



February 4, 2022

Mr. Randy Treadwell
Chairman, Partners with A Common Purpose
Association of Food & Drug Officials

Dear Mr. Treadwell,

The COVID pandemic has challenged many to think outside of the box including regulators and the food service industry. The South Carolina Department of Health and Environmental Control's (SC DHEC) Food Program struggled with the constraints of Covid-19 safety precautions and adapted to meet the needs of our partners. One adaptation was to develop an educational program to increase the knowledge of Hazard Analysis Critical Control Point (HACCP) in expansive culinary production. Working with inspectors, educational partners, and technical support, SC DHEC's Food Program developed the two-day Virtual HACCP Training Workshop for Reduced Oxygen Packaging (HACCP ROP) for our stakeholders. Participants were invited to take part in virtual lectures, work groups, and break-out sessions to create, develop, and complete the process with the principles of approved HACCP ROP plans. The partnership with the South Carolina Department of Education afforded participants the option to earn 15 certified educational renewal credits upon successful completion of the exercise.

Reception of this initiative has been positive, as we received excellent scores in the post-seminar evaluation. One attendant went so far as to comment, "excellent workshop." This initiative has allowed small businesses, consultants, culinary instructors, and national chains to take advantage of free, innovative opportunities to further ensure food safety within our community.

Respectively,

Sandra Craig

Director, Food and Lead Risk Assessment



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Dear Mr. Treadwell,

According to official estimates by the National Restaurant Association, the food service industry generates \$10.7 billion dollars in sales within South Carolina. Maintaining adequate staff to facilitate those sales has become a huge challenge for many businesses. SC DHEC's Food Program is working with our partners at the SC Department of Education's Culinary Sciences Program to provide additional training and support to future generations of employees. By providing presentations addressing active managerial control, Hazard Analysis Critical Control Point (HACCP), and explaining the inspection process, we are striving to build a positive working relationship with students to enhance the food safety culture. Our partnership has provided support to ensure that every culinary student can become a Certified Food Handler prior to high school graduation. Opportunities are also available for participants to take the Certified Food Protection Manager training should they desire to take advance to that level. In the past academic year, 711 students became Certified Food Handlers and 212 attained Certified Food Protection Manager status. These efforts are providing support to our community partners who are enthusiastically embracing the opportunity to hire more knowledgeable staff. It also shows our commitment to meet the needs of our future food service industry partners.

Respectively,

Sandra Craig

Director, Food and Lead Risk Assessment