



CLAY COUNTY

# PUBLIC HEALTH CENTER



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## FOR IMMEDIATE RELEASE

### Clay County Public Health Center Meets Voluntary National Retail Food Regulatory Program Standards Two and Three

**LIBERTY, Mo. – Sept. 21, 2017**– The Voluntary National Retail Food Regulatory Program Standards were developed by the FDA to promote active control of foodborne illness risk factors associated with food handling and preparation in food establishments. The Standards establish a recommended framework whereas the risk factors of foodborne illnesses can best be realized.

The environmental health section at Clay County Public Health Center met Standards two and three of the Voluntary National Retail Food Regulatory Program Standards. By meeting these Standards, Clay County Public Health Center is working to keep patrons safe and healthy by reducing the occurrence of foodborne illness risk factors in Clay County food establishments. Standards two and three specifically focus on comprehensive training for regulatory inspection staff and the utilization of a systematic approach to controlling food safety hazards.

Standard two requires Food Safety Inspection Officers (FSIO) to complete a five-step training and standardization process. Achieving this standard requires FSIOs to spend significant time completing online trainings, joint training inspections, independent inspections and standardization (quality assurance) inspections. Standard three involves implementing a regulatory inspection program that both identifies risk factors in retail food inspection and works to obtain immediate and long-term corrective action for recurrent risk factor violations.

“Incorporating the elements of the FDA Standards into our food inspection program has been a significant but worthy investment of time and work,” said Becky Steiner, section chief, environmental health protection at Clay County Public Health Center. “The Standards improve consistency in our food safety inspections, which provides greater health protection to the citizens of Clay County, and enhanced customer satisfaction with those businesses we regulate.”

Clay County Public Health Center now joins a select number of enrolled jurisdictions that have met multiple FDA standards. Achieving Standards two and three of the Voluntary National Retail Food Regulatory Program Standards demonstrates Clay County Public Health Center’s commitment to the health and wellness of the residents of Clay County.

#### ***About Clay County Public Health Center***

*Created in 1953, the Clay County Public Health Center is a nationally accredited local public health department protecting the health of all people in the county by implementing population based prevention programs and services. This community approach to wellness not only prevents the spread of disease but also provides wellness education to empower people to make healthy choices. To learn more, visit [www.clayhealth.com](http://www.clayhealth.com).*

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The mission of the Clay County Public Health Center is to deliver the essential public health services of prevention, promotion and protection to the communities of Clay County.