



Culture and Data: The Keys to Highly Effective Public Health Program

Steven Mandernach, Executive Director, AFDO
Andre Pierce, Retail Food Protection Division Director, FDA

AFDOSS, August 30, 2023

Making Public Health Decisions – with Courage, Persistence, and Using Data

1. What are some examples of public health and food safety leadership.

2. What is a public health or food safety regulatory culture and how might we measure and apply appropriate metrics at inspector level and program level?

3. How can we use data to help us evaluate and set metrics and performance measures at the program and individual levels that support and achieve a public health and food safety culture.



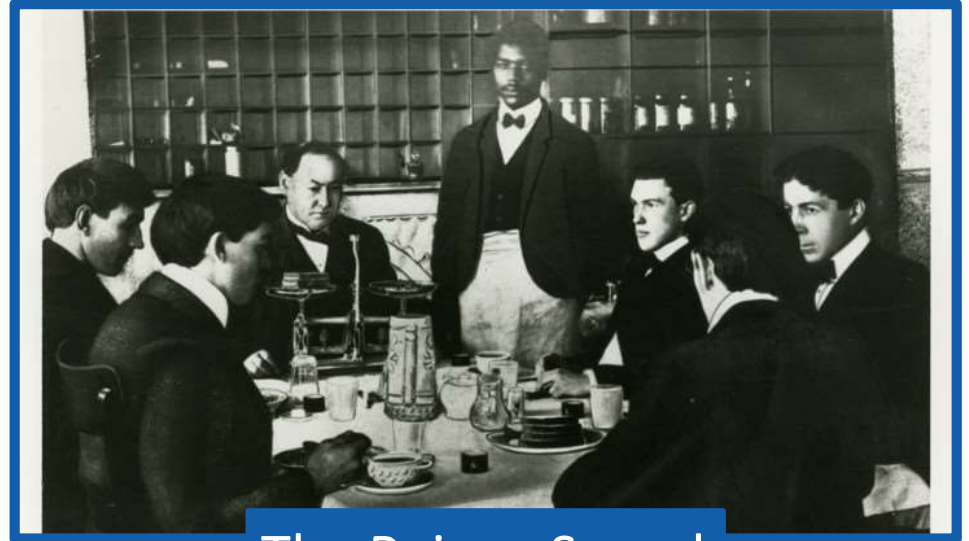
Public Health Heroes



Impacting Public Health Through Change



Harvey W. Wiley



The Poison Squad



Impacting Public Health Through Change



Frank Yiannas

Former Deputy Commissioner for Food Policy and Response



“

Having a strong food safety culture is a choice.

Organizational cultures are created by leaders, and one of the most decisive functions of leadership may well be the creation, the management, and – if when necessary – the destruction of culture. A food safety culture **starts at the top and flows downward**. It is not created from the bottom up.”

”

- Frank Yiannas

Food Safety Culture



Behavior change is probably the single most important part of food safety.



Impacting Public Health Through Change



Frank Yiannas

Former Deputy Commissioner for Food Policy and Response

- **Clearly** articulated goals.
- **Leading proactively** with a long-term purpose.
- Persevere and change an organization **regardless of how tough it is.**



Data Analytics: Insights from inspection data sets

- How do we know we are on target?
- Everyone is collecting data, but it is not the same data
 - Different Food Codes
 - Different forms
 - Different risk categories



Retail Food Safety Regulatory Association Collaborative Cooperative Agreement



Retail Inspection Report Data Analytics is one of the key projects for meeting the Collaborative's CAP objectives.



Participating States

PHASE 1



PHASE 2



SUMMARY DATA

DATE RANGE:
1/1/2017 – 12/31/2019

NUMBER OF FACILITIES:
172,000

NUMBER OF INSPECTIONS:
436,000

**FACILITIES MATCHED TO THE TOP
500 RETAILERS:**
20.7%

Data Quality and Transformation Process

Steps to transform the data into a single consolidated data warehouse:

1. Review Data Elements with State/Local
2. Mapping to FDA Food Code 2017
3. Review Retail Inspection Report Sample
4. Receive Retail Inspection Data:
 - A. Inspection Dates from **01/01/2017 to 12/31/2019**
 - B. Inspection Reason Type – Routine Online
 - C. Inspection Status – Approved (Final Form/Share)
5. Data Quality Review
6. Data transformation and Mapping Process



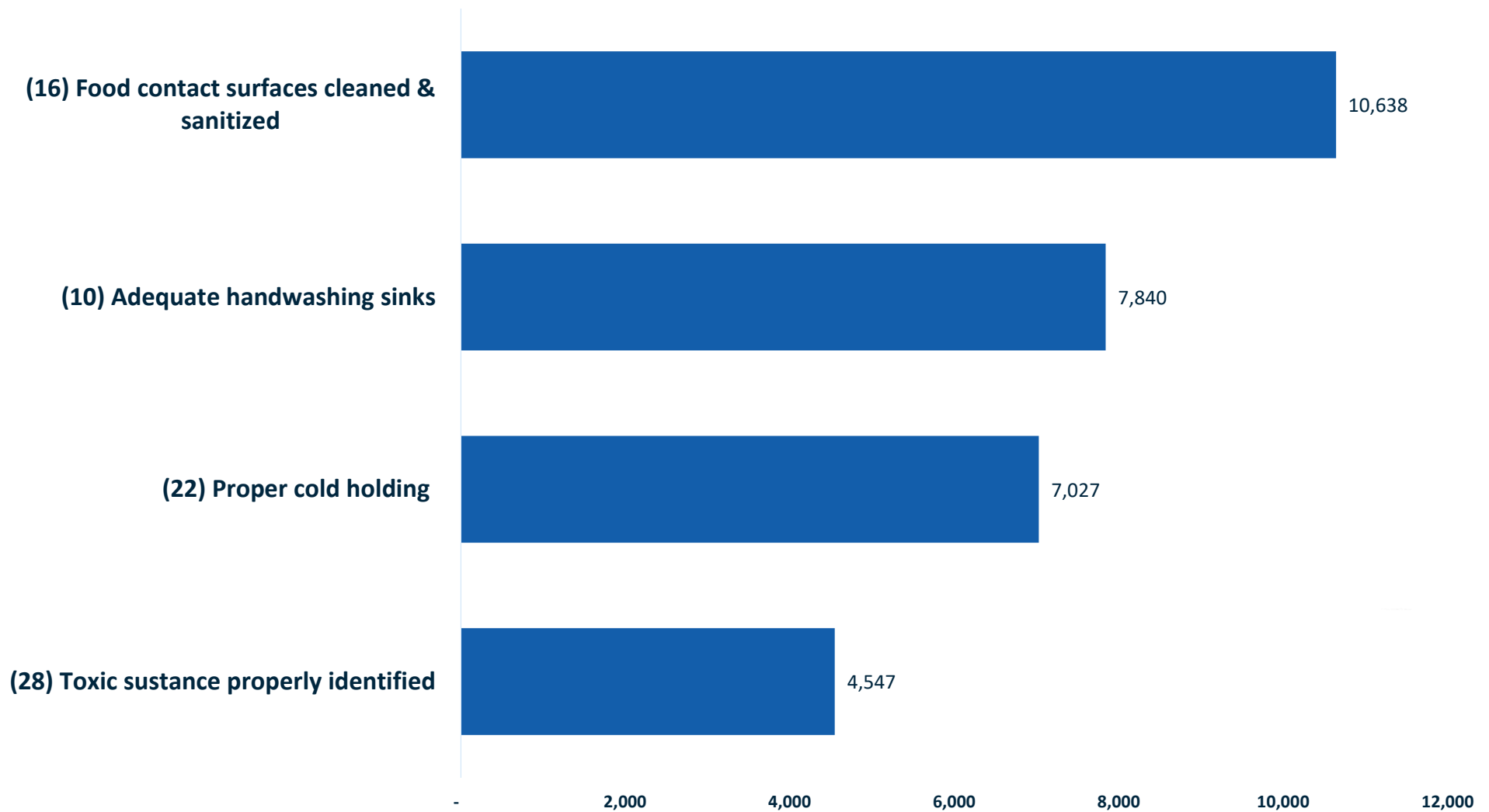
Number of Retail Facilities and Inspections Analyzed by Risk Category*

Risk Category	Number of Facilities (%)	Number of Inspections (%)
High	5,175 (17%)	15,449 (19%)
Medium	16,797 (55%)	45,693 (56%)
Low	8,427 (28%)	19,784 (24%)
TOTAL	30,399	80,926

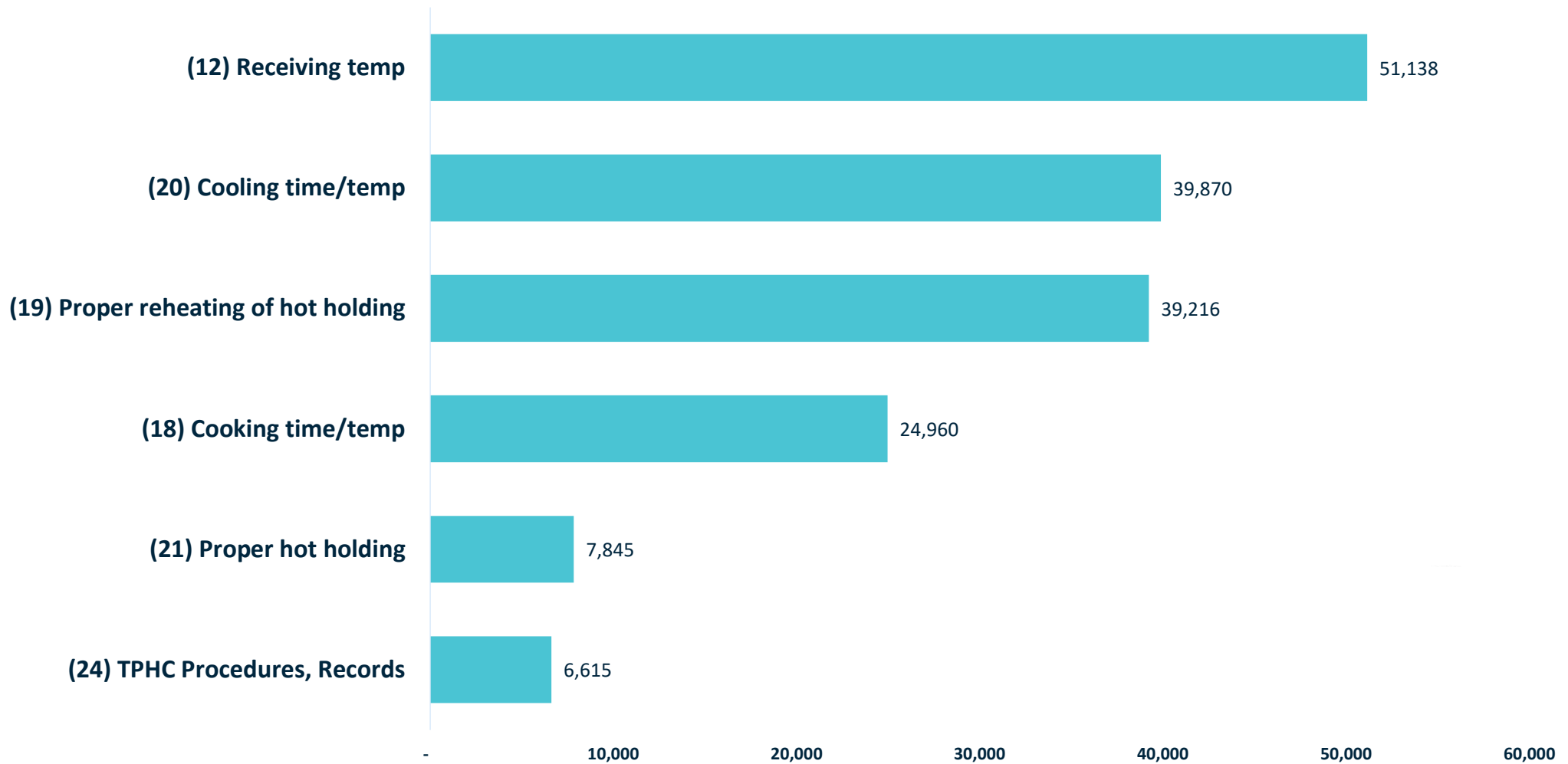
* This represents the top retailer brands for which we have risk categorization, which is ~20% of the full inspection data set.



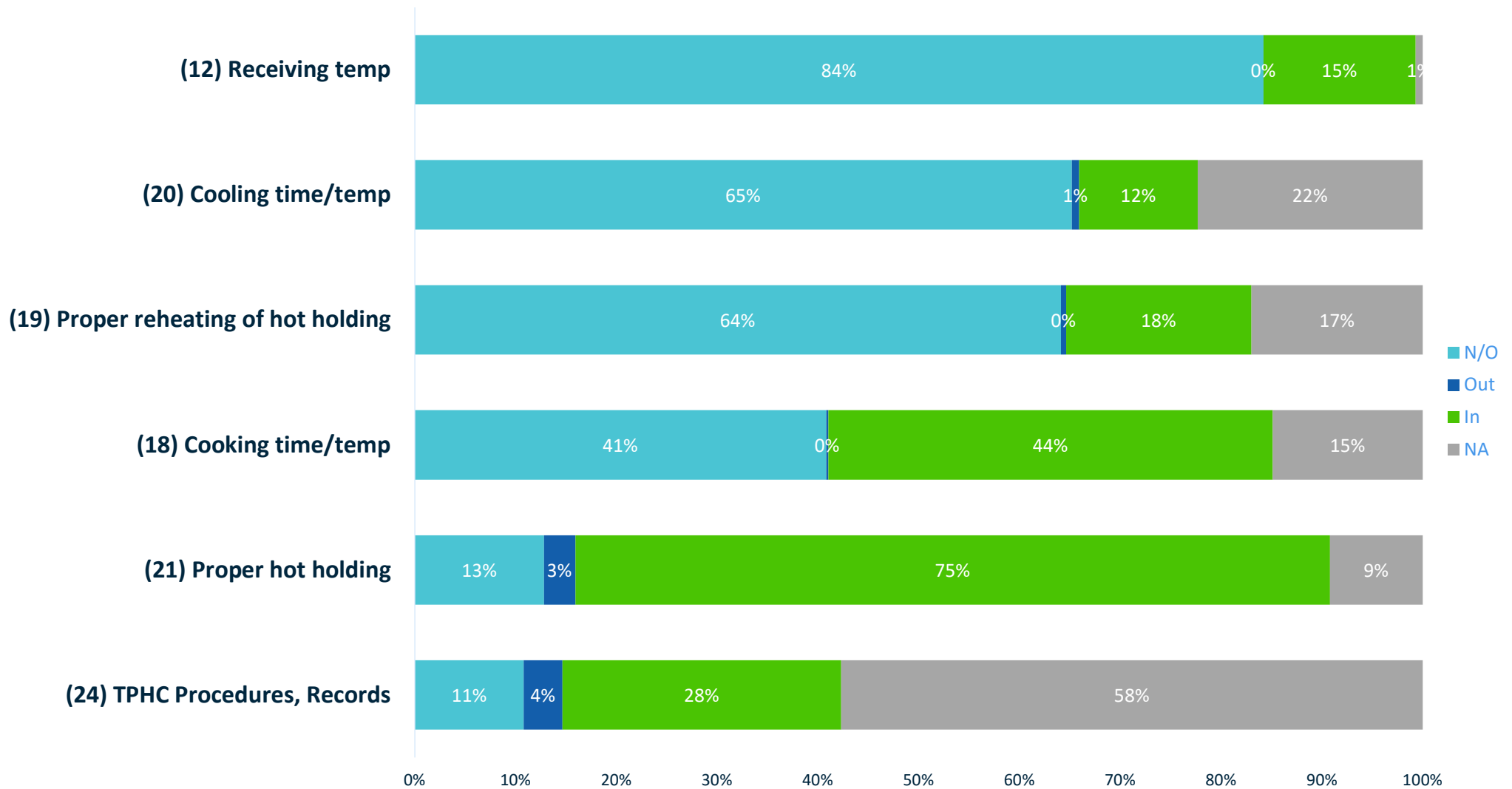
Top Risk Factors OUT OF COMPLIANCE during High or Medium Risk Inspections



Top Risk Factors NOT OBSERVED during High or Medium Risk Inspections

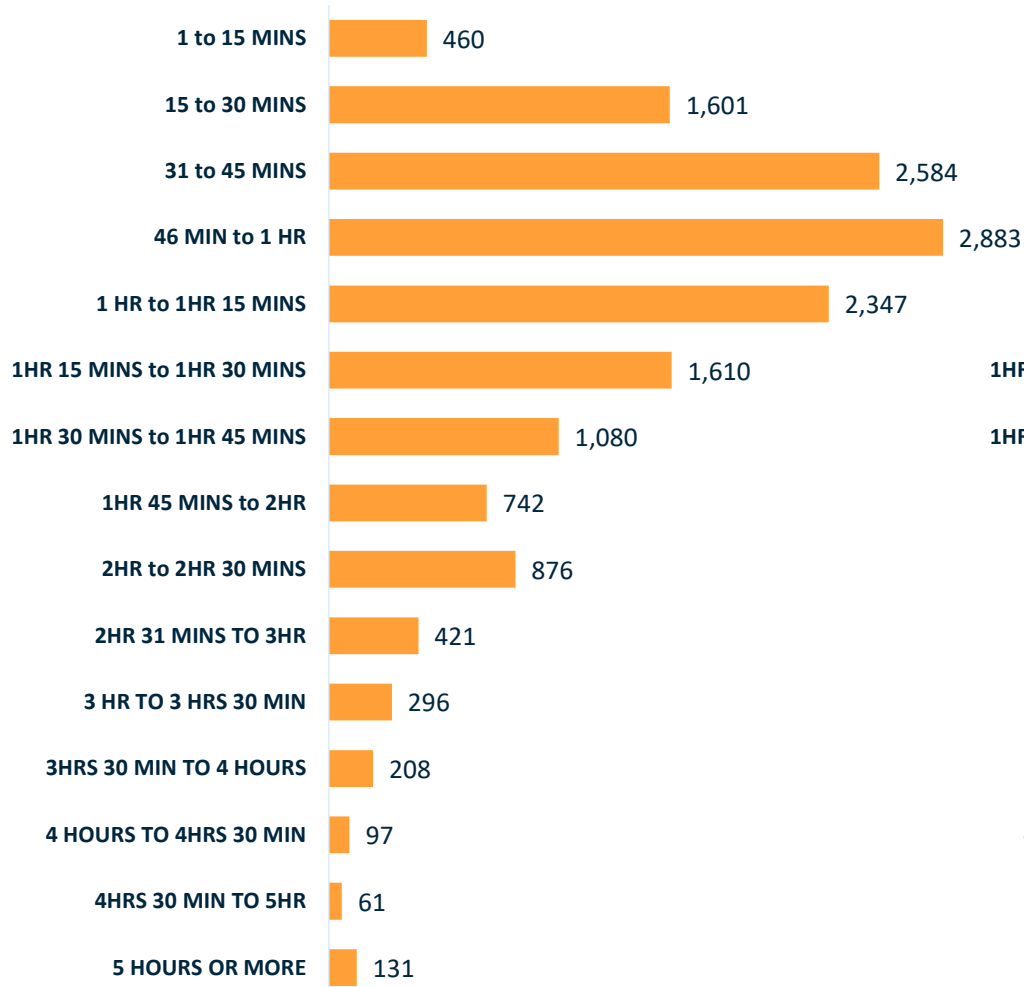


Key Foodborne Illness Risk Factor Compliance Status High or Medium Risk Retailers

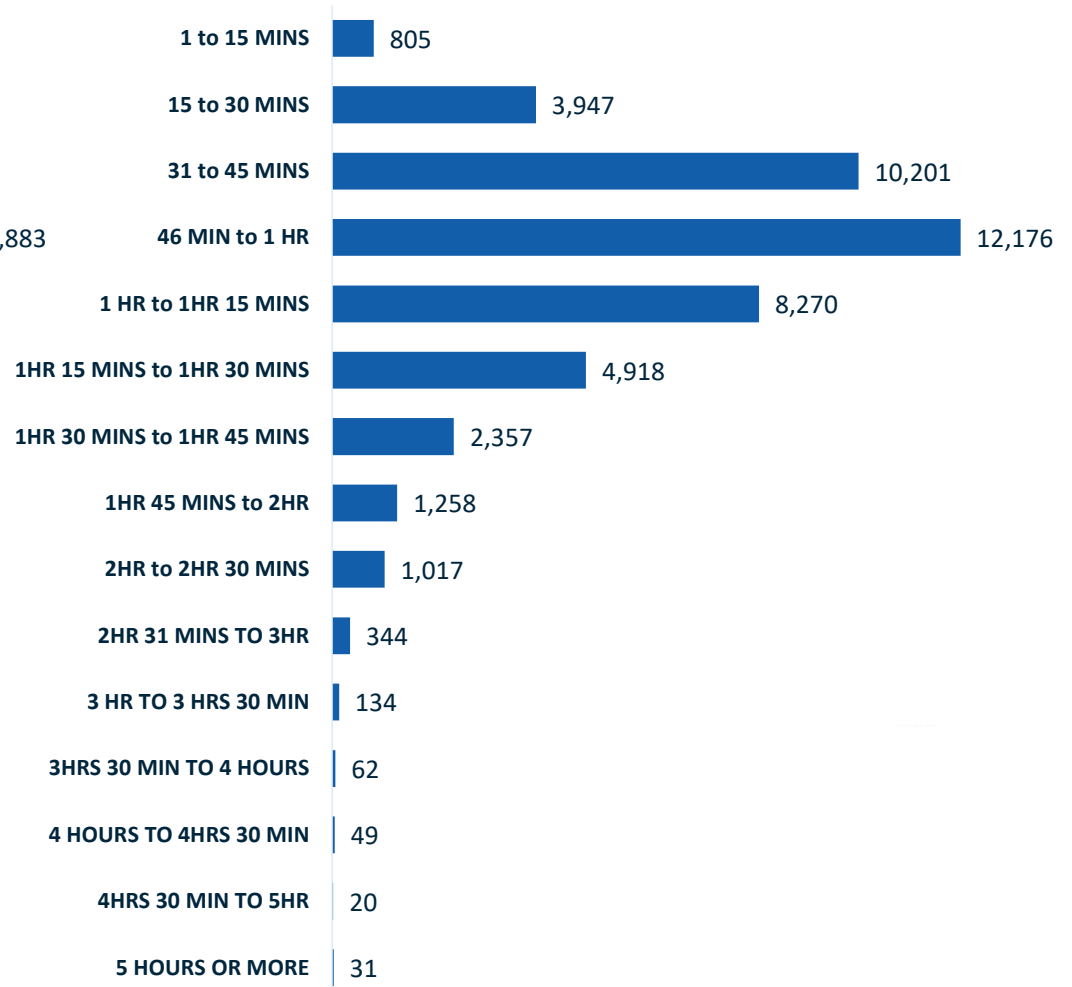


Routine Inspection Duration – High and Medium Risk Facilities

High Risk (n = 15,397 facilities)

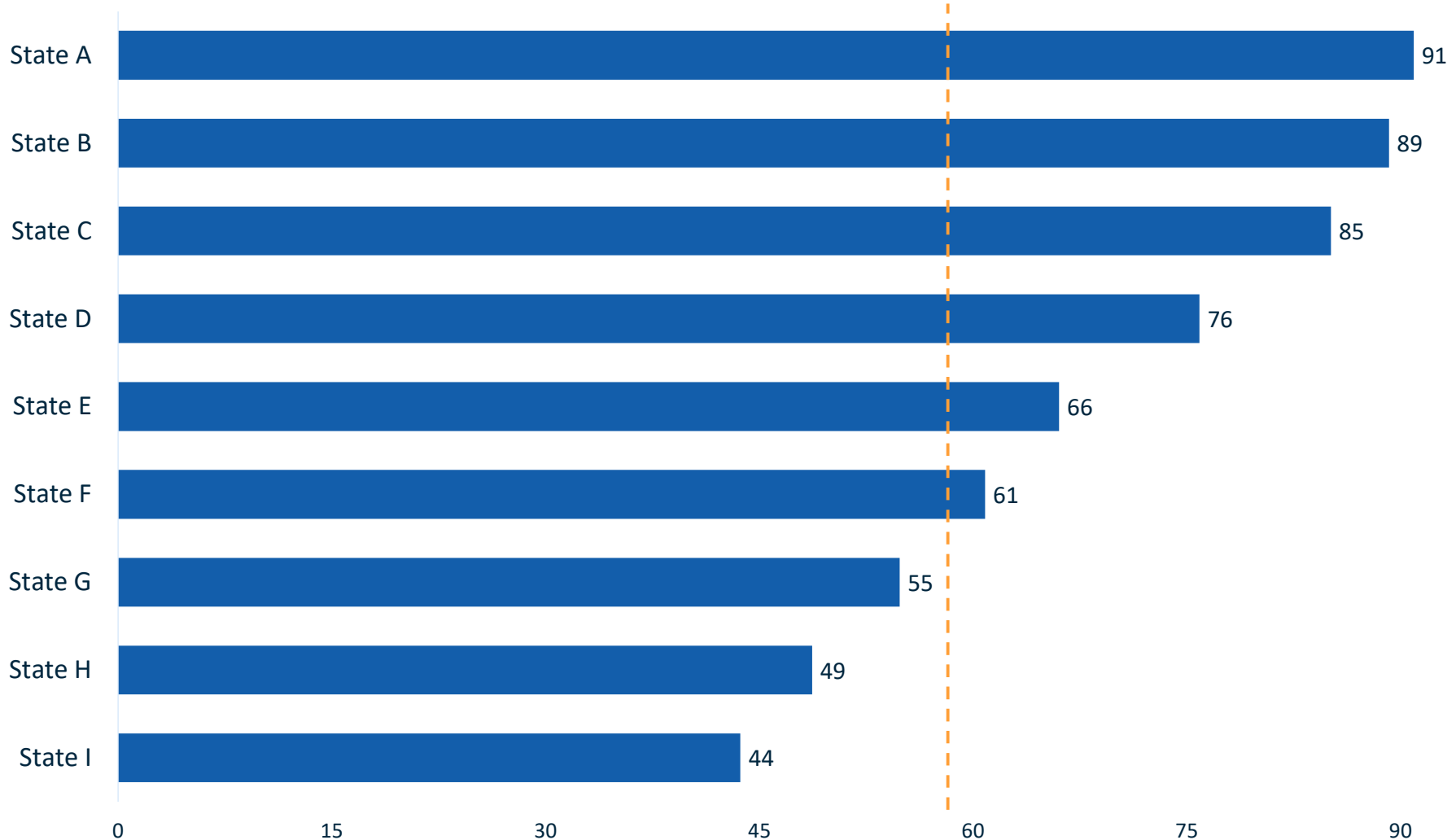


Medium Risk (n = 45,693)

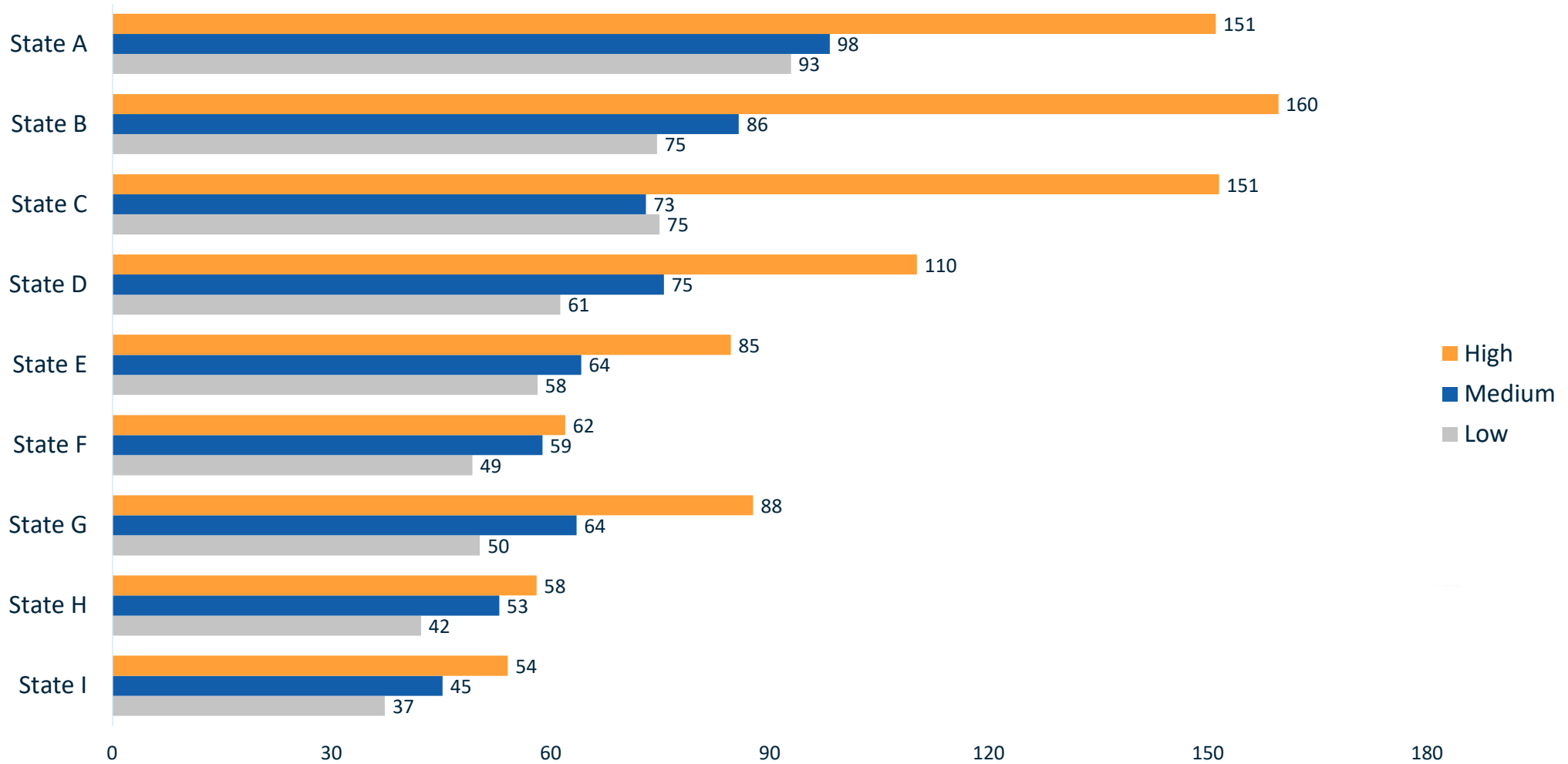


Routine Inspection Duration by State

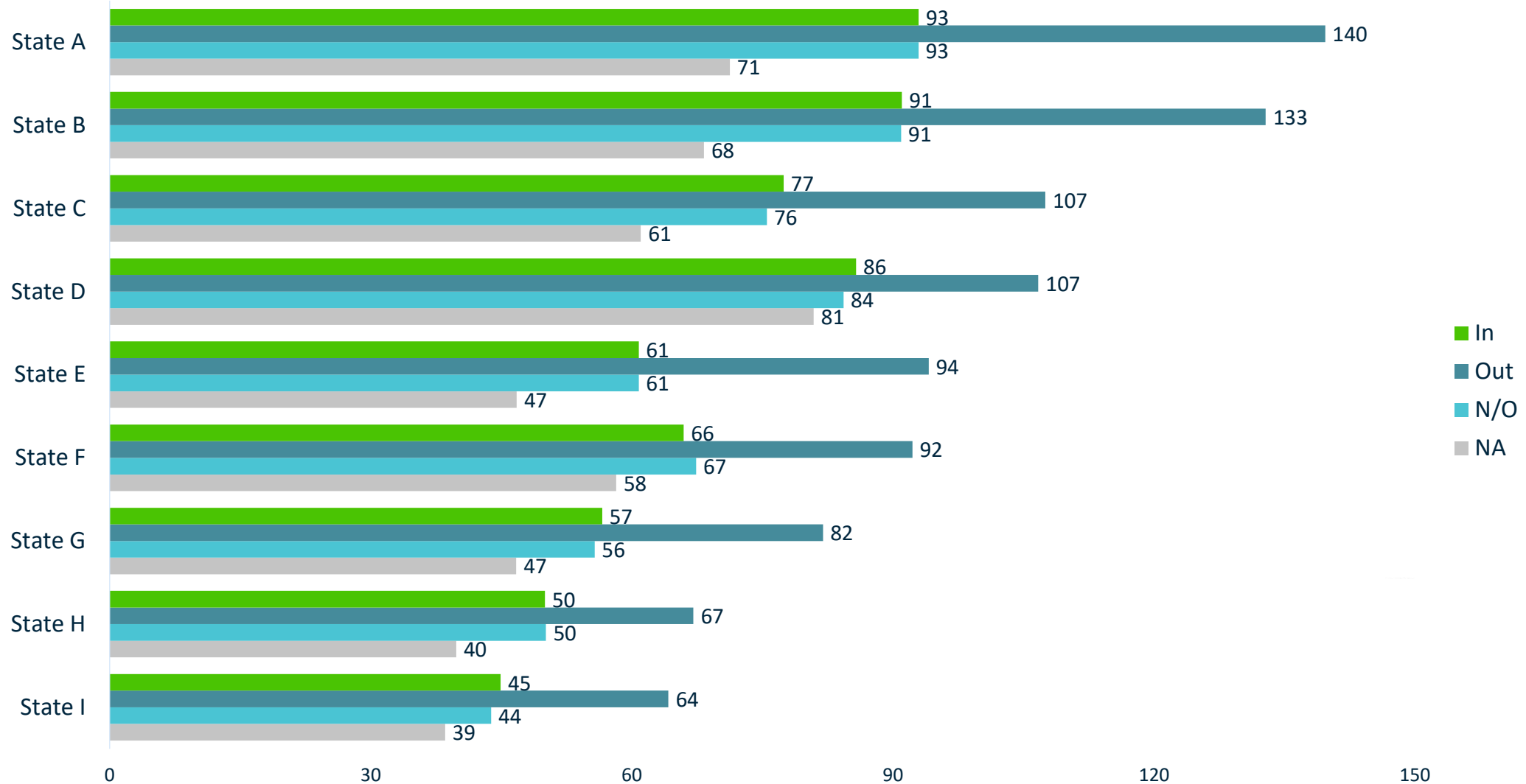
Overall Average = 59.2 minutes



Routine Inspection Duration by State and Risk Level



Average Duration of Inspections (in minutes) for the Compliance Status of Five Key Foodborne Illness Risk Factors, by State



Are we
focused
on the
right
things?



Questions future data analysis can help answer

- ? Are we observing the right things and inspecting at the right time?
- ? Are we looking for and finding the root cause of risk factor violations?
- ? Is compliance for the moment or permanent?
- ? Are our actions having a positive public health impact?



FDA Retail Food Risk Factor Study



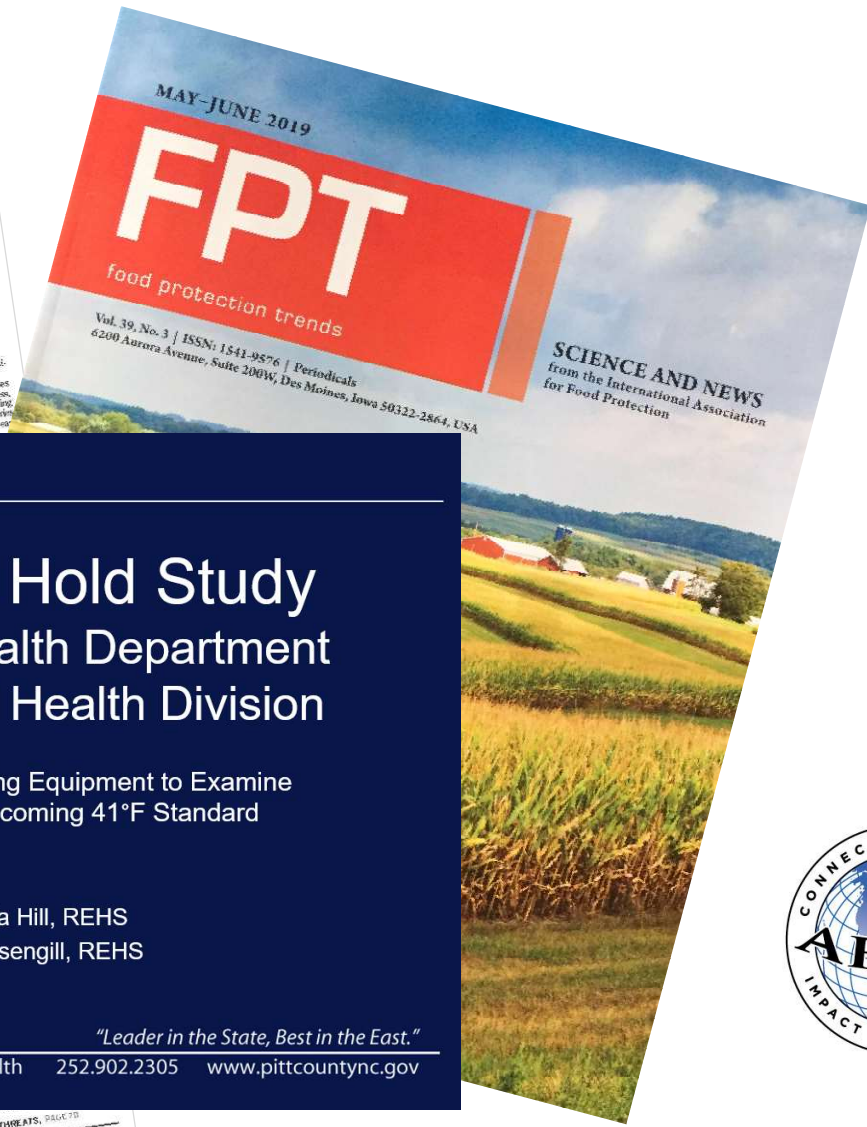
FDA Retail Risk Factor Study




FOODSHIELD



Risk Factor Studies – Policy Drivers



 **PittCounty**
North Carolina

2016 Cold Hold Study

Pitt County Health Department
Environmental Health Division

A Survey of Cold Holding Equipment to Examine
Compliance With Upcoming 41°F Standard

Tashaunda Hill, REHS
Jeffrey Massengill, REHS

"Leader in the State, Best in the East."

Public Health 252.902.2305 www.pittcountync.gov



Deeper Dive into Compliance Data

Cold Violation Comparison from 2018 to 2021												
2018 (45°F)												
Risk Category	January	February	March	April	May	June	July	August	September	October	November	December
1	0%	25%	0%	0%	0%	0%	0%	0%	17%	0%	0%	0%
2	26%	18%	27%	29%	30%	27%	31%	37%	40%	26%	25%	18%
3	27%	26%	19%	15%	-58%	52%	45%	41%	47%	25%	36%	19%
4	32%	33%	27%	34%	40%	51%	46%	56%	51%	45%	30%	34%
TOTAL	30%	27%	25%	29%	40%	45%	41%	48%	48%	35%	30%	29%
2019 (41°F)												
Risk Category	January	February	March	April	May	June	July	August	September	October	November	December
1	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
2	42%	55%	54%	47%	48%	46%	68%	56%	64%	47%	50%	40%
3	62%	57%	59%	50%	71%	61%	75%	70%	67%	69%	45%	64%
4	66%	66%	67%	71%	66%	78%	91%	75%	76%	72%	50%	52%
TOTAL	60%	60%	62%	61%	61%	65%	82%	70%	72%	63%	49%	51%
2020 (41°F)												
Risk Category	January	February	March	April	May	June	July	August	September	October	November	December
1	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	33%
2	42%	64%	52%	35%	38%	36%	42%	55%	36%	28%	24%	0%
3	51%	83%	73%	39%	58%	52%	59%	59%	51%	43%	46%	20%
4	56%	67%	59%	34%	53%	68%	64%	57%	59%	54%	46%	15%
TOTAL	51%	69%	60%	35%	50%	58%	55%	56%	52%	42%	40%	13%
2021 (41°F)												
Risk Category	January	February	March	April	May	June	July	August	September	October	November	December
1	0%	0%	0%	0%	100%	0%						
2	22%	31%	37%	28%	36%	41%						
3	36%	36%	36%	50%	49%	37%						
4	41%	36%	43%	44%	48%	47%						
TOTAL	35%	35%	40%	40%	46%	45%						
2018-2019 Difference												
2019-2020 Difference												
2020-2021 Difference												
Difference from 2019												

2018 - Baseline Year (45° F)
35% inspections OUT of compliance

2019 – 1st Year of Change (41° F)
63% inspections OUT of compliance

 Change (Red vs. Green)

2020 – 2nd Year of Change (41° F)
49% inspections OUT of compliance*

 Change (Red vs. Green)

2021 – 3rd Year of Change (41° F)
40% inspections OUT of compliance

 Change (Red vs. Green)

Foodborne Illness Investigations

- Foodborne illnesses and outbreaks must become a priority.
- Beginning conversations with industry when “signals” of a potential foodborne outbreak are evident.
- Resources: webinars, workshops, and training.



Resources





Retail Food Regulatory Programs Directory Results

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Location [update](#)
Alaska ▼

> Facility Types
(all) [update](#)

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(all) [update](#)

> Certified Food Protection Manager
(all) [update](#)

> Prohibit Bare Hand Contact with RTE Food
(all) [update](#)

Showing results 1 to 2

LOCATION: Alaska x [Clear all filters](#)

Alaska Department of Environmental Conservation, Food Safety & Sanitation Program

STATE AGENCY <http://dec.alaska.gov/eh/fss.aspx>

Kimberly S. Stryker
PROGRAM MANAGER

✉ kimberly.stryker@alaska.gov

Download vCard ↓

PHONE: (907) 269-7501

STREET ADDRESS:
555 Cordova Street, 5th Floor, Anchorage, Alaska 99501

FACILITY TYPES:
Temporary Facility, Mobile Food Facilities, Convenience Store, Grocery Store, Food Service, Restaurant

FOOD CODE VERSION:
2005

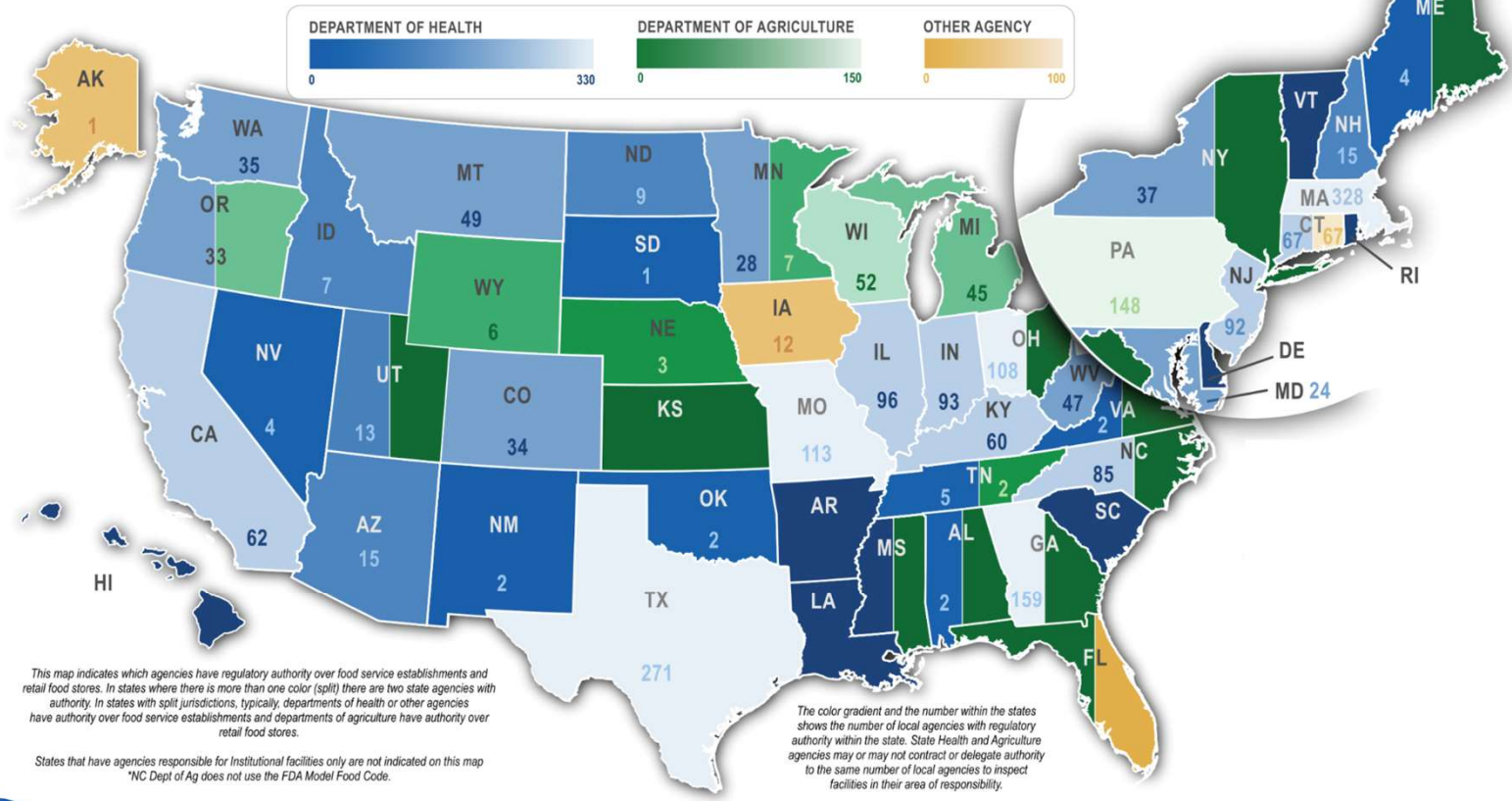
CERTIFIED FOOD PROTECTION MANAGER:
One certified manager required per establishment



Regulatory Oversight



REGULATORY OVERSIGHT - RETAIL FOOD



This map indicates which agencies have regulatory authority over food service establishments and retail food stores. In states where there is more than one color (split) there are two state agencies with authority. In states with split jurisdictions, typically, departments of health or other agencies have authority over food service establishments and departments of agriculture have authority over retail food stores.

States that have agencies responsible for Institutional facilities only are not indicated on this map
 *NC Dept of Ag does not use the FDA Model Food Code.

The color gradient and the number within the states shows the number of local agencies with regulatory authority within the state. State Health and Agriculture agencies may or may not contract or delegate authority to the same number of local agencies to inspect facilities in their area of responsibility.



Inspection Responsibility Map

INSPECTION RESPONSIBILITY - RETAIL FOOD



Educational Conference

127th

AFDO Annual Educational Conference



WHEN: June 10 – 14, 2023



WHERE: Norfolk, Virginia



Mark your calendar!



Educational Conference

128th

AFDO Annual Educational Conference

WHEN: June 8-12, 2024

WHERE: Grand Rapids, MI



Mark your calendar!



Public Health Focused Programs

- ✓ Performance Metrics for Program and Staff Public Health Focused
- ✓ Data Is Frequently Used Monitor Progress and Changes Made as Needed
- ✓ Leaders Must Change and Evolve Programs:
Today's Answer Likely Isn't Tomorrow's Answer





ASSOCIATION OF FOOD & DRUG OFFICIALS