



## 2.2.b: Increase percentage of high-risk food processing facilities successfully completing risk-based inspections from 92% to 95% by 2016

Reported: February 16, 2016

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### Background: Why is food safety important?

- *Based on national figures, one in six Washingtonians will have a foodborne illness this year*

- *Infants, the elderly, pregnant women, and people with weakened immune systems are at greatest risk*



- *Estimated annual cost of foodborne illnesses in Washington is estimated to be as much as \$1.6 billion*



- *WSDA's role is to license food processors – currently 2,060 licensed food processors*
  - *856 produce 'high-risk' foods (inspected annually)*
  - *537 produce 'medium-risk' foods (inspected every two years)*
  - *667 produce 'low-risk' foods (inspected every three years)*

## Background: What is a high-risk food?

Can you identify which food(s) are high risk?



a) Popsicles



b) Sliced tomatoes



✓ c) Bottled water



d) Honey



e) Carbonated soft drinks

## Background: Examples of high-risk foods

- *Ready-to-eat (RTE) foods – cheeses, pre-made sandwiches, deli salads, fresh pre-cut fruit cups*



- *Low acid canned foods (LACF) – canned beans, canned corn*

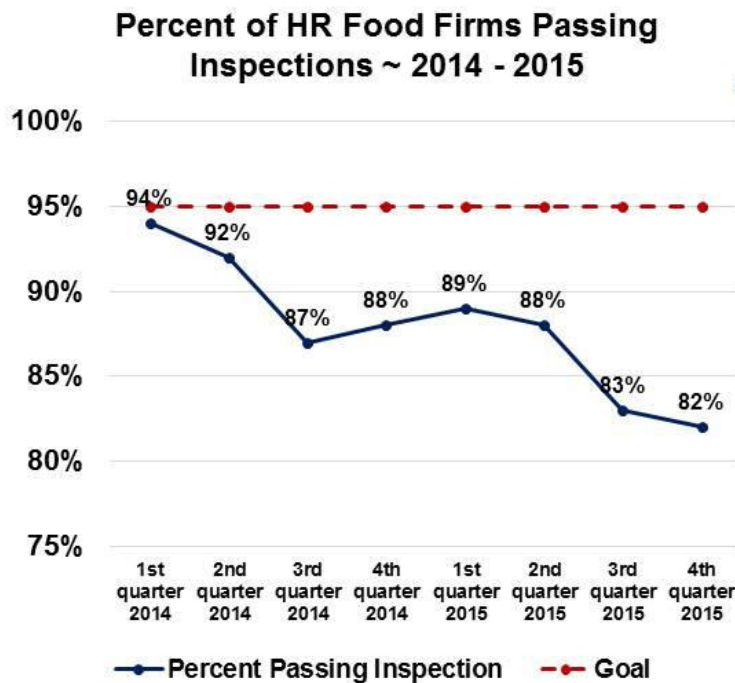


- *Acidified foods – chutneys, pickles, pickled beans*



- ***In simple terms this means foods that do not require any further cooking before it is consumed and can become harmful if not stored or handled correctly***

## Current State: Where we are today



## Problem / Opportunities:

- What has caused the decline in passing firms?
- Risk levels are correctly assigned (more HR firms)
- Better data available from new database (FRED)
- Inspectors are better trained (Manufactured Food Regulatory Program Standards (MFRPS))

## Next Steps:

- Educate / training of food processing facilities to prepare for Food Safety Modernization Act (FSMA) **Educate before you regulate**
- Educate Food Safety Program staff to be compliance with the Manufactured Foods Regulatory Program Standards (MFRPS)
- Learn from outbreaks / investigations (ice cream maker – 2014/2015 resulted in the biggest recall in FDA Seattle District's history)

## Detailed Action Plan:

Task	Task Lead	Partners	Expected Outcome	Status	Due Date
Food Safety Regional Managers & field staff establish correct risk level for food processing firms	Food Safety Regional Managers (RM)	Food Safety inspectors	Firms are assigned the correct risk category depending on the foods they produce and receive inspections at proper frequencies	Complete	5/30/2015
Food Safety Program inspectors receive and document their training	Food Safety Training Coordinator	FDA; Food Safety inspectors and RMs	All staff are appropriately trained to conduct inspections of food processing facilities	Partially Complete	12/31/2016
Work with WSDA software developer to automate the license renewal process	Food Safety Program Manager	FRED Project Manager; FRED Workgroup	Automated license renewal and compliance follow-up for those licensees not renewing their license and still conducting business	Partially Complete	9/30/2016
Work with contractor to develop and deploy training sessions on Hazard Analysis and Preventative Controls for Human Food	Policy & External Affairs Advisor	Food Safety Preventive Controls Alliance	Food processing facilities in Washington will become knowledgeable about Hazard Analysis and Preventive Controls for Human Food	Partially Complete	7/31/2016

## Stakeholder/Partner:

*David McGiverin*  
*Brian Campbell*  
*NW Food Processors Association*



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