









establishments and outlines the responsibilities of individual employees regarding safe food handling, hygiene, and disclosure of health information relating to foodborne illness (HHS, 2017). Benefits of adoption of the most recent version of the model Food Code include increased compliance with the most scientifically current information, standardization of training and food safety protocols, and the creation of common language that will improve the efficiency of communication for all stakeholders. NEHA supports the adoption of the most recent Food Code as an effective way to increasing uniformity in the already complex issue of food safety.

In a study conducted by CDC, NEHA, and Baylor University, Understanding the Needs, Challenges, Opportunities, Vision, and Emerging Roles in Environmental Health (UNCOVER EH), information was collected from over 1,700 environmental health professionals across the U.S. The UNCOVER EH study found that 64% of environmental health professionals held the Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS) credential. This credential signifies that an environmental health worker is well versed in the latest environmental health issues and has the skills to both respond to situations as well as educate communities on

that were more knowledgeable in food safety were also more likely to be knowledgeable in food safety (Brown et al., 2014).

Encouraging a culture of food safety is important in retail settings; it is also crucial for civil society organizations and individuals to be knowledgeable about best practices to be safe at home. Increased partnerships among civil society, health departments, and individuals are key to ensuring that people not only know how to handle food but also are



