

2012 Program Report Card: Food and Standards Division, CT DCP

Quality of Life Result: The goal is to establish a risk based food safety program by employing a uniform basis for measuring and improving the performance of packaged food from production to retail sale. The adoption and implementation of the FDA Program Standards will help direct regulatory activities at reducing the risk factors contributing to food borne illness. As a result the safety and security of *the Connecticut food supply will improve.*

Contribution to the Result:

Target and reduce the CDC identified risk factors that have an impact on food borne disease

Promote the adoption of good practices by both DCP and the industry by working towards a less adversarial process through uniformity, outreach and training

Reduce subjectivity in inspection through training and uniform practices

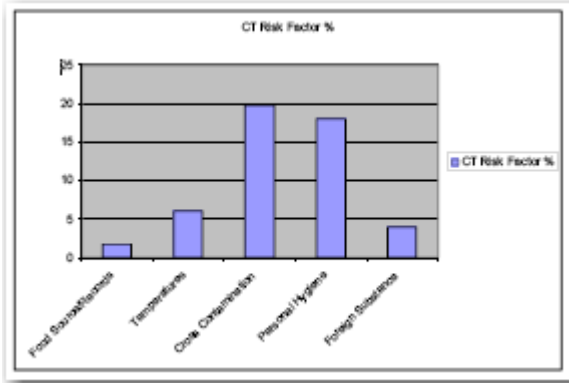
Program Expenditures	State Funding	Federal Funding	Other Funding	Total Funding
Actual FY 11	\$907,000	\$45,000 (USDA)		\$952,000
Estimated FY 12	\$907,000	\$45,000 (USDA)		\$952,000

Partners: USDA, FDA, CT DPH, CT Agriculture & Industry

How Much Did We Do?

[Insert name of measure] Using CDC identified risk factor guidelines, establish a baseline of the number of violations & re-inspections found through inspections of operations in Connecticut facilities.

[Insert Graph or Table]



Story behind the baseline: According to the CDC an estimated 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths each year may be associated with microorganisms in food. Hospitalizations due to foodborne illnesses are estimated to cost over \$3 billion each year. The FDA estimates the cost of lost productivity is estimated at between \$20 billion and \$40 billion each year. In Develop a comprehensive baseline of data to assist in identifying and monitoring risk factors noted in Connecticut inspections. Learn

from that data to focus attention on areas of greatest concern. Use data to educate industry, retailers and other partners. Add new data as inspections continue to monitor changes and identify improvements or areas needing attention.

Trend: ◀▶

How Well Did We Do It?

Work on the database is ongoing.

How Much Did We Do?

[Insert name of measure] Workshops on relevant food safety topics are an integral

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part of achieving our Quality of Life goal. Conducting meaningful workshops and increasing the number of participants from our partners in government and industry is a key performance measure.

Story behind the baseline:

The adversarial element of an inspection program can be counter productive to initiating and promoting good practices within the regulated industry. Inspections are a “Snap Shot” of the establishment the timing of which does not always coincide with critical procedures that should be observed

Trend: ◀▶

How Well Did We Do It?

This year we applied for a grant to USDA through CT DOA to provide training to processors. We are still waiting on word as to the grant proposal.

How Much Did We Do?

[Insert name of measure] Design and develop a standardized Report Card for each DCP Food Safety Inspector as a tool in tracking

their training and professional growth and expertise. Areas of expertise include:

- Prevailing statutes, regulations,
- Public Health Principles
- Food Defense Awareness
- Communication Skills
- Microbiology
- Epidemiology
- Basics of HACCP
- Basic Labeling
- Control of Allergens
- Sampling Techniques and prep

Story behind the baseline: A key limitation in any inspection program is subjectivity, both on the part of the inspector and on the operator of the establishment e.g., the act of the inspection itself changes normal operational procedures. Uniform and consistent training of the inspector will seek to mitigate subjectivity. The operator will thus be encouraged to prep for the inspection rather than the inspector.

How Well Did We Do It?

Workshops were held on the following

- Food Defense Awareness

- Epidemiology
- Basics of HACCP
- Basic Labeling
- Control of Allergens
- Sampling Techniques and prep

Trend: ▲,

Is Anyone Better Off?

[Insert name of measure] Food safety is a important function. Improvements in metrics benefits Connecticut as a whole. However it is difficult to measure illness that has not happened.

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