



PARTICIPATING IN THE
**VOLUNTARY NATIONAL RETAIL FOOD
REGULATORY PROGRAM STANDARDS**

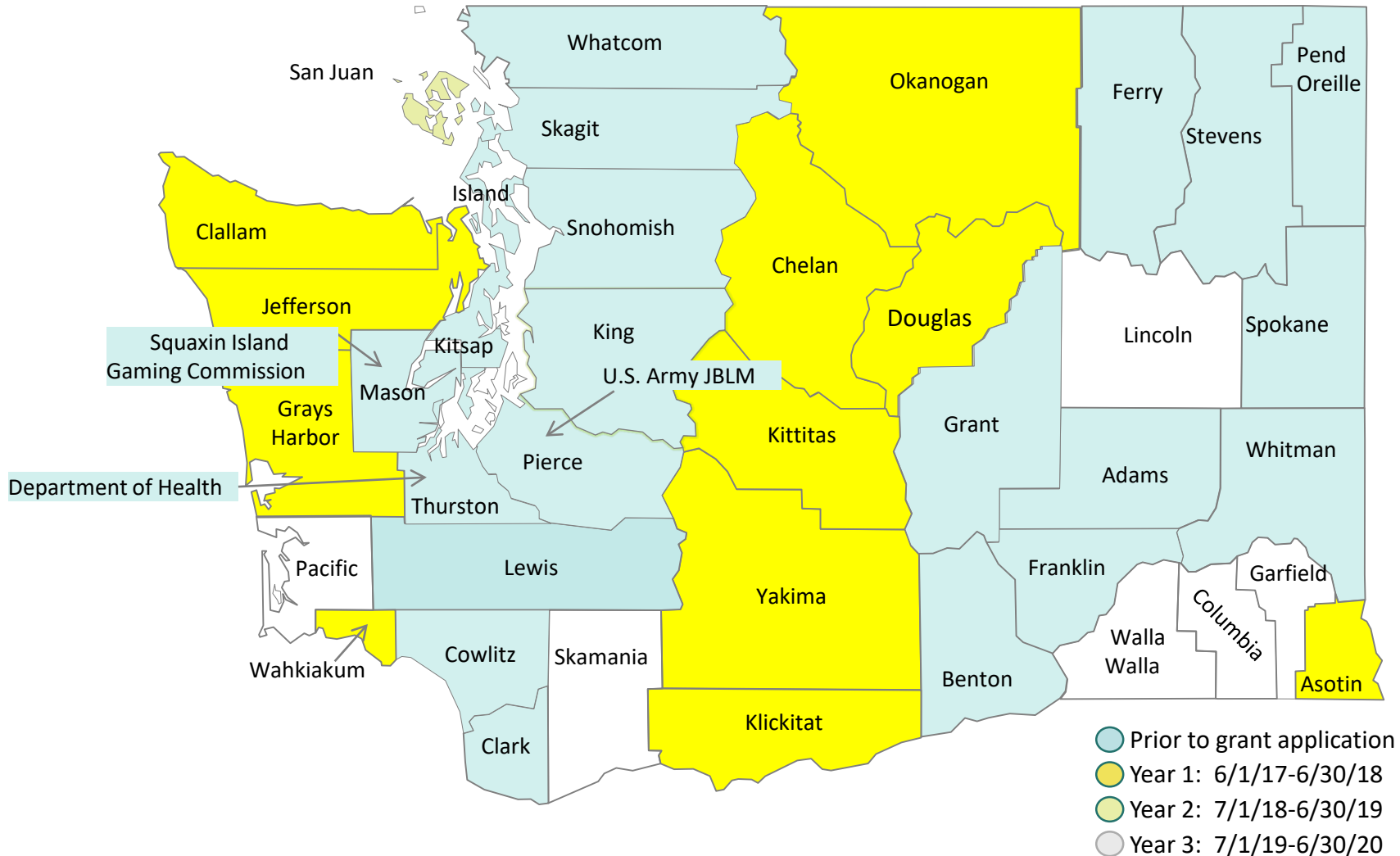
Goals of Program Standards

- Identify areas where your agency can **have the greatest impact** on food safety in its jurisdiction
- Provide evidence to **justify budget or maintenance** requests
- **Improve industry and consumer confidence and application** of food protection activities

Reactivating Enrollees & Catalyzing Headway

WA PROJECT REACH

Washington State Jurisdictions Enrolled in Program Standards



How We Can Help

- Review your goals and align with program improvements.
- Help guide you through the process.
- Audit your completed Standards.

How We Can Help

- Provide support through shared material development, additional trainings, and increased focus on the Standards.
- Add the documents to FoodSHIELD.

FoodSHIELD Resource Center

- Completed Standards
- Templates

Standards Overview

● 1: Regulatory Foundation

- Revise WA Retail Food Code using 2017 FDA Food Code & share Self-Assessment

● 2: Trained Staff

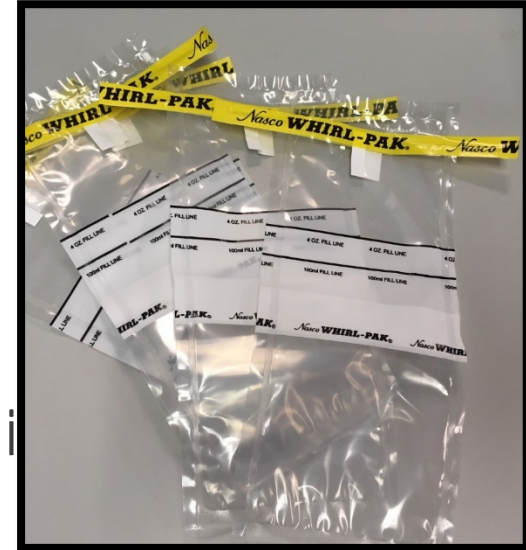
- Standardize a Food Lead in LHJs
- Create a staff Training Guide & Continuing Edu

● 3: HACCP-Based Inspections

- Create Food Process Templates
- NC State HACCP Course

Standards Overview

- **5: Foodborne Illness and Defense**
 - Provide Outbreak Response Kits
- **6: Compliance and Enforcement**
 - Compliance and Enforcement Guide



Non-perishable sampling supplies provided to every local health jurisdiction in the state!



WA State Department of Health

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