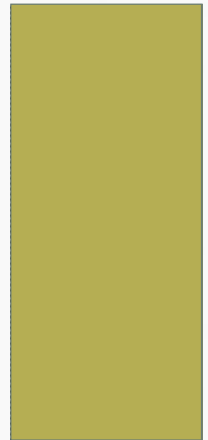


# STANDARDS FOR INSPECTORS

KATHERINE SIMON REHS AND KIRSTEN KNOPFF MBA  
MINNESOTA DEPARTMENT OF AGRICULTURE



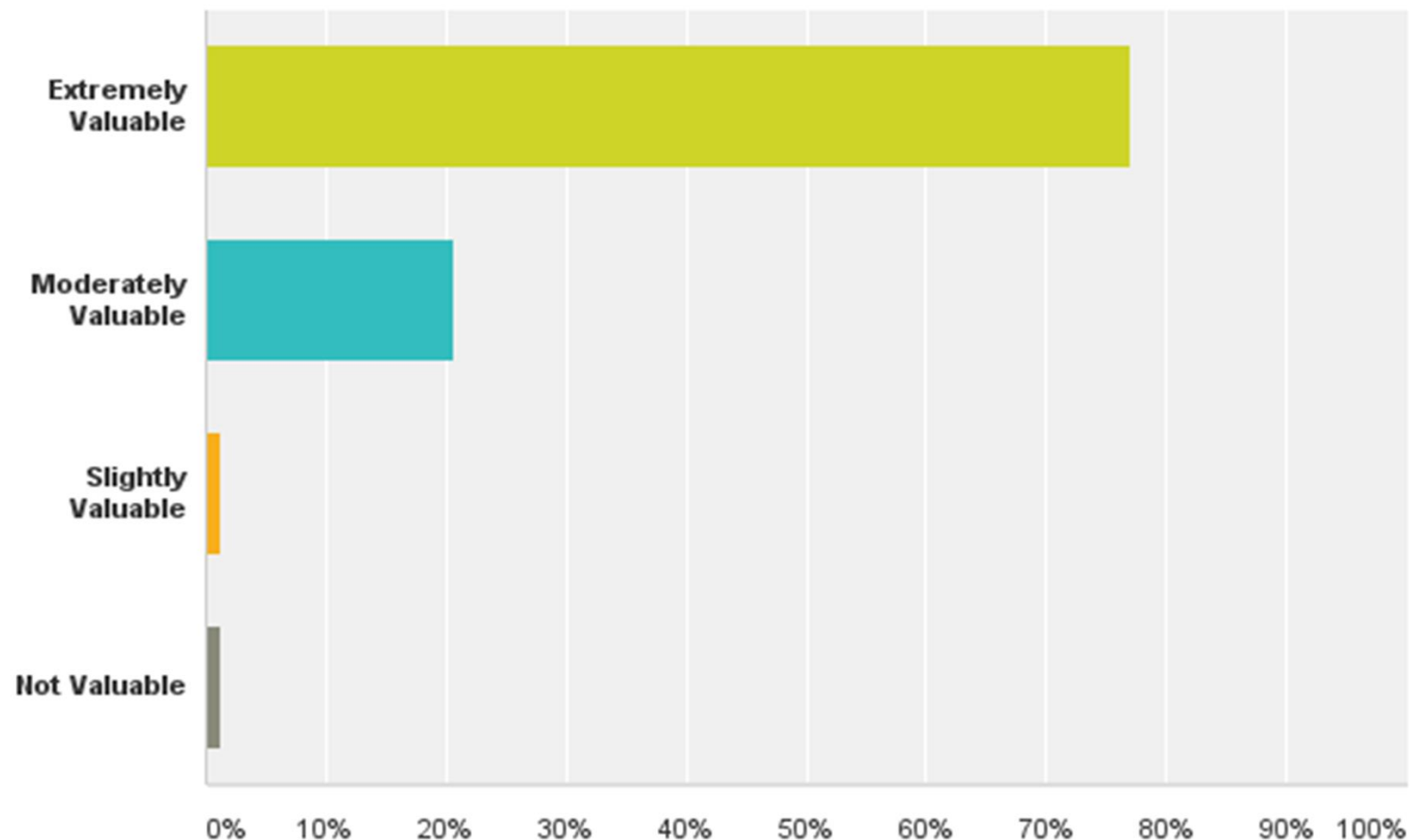
# SURVEY

- “ **Conducted a Survey to answer:**
  - “ Why are the programs standards important to inspectors?
  - “ What do I (as the inspector) get out of this?
  
- “ **Questions related to:**
  - “ Inspector's perception of the standards
  - “ The affect of the standards on inspector's work
  - “ Benefits and Challenges of implementing the standards

TRAINING

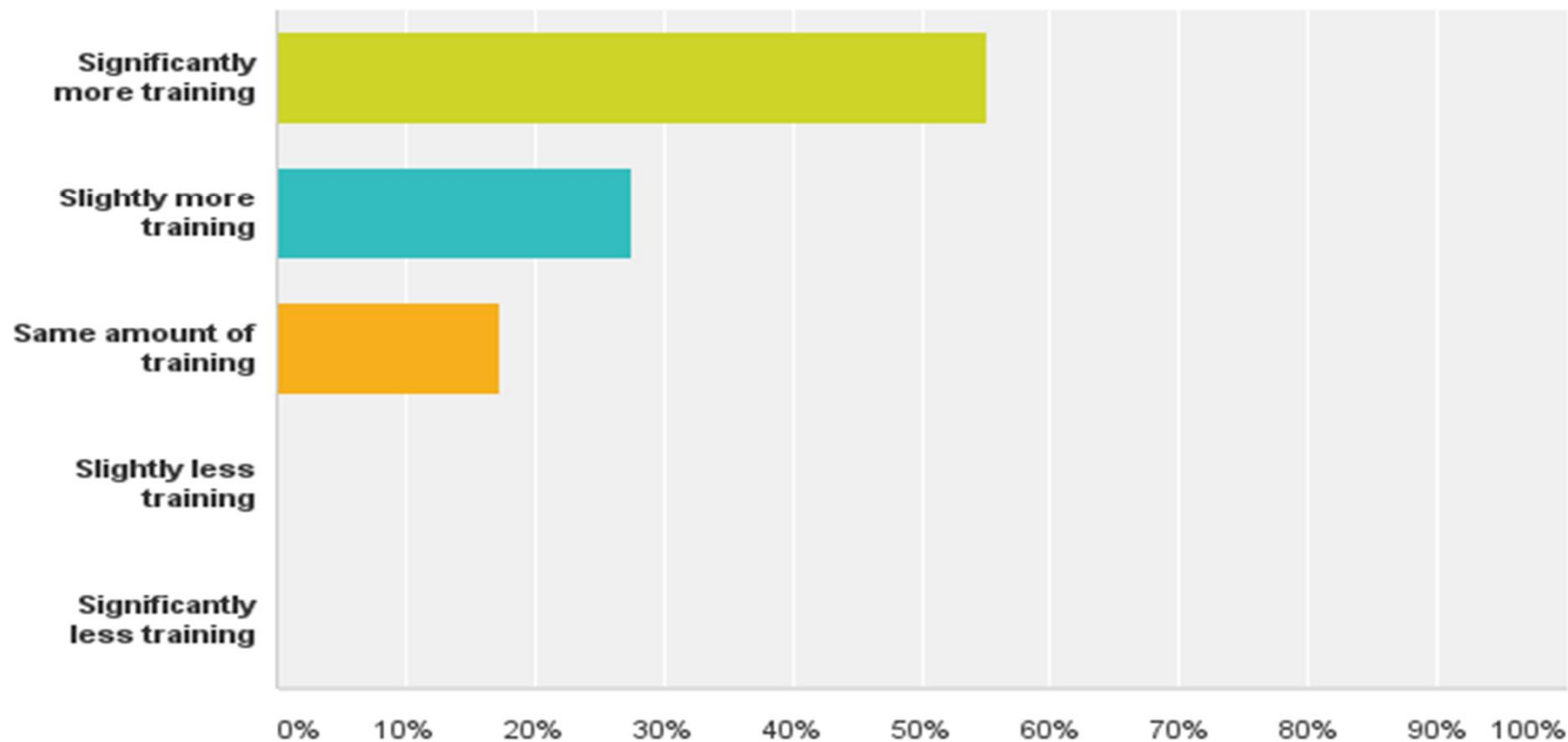
## Q5 How valuable do you feel training is to your inspection work?

Answered: 87 Skipped: 0



**Q6 Since your program enrolled in the  
Manufactured and/or Retail Food Standards,  
how much training (classroom, online, field,  
etc.) have you received in comparison to  
when your program was not enrolled in the  
standards?**

Answered: 87 Skipped: 0



# TRAINING

## “ Advantages

- “ Consistent and thorough training to support inspections
- “ More training opportunities
- “ Increased understanding of job roles and responsibilities

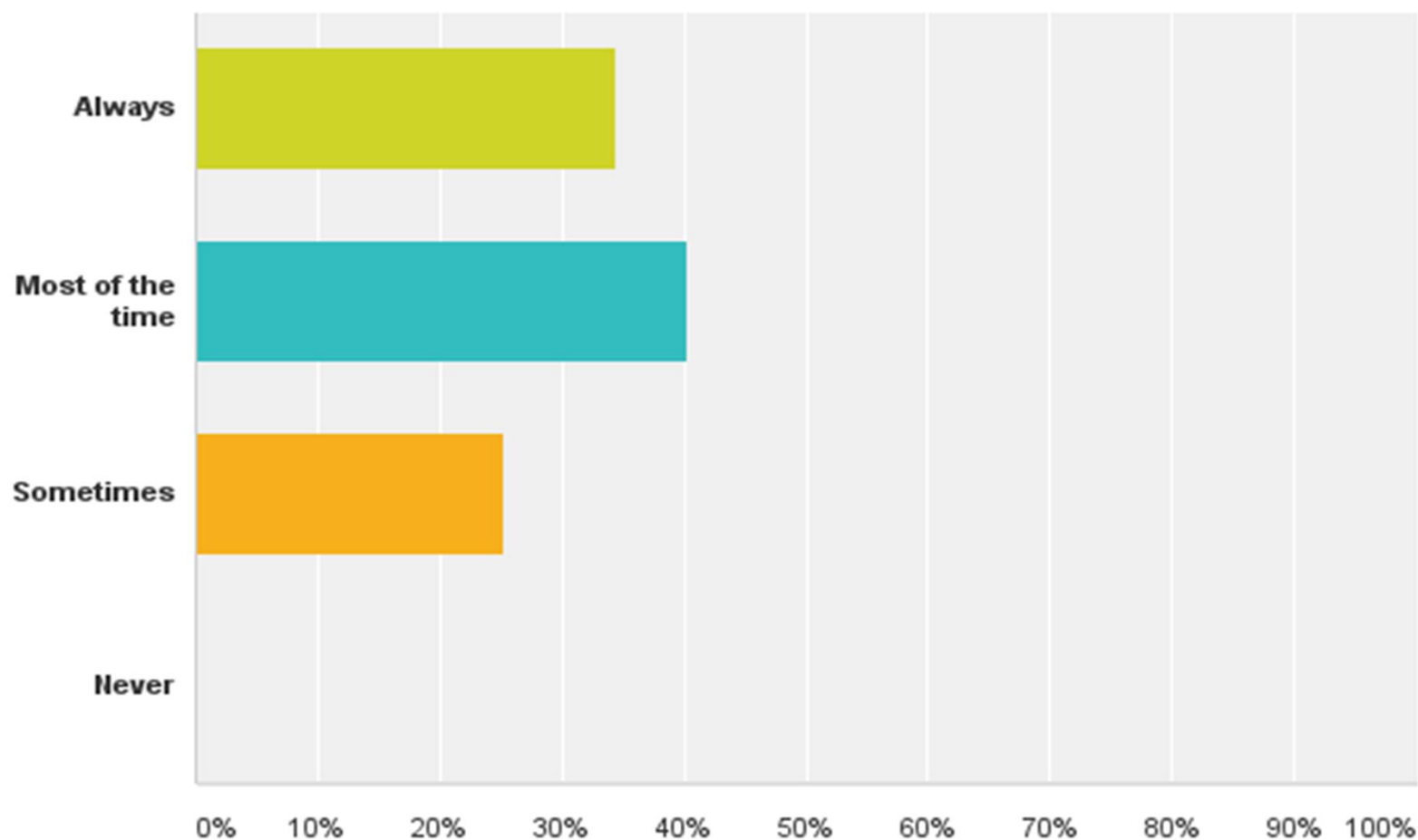
## “ Opportunities/Challenges

- “ Significant amount of training and new requirements in a short period of time
- “ Balancing training with actual inspection work

# INSPECTION PROCEDURES

## Q7 When are written procedures needed to support your inspection work?

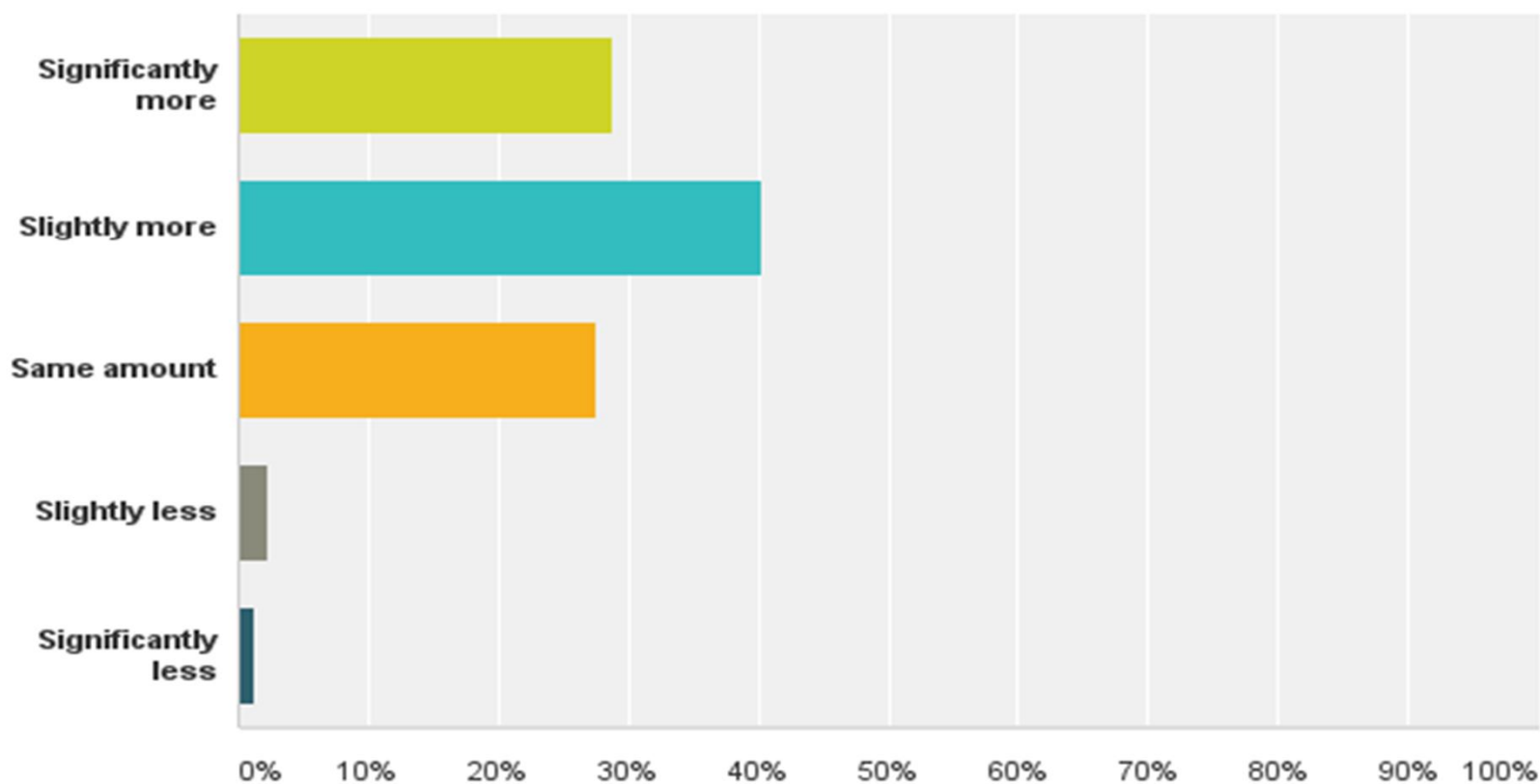
Answered: 87 Skipped: 0





**Q8 Since your program enrolled in the  
Manufactured and/or Retail Food Standards,  
what level of direction have you received for  
inspection work in comparison to when your  
program was not enrolled in the standards?**

Answered: 87 Skipped: 0



# INSPECTION PROCEDURES

## “ Advantages

- “ Clear expectations
- “ Consistent and uniform inspections
- “ Provide structure for inspection work
- “ Reference document
- “ Increased confidence when conducting inspections

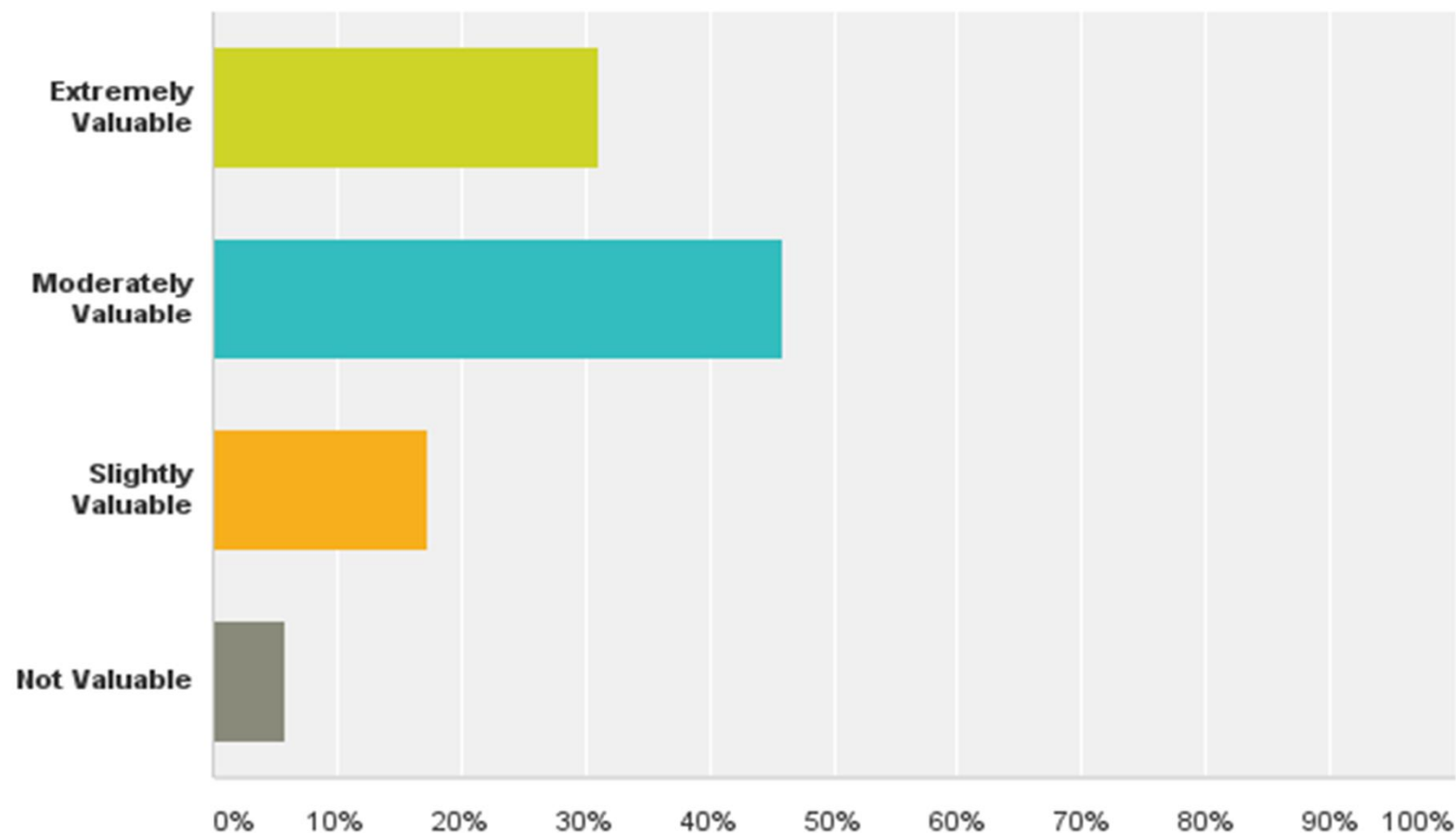
## “ Opportunities/Challenges

- “ Increased workload
- “ Difficult to keep track of all the new procedures
- “ Changes in procedures

# AUDITING AND STANDARDIZATION

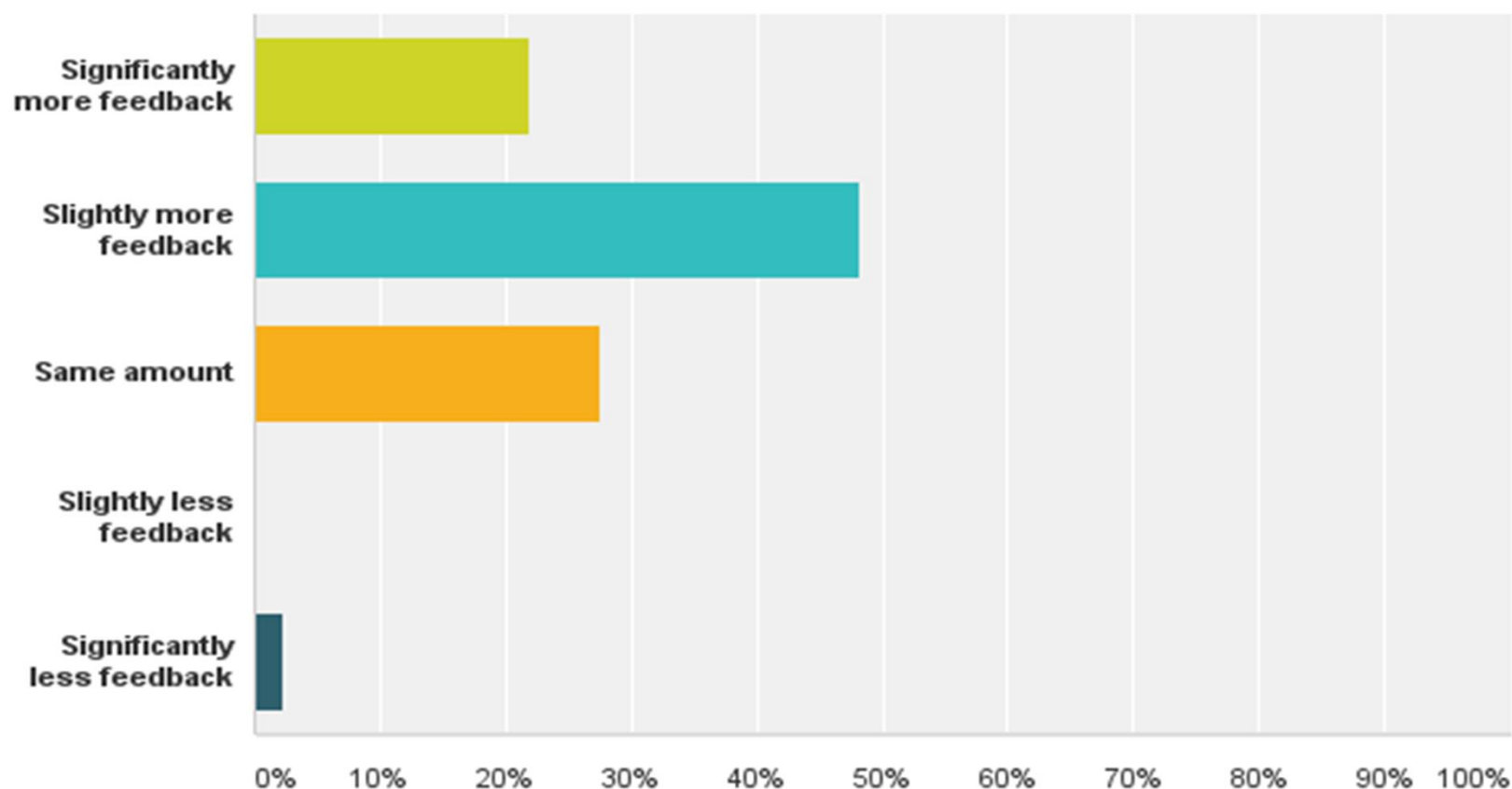
**Q9 How valuable do you feel inspection feedback (such as audits) is to your inspection work?**

Answered: 87 Skipped: 0



**Q10 Since your program has enrolled in the  
Manufactured and/or Retail Food Standards,  
have you seen a change in the amount of  
feedback you receive (such as audits)?**

Answered: 87 Skipped: 0



# AUDITING AND STANDARDIZATION

## “ Advantages

- “ Ensures consistent and uniform inspections
- “ Provides opportunities for improvement
- “ Gives valuable feedback for all stakeholders
- “ Increase professionalism and accountability

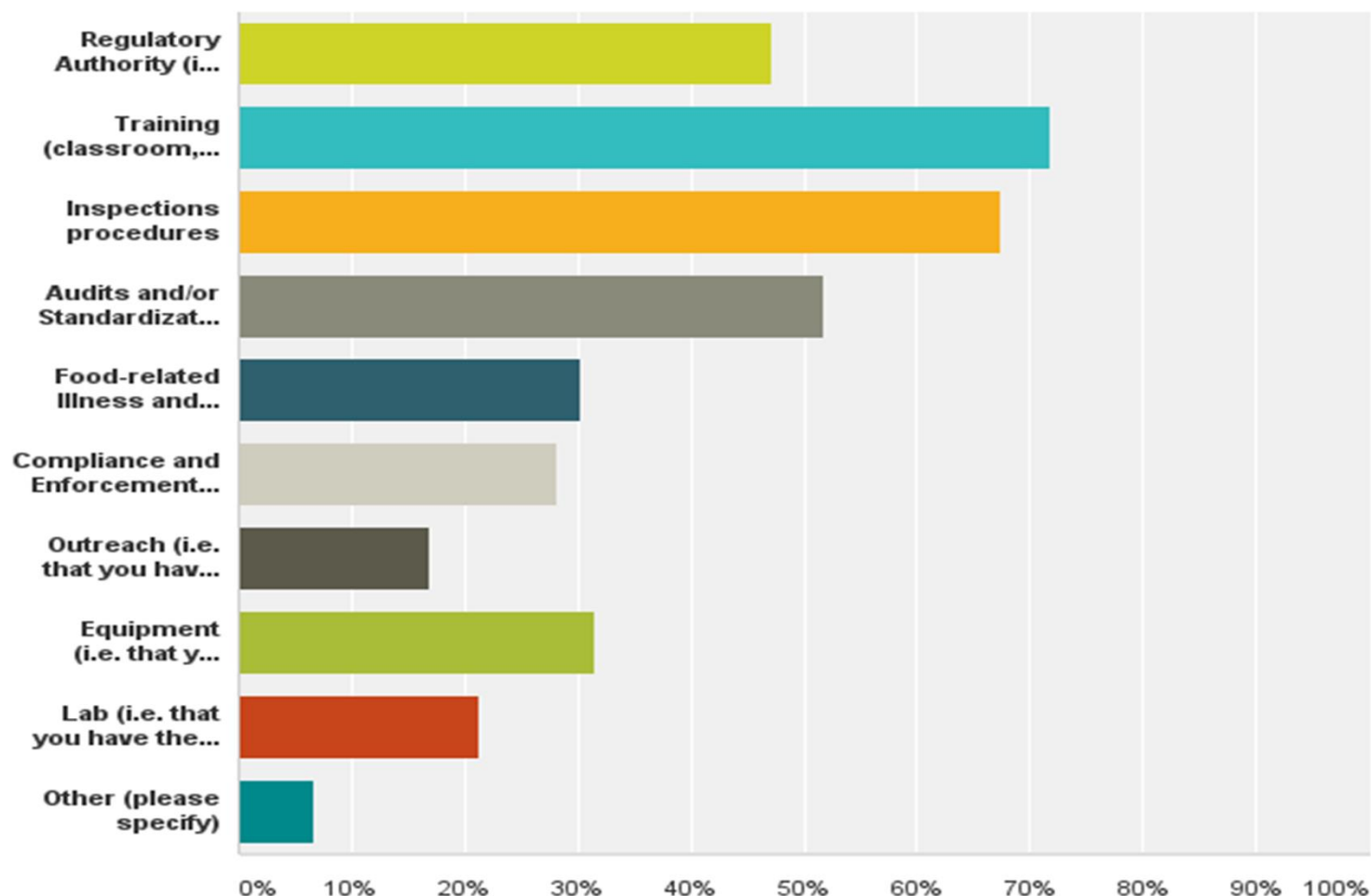
## “ Opportunities/Challenges

- “ Audits may not provide adequate picture
- “ Time consuming
- “ Using audit reports as a teaching tool

ALL STANDARDS

**Q3 Since your program has enrolled in the Manufactured and/or Retail Food Standards, where have you seen improvement of work in the following areas? (Select all that apply)**

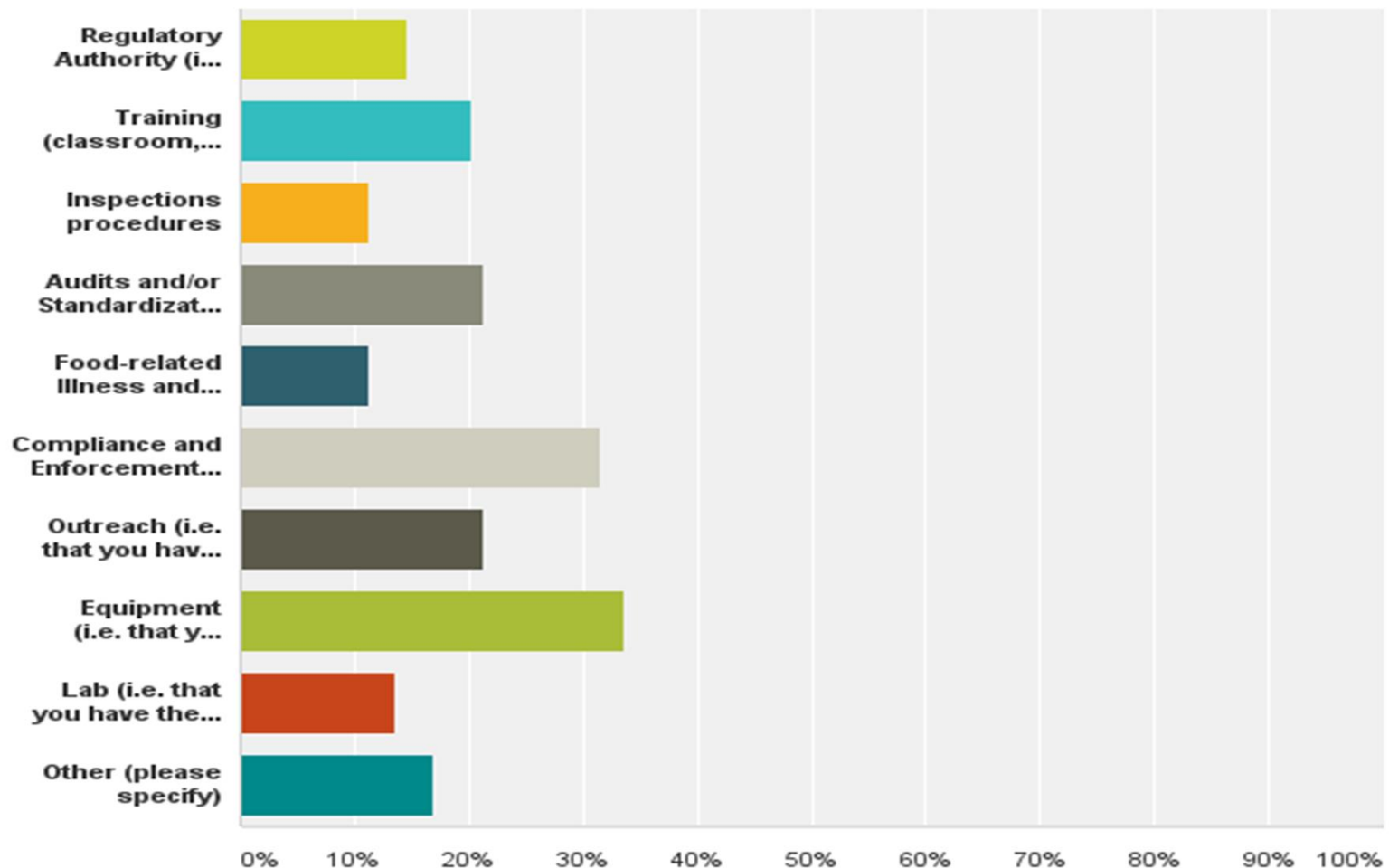
Answered: 89 Skipped: 0





**Q4 Since your program has enrolled in the  
Manufactured and/or Retail Food Standards,  
in what areas do you feel the program is still  
deficient? (Select all that apply)**

Answered: 89 Skipped: 0



# NEXT STEPS

- “ Identify ways to support inspectors during implementation
  - “ Create easily assessable procedures
  - “ Provide valuable feedback to inspectors
  - “ Give clear workload prioritization
- “ Train program management on change management
- “ Help inspectors understand why the standards are important to Regulatory, Industry, and Consumers
- “ Pursue funding opportunities to supply equipment

# QUESTIONS

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