



Utilizing Standards to Build a Food Safety Program

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Started with:

1 - FDA Contract with 200 firm (GMP) assignments

** (Starting yearly 10/1 to 9/30)

2 - Contract Inspectors

4 - File cabinets with firm jackets & reports dating to the 1990's



** Firm information on contract assignments or files may or may not contain the following :

Point of contact name

Address

City

Zip code

Working phone number

– jacket files might have printed or handwritten directions and or map



Working with the use of limited technology:

Desk top computer

Spread sheets

Flip type cell phones

Voice mail was not utilized

Pen & paper

Road maps (foldable/free from state DOT)

Printed maps/directions if available – no GPS, laptops, smart phones, portable printers, etc.



Program had different bits & pieces

Regulatory Authority
Staff
Conducting Assessments
Audit Program
Embargo Authority
Conducted Outreach
Public Health Lab



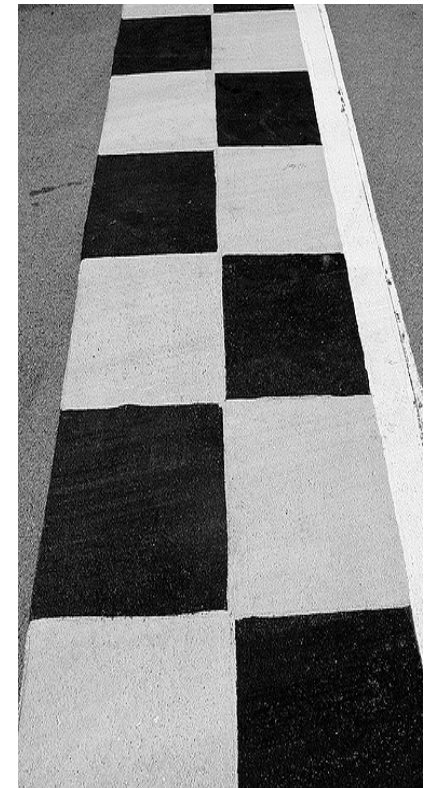
Pick something and start

Believe in the standards as a quality management tool

Obtain Agency management and staff to buy in

As one task is completed, start another

Use available resources (state and federal)



Useful Standards to build upon (Justification)

Regulatory Foundation
Training Program
Inspection Program
Program Resources



Useful Standards to build upon *(Adding Staff)*

Training Program
Inspection Program
Program Resources



Useful Standards to build upon *(Most Helpful)*

Inspection Program

Food-related Illness, Outbreak
and Hazards Response

Training Program

Inspection Program



Contact Information

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