



## Retail Food Program Standards

Each standard (1-9) represents a key component of a complete retail food licensing and inspection program.



#### Standard 1: Regulatory **Foundation**

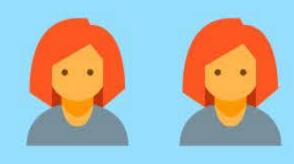


Montana adopted the 2013 FDA Food Code to meet Standard 1



### Standard 2: Trained **Regulatory Staff**

1093 CEUs provided in 2016 to 69 individuals



state standards



jurisdictions standardized by federal and state standards. Each of these jurisdictions has demonstrated that their lead inspector meets the national standard for being trained and is qualified to train other local staff to conduct retail food inspections.











#### Standard 3: Inspection program based on HACCP Principles

Hazard analysis and critical control points (HACCP) identifies the hazards and critical control points in food production to pinpoint how to best protect public health.



#### Standard 4: Uniform **Inspection Program**

An on-going program that ensures that the highly trained staff interprets and applies the laws uniformly.



#### Standard 5: **Foodborne Illness** Preparedness and Response

Detection, collection, and response procedures for food related emergencies.



#### **Standard 6: Compliance** and Enforcement

Timely corrective action and follow-up activities for out of control food safety risk factors.



#### Standard 7: Industry and Community Relations

Information is exchanged among the regulators, industry and consumer representatives is fostered.



#### **Standard 8: Program** Support and Resources

Funding, staffing, and equipment are provided to achieve standards 1 - 7



#### Standard 9: Program Assessment

A study is conducted to analyze risk factors, and targeted interventions are implemented to improve health and safety.

# **Actively Enrolled Counties**

making progress in the standards



Counties actively enrolled with the FDA



Montana university actively enrolled with the FDA

