Retail Food Program Standards

Each standard (1-9) represents a key component of a complete retail food licensing and inspection program.

**Standard 1: Regulatory Foundation**
Montana adopted the 2013 FDA Food Code to meet Standard 1.

**Standard 2: Trained Regulatory Staff**
1,093 CEUs provided in 2016 to 69 individuals.

**Standard 3: Inspection program based on HACCP Principles**
Hazard analysis and critical control points (HACCP) identifies the hazards and critical control points in food production to pinpoint how to best protect public health.

**Standard 4: Uniform Inspection Program**
An on-going program that ensures that the highly trained staff interprets and applies the laws uniformly.

**Standard 5: Foodborne Illness Preparedness and Response**
Detection, collection, and response procedures for food related emergencies.

**Standard 6: Compliance and Enforcement**
Timely corrective action and follow-up activities for out of control food safety risk factors.

**Standard 7: Industry and Community Relations**
Information is exchanged among the regulators, industry and consumer representatives is fostered.

**Standard 8: Program Support and Resources**
Funding, staffing, and equipment are provided to achieve standards 1 - 7.

**Standard 9: Program Assessment**
A study is conducted to analyze risk factors, and targeted interventions are implemented to improve health and safety.

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**Actively Enrolled Counties**

- Counties actively enrolled with the FDA: 18
- Montana university actively enrolled with the FDA: 1