

PRESS RELEASE



February 5, 2020
3:13PM ChST

Commonwealth Healthcare Corporation

Commonwealth of the Northern Mariana Islands
1 Lower Navy Hill Road, Navy Hill, Saipan, MP 96950



CHCC-PR-20-043

FOR IMMEDIATE RELEASE

“CHCC BEH to Participate in NACCHO Mentorship Program”

The Commonwealth Healthcare Corporation (CHCC) Bureau of Environmental Health (BEH) has been selected to participate as a mentee local health department in the National Association of City & County Health Officials (NACCHO) Voluntary National Retail Food Regulatory Program Standards Mentorship Program. The CHCC-BEH is one of 37 organizations selected to collaborate and partner directly with the NACCHO through support from the US Food and Drug Administration (FDA).

The BEH has been matched with a mentor - the Tacoma-Pierce County Health Department in Washington - who will be providing guidance, resources, and recommendations based on Hazard Analysis and Critical Control Point (HACCP) principles. HACCP is a systematic approach to the identification, evaluation and control of food safety hazards. With peer-to-peer assistance and intensive technical support from the mentor state, the BEH aims to develop policies and procedures for risk-based inspections of retail food establishments. The overall goal is to advance the food safety inspection program and build staff capability to identify foodborne illness risk factors and public health interventions.

As part of the mentorship, BEH mentees will visit the Tacoma-Pierce County Health Department to work with experienced practitioners under their food regulatory program. At the end of the mentorship program period, a BEH assigned mentee will travel to Washington D.C. to attend an end-of-year meeting where they will present on their mentorship experience and meet with NACCHO representatives and other program participants to foster future collaboration and networking.

The Retail Program Standards were created by the FDA to reinforce proper sanitation and reduce factors associated with the occurrence of foodborne diseases. By adopting these standards, retail food regulatory programs can prevent foodborne illnesses and protect the health of their communities. The BEH is also working to implement FDA standards and systems which will create more uniformity in the inspection process. This will ensure that violations, corrective actions, and the compliance status of an establishment is clearly, concisely, and fairly presented to the permit holder or person in charge.

For more information about CHCC programs, please follow us on Facebook, Instagram, and Twitter at @cnmichcc, check out our website at www.chcc.gov.mp or call us at (670) 234-8950.

This press release may be found online at <http://www.chcc.gov.mp/pressrelease.html>

CHCC Point of Contact:

Zoe Travis, *Communications and Public Relations Specialist*

(670) 234-8950 Ext. 3359, communications@chcc.gov.mp