

Program Standard #2

APPENDIX B-1: Curriculum for Retail Food Safety Inspection Officers

For state, local & tribal regulators to register on-line for free access to web courses, go to:
<https://www.fda.gov/training-and-continuing-education/ora-university-ora>

Pre-requisite (“Pre”) curriculum courses

(to be completed during the 25 joint inspection period AND prior to conducting any independent inspections)

PUBLIC HEALTH PRINCIPLES

1. Public Health Principles (90) FDA36

MICROBIOLOGY

Food Microbiological Control (series):

1. Overview of Microbiology (60) MIC01
 2. Gram-Negative Rods (60) MIC02
 3. Gram-Positive Rods & Cocci (90) MIC03
 4. Foodborne Viruses (60) MIC04
 5. Foodborne Parasites (90) MIC05
 6. Mid-Series Exam (30) MIC16
 7. Controlling Growth Factors (90) MIC06
 8. Control by Refrigeration & Freezing (60) MIC07
 9. Control by Thermal Processing (90) MIC08
 10. Control by Pasteurization (90) MIC09
 11. Aseptic Sampling (90) MIC13
 12. Cleaning & Sanitizing (90) MIC15
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PREVAILING STATUTES, REGULATIONS, ORDINANCES

1. Basic Food Law for State Regulators (60) FDA35
2. Basics of Inspection: Beginning an Inspection (90) FDA38
3. Basics of Inspection: Issues & Observations (90) FDA39
4. An Introduction to Food Security Awareness (60) FD251 (<https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/introduction-food-security-awareness>) **NOTE:** Required Exam is available via (www.compliancewire.com)
5. FDA Food Code **NOTE:** Specific state/local laws & regulations to be addressed by each jurisdiction

COMMUNICATION SKILLS

1. Communication Skills for Regulators (60) CC8011W **NOTE:** Course must be accessed through FDA Pathlore at: (https://oraportal.fda.gov/stc/ORA/psciis.dll?linkid=675280&mainmenu=ORA&top_frame=1)

Curriculum (“Post”) courses

(to be completed any time prior to Food Code Standardization AND within 18 months of hire or assignment to the regulatory retail food program)

3. The Principles (60) FDA18

MICROBIOLOGY

Food Microbiological Control (series):

1. Control by Retorting (90) MIC10
2. Technology-Based Food Processes (120) MIC11
3. Natural Toxins (90) MIC12

HACCP

Basics of HACCP (series):

1. Overview of HACCP (60) FDA16
2. Prerequisite Programs & Preliminary Steps (60) FDA17

Voluntary National Retail Food Regulatory Program Standards – January 2019

ALLERGEN MANAGEMENT

1. Food Allergens (60) FD252
(Course must be accessed through <http://class.ucanr.edu/>)

EPIDEMIOLOGY

Foodborne Illness Investigations (series):

1. Collecting Surveillance Data (90) FI01
2. Beginning the Investigation (90) FI02
3. Expanding the Investigation (90) FI03
4. Conducting a Food Hazard Review (90) FI04

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5. Epidemiological Statistics (90) FI05
6. Final Report (30) FI06

EMERGENCY MANAGEMENT

FEMA – Incident Command System and National Incident Management System: Course available from FEMA web link. – <http://training.fema.gov/IS/NIMS.asp>

1. IS-100.C, Introduction to Incident Command System, (180) ICS-100 or IS-100 for FDA
2. IS-200.C, ICS for Single Resources and Initial Action Incidents, (180) ICS-200
3. IS-700.B, NIMS an Introduction, (180) ICS-700

() Average time in minutes required to take the course, 60 minutes equals .1 CEU, 90-120 minutes equals .2 CEUs
Estimated total hours for “Pre” courses are 42 hours.
Estimated total hours for “Post” courses are 26 hours.
Estimated total hours for completion of all Program Standard #2 coursework are 68 hours

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“Application” Courses and “Hands-On” Training

To provide application and transfer of web instruction to the FSIO’s work environment, a jurisdiction’s training program (inclusive of both classroom instruction and field training inspections) for staff newly hired or newly assigned to the retail food protection program must include a minimum of eighty percent (80%) of the learning objectives contained in the ORA U course *FD170: Application of Inspection and Investigation Techniques*. A jurisdiction may use any one of the following options to address learning objectives not covered in their existing training programs.

1. *FD170: Application of Inspection and Investigation Techniques* (available at <https://ifpti.org>).
2. Courses and/or field training exercises developed by regulatory jurisdictions or other entities that contain learning objectives and exercises equivalent to Option 1 above.
3. Discussions, questions and exercises (conducted in the office or during the 25 joint inspections) that contain learning objectives and exercises equivalent to Option 1 above.

The learning objectives for the ORA U course *FD170: Application of Inspection and Investigation Techniques* are included below:

FD170: Application of Inspection and Investigation Techniques

Applying Knowledge and Principles to the Real World of Inspection and Investigation of Food Establishments

Learning Objectives: Upon completion of this course, participants will be able to:

1. Explain prerequisite knowledge, skills, and abilities required for inspection and investigation.
2. Apply laws, codes, and guidance documents.
3. Select and use inspection and investigation equipment and tools.
4. Identify the potential hazards present in an establishment.
5. Identify the steps of a focused food safety inspection.
6. Explain different types of investigations.
7. Write descriptive, accurate, and unbiased reports.