



Standardization Overview

The main goal of the State Foodborne Illness Prevention Program is the reduction and prevention of foodborne illnesses statewide. To that end, we use the FDA standardization and certification process for our county food inspectors. This process provides regulatory personnel the opportunity to subject their knowledge and skills related to the Code's provisions to a uniform system of measurement.

Each standardization candidate selects six facilities for training inspections. Restaurant exercises during the standardization process are not scored semi-annual inspections. Each restaurant exercise will take at least two hours, including a 20 minute interview with the person in charge either at the beginning or at the end of the exercise.

The procedures are based on the FDA Food Code and are updated to reflect current Food Code provisions and include a more refined focus on foodborne illness risk factors, Food Code interventions, and application of the principles of hazard analysis of critical control points (HACCP).

Local restaurants provide an important service by allowing us to use their facilities during these standardization exercises. Because of their willingness to participate, the restaurant food safety program is improved statewide.