Outbreak of Hepatitis A in Virginia

- ▶ FDA collected frozen strawberry samples from the cold storage facility and at various points along the distribution chain.
  - ▶ Thirteen additional samples of frozen strawberry product were collected by VDH under Chain of Custody from Restaurant Chain A's implicated Virginia stores and were submitted to DCLS.
  - ▶ In October 2016, FDA's analysis detected HAV in six of the frozen strawberry samples (2 from the Virginia retail locations).
  - ▶ In October, 2016, the Egyptian manufacturer recalled all frozen strawberries and frozen strawberry products it imported into the U.S. since January 1, 2016.
- 

# Outbreak of Hepatitis A in Virginia

- ▶ 143 people with Hepatitis A were reported from nine states: Arkansas (1), California (1), Maryland (12), New York (5), North Carolina (4), Oregon (1), Virginia (109), West Virginia (7), and Wisconsin (3); 129 of these cases reported eating a smoothie from Chain A.
- ▶ Two secondary cases confirmed in Virginia, demonstrating **the** effectiveness of the public health response
- ▶ Fourth largest Hepatitis A outbreak recorded in U.S. history (n=143 from 9 states)
- ▶ Third Hepatitis A outbreak linked to a contaminated food item imported from an HAV endemic country



# HAV Response Review: Successes

Success	Factors That Supported Success
Well-coordinated multiagency response- VDACS, VDH DSI, VDH OEHS, DCLS , FDA	VA RRT partnership that identifies key points of contact within VA agencies and the FDA BLT DO and a single coordinator to oversee activities between agencies
Identification of HAV outbreaks by VDH Field staff and communication with central office (local, regional and central office Epis)	Good communication and surveillance by Field Epidemiologists to VDH Central Office for coordinated sharing of information and response. Patients did not initially identify “smoothies” as food; District Epis notified and then generated a supplemental questionnaire.
Stopping infections and secondary cases (to date)	Epidemiologists and VDH EH inspectors educated food establishment operators and food handlers on cleaning and sanitizing equipment, on illness reporting requirements, education for patients as a component to every case identified and offering prophylaxis to close contacts.

# HAV Response Review: Successes

Success	Factors That Supported Success
Cooperation of industry	Responsive Corporate Support; immediately switched strawberry source(supplier) after 6 illness identified
Rapid identification of impacted establishments	EH tracking system for establishments and permit process
Success in food sampling and shipping to FDA	Having DCLS staff trained to perform evidentiary sampling, chain of custody documentation and shipping
Daily case count and updated information about smoothie components for patients	Defined reporting and investigation process with the VDH EPI Central office, RRT Core group and Field staff

# Work Well Done




VA RRT activated for HAV outbreak investigation

The Virginia RRT:

- Facilitated consistent communication
- Collaborated to conduct regulatory traceback
- Met following the outbreak investigation for an After Action Report and to develop an improvement plan



# Conclusions

- RRTs are beneficial for incidents that exceed or expect to exceed the resources of the agency that has the authority to respond
  - Developing and emerging food supply system requires new ways to deal with challenges with different sets of expertise and bringing together all needed authorities in ways that haven't been done before.
  - RRT structure normalizes process that exists with current relationships for state and federal agencies
  - RRT can improve timeliness and effectiveness of responses
  - An effective RRT should be integrated into the state and federal infrastructure
  - Team approach can bring consistency to process
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# Thank You!

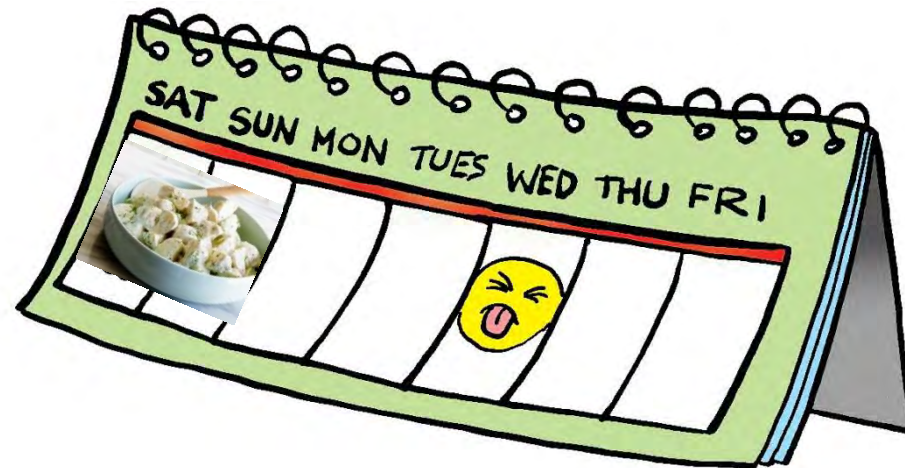
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# A Rapid One Week Response

## *Salmonella* Braenderup in Potato Salad

Steven Mandernach

Iowa Department of Inspections and Appeals



# Iowa Food Protection Rapid Response Team (RRT)

- FDA-funded initiative
  - Began in Iowa in late 2012
- Iowa RRT Goals:
  - Improve the proficiency of food and feed emergency response
  - Increase communication and collaboration between federal, state and local response partners

# Iowa RRT Makeup

- Core RRT
  - Iowa Department of Inspections and Appeals (Retail and Manufactured Foods)
  - Iowa Department of Public Health (Epidemiology)
  - Iowa Department of Agriculture and Land Stewardship (Feed, Dairy, and Meat and Poultry)
  - State Hygienic Laboratory at the University of Iowa (State Public Health Lab)
  - Food and Drug Administration, Kansas City District Office
- Coordinating Council
  - Senior staff from all CORE RRT Agencies
  - Iowa Homeland Security and Emergency Management Department
  - USDA FSIS
  - Local Food Contracting Agency Representative

# Potato Salad Outbreak the story begins...



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There were approximately 100 people who attended the funeral. Thirty-four interviewees were ill.

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## July 28, 2016

Two of the environmental samples, the **stacked buckets** in the walk-in cooler and the **handle of the sprayer** at the three compartment sink, tested presumptive positive for *Salmonella* by PCR.

The stacked buckets were used to hold raw chicken. When the buckets were washed and sanitized, they were used to hold the prepared potato salad.

IDPH was notified that the potato salad served at the funeral luncheon was available for product testing.

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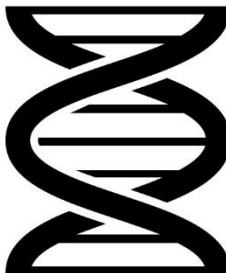
Two of the environmental samples, the stacked buckets in the walk-in cooler and the handle of the sprayer at the three compartment sink, tested presumptive positive for *Salmonella* by PCR.

The stacked buckets were used to hold raw chicken. When the buckets were washed and sanitized, they were used to hold the prepared potato salad.

IDPH was notified that the potato salad served at the funeral luncheon was available for product testing.

## August 4, 2016

Results from Whole Genome Sequencing (WGS) showed that isolates from five clinical specimens and the potato salad were highly related with 0-5 SNPs difference.





**July 18, 2016**

The Iowa Department of Public Health (IDPH) in collaboration with a Local Public Health Agency identified increase in the number of *Salmonella* cases in Iowa County via routine surveillance.

Investigation started.

**July 22, 2016**

To establish a common association, IDPH started to re-interview cases using Iowa's hypothesis generating questionnaire.



A common exposure association was identified early in the investigation, consumption of Big G Food Store Traditional or Zesty Potato Salad. The common exposure was first noted during discussions with a healthcare provider at a local hospital that provided care for the first reported cases.

**July 25, 2016**

IDPH was notified of illness from two different events where the Big G Food Store potato salad was served; a private BBQ and a funeral luncheon.

There were approximately 100 people who attended the funeral. Thirty-four interviewees were ill.



**July 27, 2016**

Laboratory testing at SHL found the same *Salmonella* bacteria in the potato salad as the clinical samples.

Twenty-three clinical specimens and seven potato salad samples tested positive with *Salmonella* Braenderup (PFGE pattern JBPX01.0039).



**August 2, 2016**

Second round of environmental sampling was conducted after completion of professional cleaning.

**August 8, 2016**

Big G Food Store deli and kitchen was approved to reopen for production after the 2<sup>nd</sup> round of environmental samples came back negative.

**July 19, 2016**

The Iowa County Public Health Nurse alerted area healthcare providers of the increase in cases of *Salmonella*.

**July 22, 2016**

IDPH notified the Iowa Department of Inspections and Appeals (DIA) Rapid Response Team (IA RRT) of the findings.

IA RRT contacted Big G Food Store and requested that all Traditional and Zesty potato salad from the deli counter and cooler display be removed and held for product testing.

**July 23, 2016**

IA RRT inspectors traveled to Big G Food Store to collect potato salad samples and delivered them to the State Hygienic Laboratory (SHL) for testing.

IDPH continued with interviews.



**July 25, 2016**

Based on epidemiological data and presumptive positive results of the potato salad, IDPH and DIA in collaboration with Big G Food Store issued a consumer advisory. The advisory warned the public not to eat any previously purchased potato salad.

All Big G Food Store deli and kitchen production was ceased and environmental samples were collected.



**July 28, 2016**

Two of the environmental samples, the stacked buckets in the walk-in cooler and the handle of the sprayer at the three compartment sink, tested presumptive positive for *Salmonella* by PCR.

The stacked buckets were used to hold raw chicken. When the buckets were washed and sanitized, they were used to hold the prepared potato salad.

IDPH was notified that the potato salad served at the funeral luncheon was available for product testing.

**August 4, 2016**

Results from Whole Genome Sequencing (WGS), a more precise DNA fingerprinting technology, showed that isolates from five clinical specimens and the potato salad were highly related with 0-5 SNPs difference.



# Environmental Investigation



Potato salad in walk-in cooler



Sample of potato salad



Sprayer at compartment sink



Stacked buckets in walk-in

# How has the RRT improved Iowa's response?

- Better and faster communication between agencies
- Key staff focused on foodborne illness at DIA and IDPH
- Staff better trained in foodborne illness investigation
- Centralized foodborne illness reporting line
- Addition of whole genome sequencing capabilities
- Sampling expanded in retail outbreaks





# Integrated Food Safety System Update: Success Stories in Improving Retail Food Protection Programs

**Mark M. Reed, R.S., MPA, MPH**  
**KY Department for Public Health (Retired)**

***Association of Food & Drug Officials (AFDO)***  
***NCS Grant Project Manager***

***Tuesday, May 10, 2017***  
***1:30 – 5:00 PM***



# Focus on Two Major AFDO Projects Targeting Retail Food Protection Programs



1) Voluntary National  
Retail Food Regulatory  
Program Standards  
(VNRFRPS) Grants

2) National Curriculum  
Standards (NCS)  
Cooperative Agreement  
Grant



# Retail Program Standards

- The Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards)
- Define what constitutes a highly effective and responsive program for the regulation of foodservice and retail food establishments.



# Voluntary National Retail Food Regulatory Program Standards Grants

## 1) Small Projects up to \$3,000 for Jurisdictions to Complete:

- A self-assessment of all nine Standards
- Small projects related to meeting one or more Standards
- A verification audit or audits
- Custom projects that increase a jurisdiction's conformance with the standards.





# Voluntary National Retail Food Regulatory Program Standards Grants

## 2) Moderate Projects: \$10,000-\$20,000

- For more ambitious projects that further conformance with the Retail Program Standards
- Examples:
  - computer software systems
  - risk factor studies
  - development of a written compliance program
  - etc.



# Voluntary National Retail Food Regulatory Program Standards Grants

## 3) Training: up to \$3,000:

- For jurisdiction staff to meet the training curriculum/CEU maintenance requirements of Standard 2
- To attend FDA Regional Seminars to maintain FDA Standardization.



# Voluntary National Retail Food Regulatory Program Standards Grants

## 4) Food Protection Task Force Projects up to \$3,000 per award:

- The goal of this category is to advance conformance with the Retail Program Standards by supporting attendance at Food Protection Task Force activities (or similar Food Advisory Board/Council activities)



# VNRFRPS 2017 Awards Summary

	<b>Number Awarded</b>	<b>Amount Award</b>	
<b>Category 1-Small Projects (\$3,000)</b>	177	\$460,425	
• Small project	41	\$119,425	
• Full Self Assessment	88	\$220,000	
• Audit of 1	21	\$40,000	
• Audit of 2 or more	27	\$81,000	
<b>Category 2-Moderate Projects (\$10,000 to \$20,000)</b>	56	\$956,271	
<b>Category 3-Training (\$3,000)</b>	182	\$488,078	
<b>Category 4-Food Safety Task Force (\$3,000)</b>	20	\$45,542	
<b>Total</b>	<b>435</b>	<b>\$1,950,315</b>	

# Impact of the AFDO VNRFRPS Cooperative Agreement

Data current as of February 24, 2017

<b>Program Metric</b>	<b>Year 1 (Closed-Out)</b>	<b>Year 2 (1 outstanding)</b>	<b>Year 3 (In progress)</b>	<b>Total</b>
<b>Number of jurisdictions who completed a Self-Assessment of all 9 Program Standards for the first time</b>	<b>21</b>	<b>25</b>	<b>34</b>	<b>80</b>
<b>Number of jurisdictions completing updates to Self-Assessments of all 9 Program Standards</b>	<b>18</b>	<b>10</b>	<b>20</b>	<b>48</b>
<b>Number of jurisdictions completing one Verification Audit</b>	<b>8</b>	<b>10</b>	<b>11</b>	<b>29</b>
<b>Number of jurisdictions completing two or more Verification Audits</b>	<b>14</b>	<b>11</b>	<b>11</b>	<b>36</b>
<b>Number of Standards met by jurisdictions for the first time</b>	<b>163</b>	<b>174</b>	<b>314</b>	<b>649</b>
<b>Number of employees who have received direct training</b>	<b>276</b>	<b>352</b>	<b>572</b>	<b>1200</b>

# National Curriculum Standard (NCS) Cooperative Agreement Grant

- Notice of Grant Award issued to AFDO on August 26, 2016
- Title: *AFDO National Curriculum Standard Development for Integrated Food Safety System Regulators*
- Project Period (5 Years):
  - 9/1/2016 – 8/31/2021
- First Year Budget Period:
  - 9/1/2016 – 8/31/2017



**Grant Number: 1U18FD005963-01**



# AFDO National Curriculum Standard Development for Integrated Food Safety System Regulators

## Intent of this project:

- To facilitate long-term improvements to the national food safety system
  - To significantly advance a national integrated Food Safety System, and
  - Effectively fulfill the requirements of the Food Safety Modernization Act
- How? By contributing to the development of a well-coordinated effort focused on training (Retail and Manufactured Food) for government regulatory officials, based on the National Curriculum Framework



Association of Food and Drug Officials



		Certificate and CEU Issuance ①																										
Leadership L4-4000 ①	4990	Level 4 Professional Certificate ①																				Integrated Food Safety System (IFS)						
	4000	Advocacy (ADV) L1 ①	Communications Management (COM) L2 ①	Compliance (COP) L3 ①	Human Resource Management (HRM) L4 ①	Laws & Regulations (LAR) L5 ①	Legislative Affairs (LEA) L6 ①	Mediation (MED) L7 ①	Organizational Design (ORD) L8 ①	Program Resources (PRR) L9 ①	Risk Management (RIM) L10 ①	Strategic Planning (STP) L11 ①																
Technical Specialist (Expert) L3-3000 ①	3990	Level 3 Professional Certificate ①																			Instructor Skills [Electives] [ISK]	Leadership (LED)	Integrated Food Safety System (IFS)					
	3300	Dairy - On Farm (DOF) Program T24 ①	Eggs [shell] (EGG) Program T25 ①	Fish and Seafood (FIS) Program T26 ①	Produce (PRO) Program T27 ①	Shellfish Growing Areas (SGA) Program T28 ①	Animal Food (ANF) Program T29 ①	Dairy Processing (DAP) Program T30 ①	Meat & Poultry [USDA/FIS] Program Placeholder T31 ①	Manufactured Food (MAF) Program T32 ①	Shellfish Plant (SHP) Program T33 ①	Retail Food Program (REF) T33 ①																
	3200	Unprocessed Concentration (UNC) T19 ①				Unprocessed Electives (UNE) T20 ①		Manufactured Concentration (MAC) T21 ①				Manufactured Electives (MAE) T22 ①																
	3100	Audit (AUD) T1 ①	Critical Thinking (CRT) T2 ①	Emergency Response (EMR) T3 ①	Food Defense Vulnerability Assessment (FDV) T4 ①	Legal Proceedings Preparation (LPP) T5 ①	Management Skills (MAS) T6 ①	Policy Development (PDD) T7 ①	Professional Development Planning (PDP) T8 ①	Program Evaluation (PRE) T9 ①	Project Management (PM) T10 ①	Reference Materials (REM) T11 ①	Regulation Writing (REW) T12 ①	Report Evaluation (REV) T13 ①	Risk Analysis (RIA) T14 ①	Supervision Skills (SUS) T16 ①	Research Design [Elective] (RED) T16 ①	Statistical Analysis [Elective] (SAN) T17 ①										
3000																												
Advanced L2-2000 ①	2990	Level 2 Professional Certificate ①																			A15 ①	A16 ①	Integrated Food Safety System (IFS)					
	2600	Dairy - On Farm (DOF) Program A28 ①	Eggs [shell] (EGG) Program A29 ①	Fish and Seafood (FIS) Program A30 ①	Produce (PRO) Program A31 ①	Shellfish Growing Areas (SGA) Program A32 ①	Shellfish Patrol (SPA) Program A33 ①	Import Concentration [FDA] (IMC) A19 ①	Animal Food (ANF) Program A34 ①	Dairy Processing (DAP) Program A35 ①	Meat & Poultry [USDA/FIS] Program Placeholder A36 ①	Manufactured Food (MAF) Program A37 ①	Shellfish Plant (SHP) Program A38 ①	Department of Defense [DOD] Placeholder A21 ①	Interstate Travel Program [FDA] Placeholder A22 ①	National Marine Fisheries Service [NOAA] Placeholder A23 ①	Vessel Sanitation Program [CDC] Placeholder A24 ①	Retail Food Program (REF) A25 ①										
	2300	Unprocessed Concentration (UNC) A26 ①				Unprocessed Electives (UNE) A27 ①			Manufactured Concentration (MAC) A20 ①																			
	2200	Good Agricultural Practices [GAPs] (GAP) A18 ①																										
2100																												
2000	Communication Skills (CSK) A1 ①	Emergency Response (EMR) A2 ①	Enforcement (ENF) A3 ①	Evidence (EVI) A4 ①	Feed/Food Defense (FFD) A5 ①	Imports (IMP) A6 ①	Inspections (INS) A7 ①	Investigative Skills (INV) A8 ①	Laboratories (LAB) A9 ①	Outbreak Investigation (OUI) A10 ①	Product Disposition (PDI) A11 ①	Risk Analysis (RIA) A12 ①	Sampling (SAM) A13 ①	Transportation (TRA) A14 ①														
Entry Level Program Specific (Basic) L1-1200 ①	1990	Level 1 Professional Certificate ①																			A17 ①	Integrated Food Safety System (IFS)						
	1300	Dairy - On Farm (DOF) Program E31 ①	Eggs [shell] (EGG) Program E32 ①	Produce (PRO) Program E33 ①	Shellfish Growing Areas (SGA) Program E34 ①	Import Foundations (Federal Agencies) (IMF) E28 ①			Animal Food (ANF) Program E35 ①	Dairy Processing (DAP) Program E36 ①	Game (GAM) E37 ①	Meat & Poultry [USDA/FIS] Program Placeholder E38 ①	Manufactured Food (MAF) Program E39 ①	Shellfish Plant (SHP) Program E40 ①	Retail Food Program (REF) E30 ①													
	1200	Unprocessed Foundations (UNF) E27 ①				Manufactured Foundations (MFO) E29 ①																						
Entry (Basic) L1-1000 ①	1100	Allergens* (ALL) E4 ①	Biological Hazards (BIH) E5 ①	Biosecurity (BIO) E6 ①	Communication Skills (CSK) E7 ①	Data & Information Systems (DIS) E8 ①	Environmental Hazards (ENH) E9 ①	Feed/Food Defense Awareness (FFD) E10 ①	HACCP (HAC) E11 ①	Imports (IMP) E12 ①	Inspections, Compliance, & Enforcement (ICE) E13 ①	Investigation Principles (INP) E14 ①	Jurisdiction (JUR) E15 ①	Labeling (LBL) E16 ①	Laws, Regulations, Policies, & Procedures (LRP) E17 ①	Personal Safety (PES) E18 ①	Preventive Controls** (PRC) E19 ①	Professionalism (PRF) E20 ①	Public Health Principles (PHP) E21 ①	Recalls (REC) E22 ①	Sampling (SAM) E23 ①	Sanitation Practices (SAP) E24 ①	Traceability (TRC) E25 ①	Transportation (TRA) E26 ①				
	1000	Regulatory Foundations (RFO) E1 ①																										
																											E2 ①	E3 ①



# Simplified View of IFSS Framework

## Overview of the IFSS Regulatory Curriculum Framework

Professional Level Certificate or Certification		Spanning Multiple Levels i.e. <ul style="list-style-type: none"> <li>Emerging Issues</li> <li>Instructor Development Skills</li> </ul>
<b>Leadership</b> Level 4	Supervisors and Upper-Level Administrators The same Blended Learning Program for all Professional tracks	
Professional Level Certificate or Certification		
<b>Technical Specialist</b> Level 3	Blended Learning for each Professional track	
	Technical Specialist Level Gen Eds - Blended	
Professional Level Certificate or Certification		
<b>Advanced</b> Level 2	Blended Learning for each Professional track (seafood, LACF, medicated feed, advanced milk processing)	
	Advanced Level Gen Eds for all Regulators - Blended	
Assessment to Conduct Independent Inspections - Certificate		
<b>Entry</b> Level 1	Blended Learning for each Professional track (manufactured food, retail, milk, shellfish, feed and produce)	
	25 Base Knowledge & Comprehension Domains for all Regulators - online	



# General Education Content Areas

## Gen-Eds

Entry (Basic) L1-1000	1100	Allergens* (ALL) E4	Biological Hazards (BIH) E5	Biosecurity (BIO) E6	Communication Skills (CSK) E7	Data & Information Systems (DIS) E8	Environmental Hazards (ENH) E9	Feed/Food Defense Awareness (FFD) E10	HACCP (HAC) E11 	Imports (IMP) E12 	Inspections, Compliance, & Enforcement (ICE) E13
	1000										

Investigation Principles (INP) E14	Jurisdiction (JUR) E15	Labeling (LBL) E16	Laws, Regulations, Policies, & Procedures (LRP) E17	Personal Safety (PES) E18	Preventive Controls** (PRC) E19	Professionalism (PRF) E20	Public Health Principles (PHP) E21	Recalls (REC) E22 	Sampling (SAM) E23	Sanitation Practices (SAP) E24	Traceability (TRC) E25	Transportation (TRA) E26
Regulatory Foundations (RF0) E1												



# One of Our Greatest Strengths: Pool of Subject Matter Experts (SMEs)



# Target of Gen-Ed Courses

- Gen-Eds are First Entry Level Courses That Will be Common to all IFSS Regulators:
  - Federal
  - State
  - Local
  - Tribal
  - Territorial
- Completely Online
- Asynchronous—Can Take in Any Order
- Offered at No Cost to Regulators
- Rolling Out Later This Year



# Overarching Goal for Gen-Eds, National Curriculum Framework, and Integration Efforts...

*A Competent  
Workforce Doing  
Comparable Work...*



# Questions

