

Welcome!

AGENDA

- Introductions
- Overview & Background
 - Updates
 - History of the Evaluation Workgroup
 - Protocol improvements
- Program responsibility
 - Importance of self-assessment
 - Agency testimonials
- Program accountability
 - What to do when you receive the “draft” evaluation
 - Evaluation standards and observations
- Self-improvement
 - How to use the tool



Food, Pools and Lodging Services
Environmental Health Division
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us/divs/eh/ehs/



Conference for Food Protection



- Home
- About the Conference
- 2012 Biennial Meeting
- Previous Biennial Meetings
- Conference Administration
- Council/Committee Work
- Food Protection Manager Certification
- Conference-Developed Guides and Documents
- Links to Partners and Other Documents
- Forms and Templates

April 13 - 18, 2012 | Indianapolis, IN

>> 2012 Biennial Meeting

2012 Meeting

[Download Meeting Materials](#)

Previous Meetings

[View Past Meetings](#)

Conference News

April 15, 2012

[CFP Issues Moving to Assembly of Delegates](#)

March 23, 2012

[Conference for Food Protection is Looking for a New Executive Director](#)

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Conference Chairs



Sheri Morris

Conference Chair

Pennsylvania
Department of
Agriculture



Michael Roberson

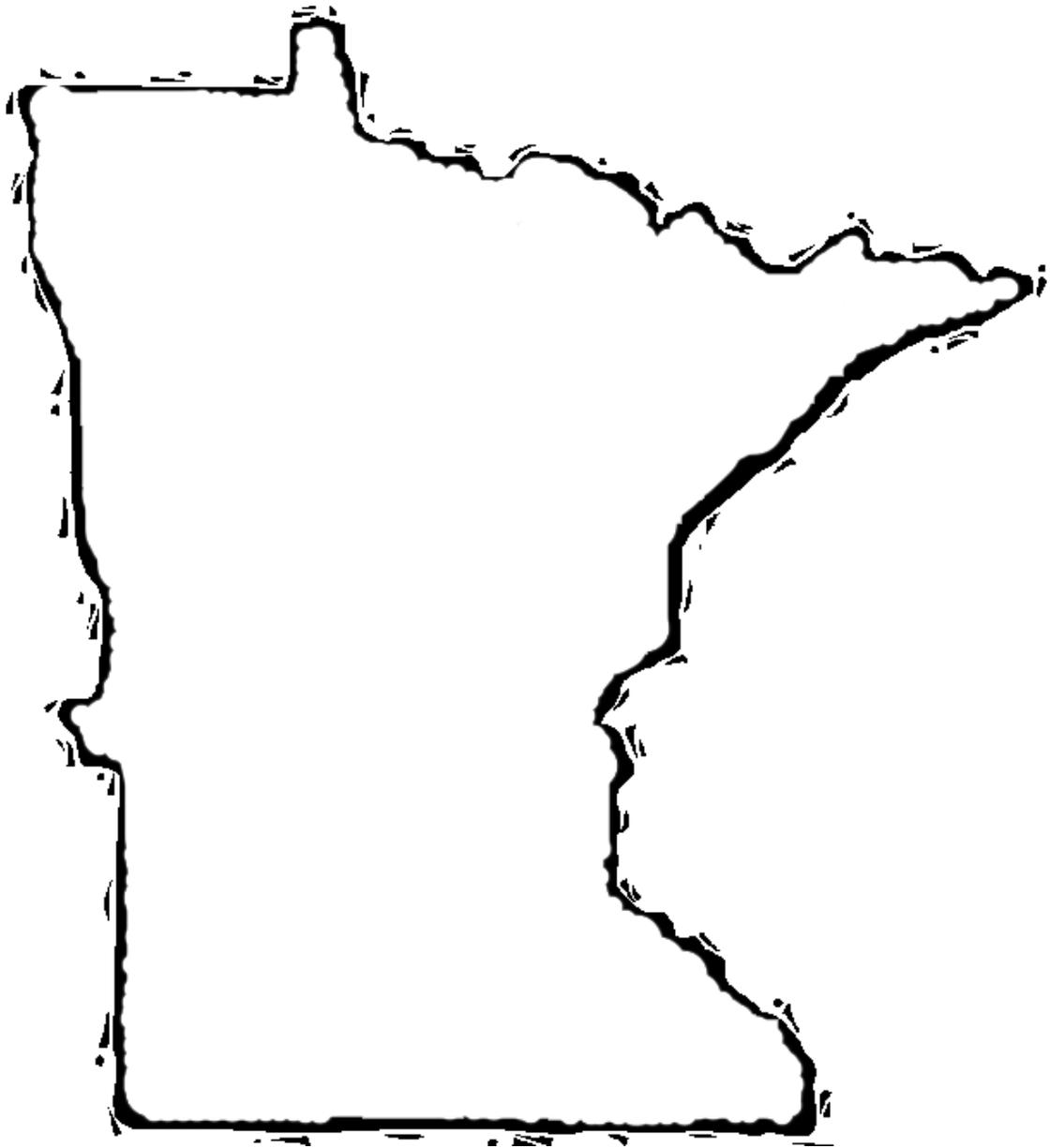
Conference Vice Chair

Publix Super
Markets, Inc.

About the Conference

The Conference for Food Protection is a non-profit organization that originated in 1971. The structure of the Conference provides a representative and equitable partnership among regulators, industry, academia, professional organizations and consumers to identify problems, formulate recommendations, and develop and implement practices that ensure food safety. New rapidly-developing food technologies and marketing innovations challenge all groups involved in food production and monitoring to work together to enhance the quality of our food supply. The Conference for Food Protection meets at least biennially to provide that forum.

Please note that users of this website agree to the **Terms and Conditions** as found at <http://www.foodprotect.org/terms/>.





Public Health
Prevent. Promote. Protect.

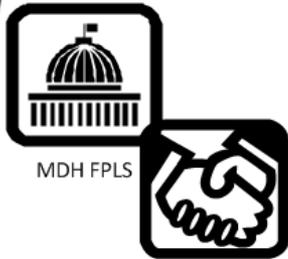


Minnesota Department of Health
Food, Pools and Lodging Services Section

Goal: Deliver a statewide, efficient system providing consistent public health protection with service delivery based on national standards, continual improvement, fiscal responsibility, accountability and voluntary accreditation.



Food, Pools and Lodging Services Programs



Delegated Local Partners

Protecting the public's health when they...



EAT SLEEP SWIM

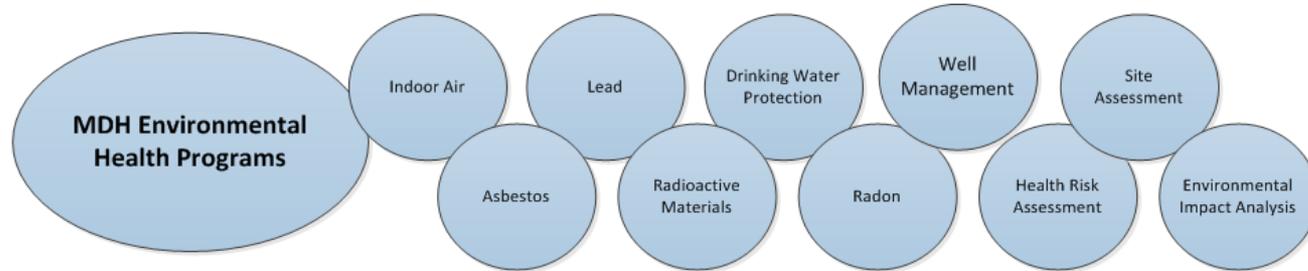
Food, beverage, lodging, manufactured home parks, recreational camping areas, youth camps, pools

FDA Voluntary National Retail Food Regulatory Program Standards

1. Regulatory foundation
2. Trained regulatory staff
3. Inspection program based on HACCP principles
4. Uniform inspection program
5. Foodborne illness and food defense preparedness and response
6. Compliance and enforcement
7. Industry and community relations
8. Program support and resources
9. Program assessment

Public Health Accreditation Board Standards and Measures (PHAB)

Other MDH Programs



Non-MDH Programs

Local Government

- Noise
- Housing
- Feedlots
- Wastewater
- Solid Waste
- Public Nuisance
- Building and Zoning
- More...

Minnesota Department of Agriculture

- Eggs
- Dairy
- Meat
- Pest Management
- Food Processing
- Retail Food

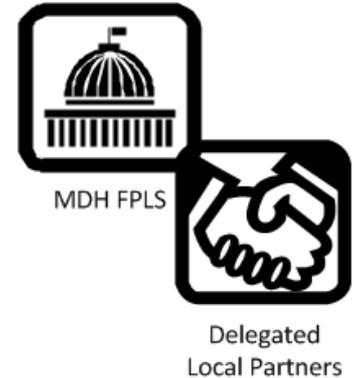
Minnesota Pollution Control Agency

- Feedlots
- Wastewater
- Stormwater
- Solid Waste
- Outdoor Air

Minnesota Department of Labor and Industry

- Building
- Plumbing
- Electrical
- Elevator

Food, Pools & Lodging Services



Protecting the public's health when they...



EAT

SLEEP

SWIM

*Food, beverage, lodging, manufactured home parks,
recreational camping areas, youth camps, pools*

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***Public Health Accreditation Board Standards and
Measures (PHAB)***

Food, Pools & Lodging Services

- Deliver a statewide, efficient system
- providing consistent public health protection
- with service delivery based on
 - national standards
 - continual improvement
 - fiscal responsibility
 - accountability and
 - voluntary accreditation