

Charge 1: Initiatives (existing, new, or under development) involving the training, evaluation and/or certification available to Food Safety Inspection Officers (FSIO):

### Training – Existing

#### ORAU Pre

- Public Health Principles FDA 36
- Overview of Microbiology MIC01
- Food Microbiological Control 2A: Gram-Negative Rods MIC02
- Food Microbiological Control 2A: Gram-Positive Rods and Cocci MIC03
- Food Microbiological Control 2A: Foodborne Viruses MIC04
- Food Microbiological Control 4: Foodborne Parasites MIC05
- Food Microbiological Control: Mid-Series Exam MIC16
- Food Microbiological Control 5: Controlling Growth Factors MIC06
- Food Microbiological Control 6: Control by Refrigeration and Freezing MIC07
- Food Microbiological Control 7A: Control by Thermal Processing MIC08
- Food Microbiological Control 7B: Control by Pasteurization MIC09
- Food Microbiological Control 10: Aseptic Sampling MIC13
- Food Microbiological Control 10: Cleaning and Sanitizing MIC15
- Basic Food Law for State Regulators FDA35
- Basics of Inspections: Beginning an Inspection FDA38
- Basics of Inspections: Issues and Observations FDA39
- An Introduction to Food Security Awareness 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](http://www.compliancewire.com))**
- Communication Skills for Regulators

#### ORAU Post

- An Introduction to Food Security Awareness MIC10
- Food Microbiological Control 8: Technology-based Food Processes MIC11
- Food Microbiological Control 9: Natural Toxins MIC12
- Basics of HACCP: Overview of HACCP FDA16
- Basics of HACCP: Prerequisite Programs and Preliminary Steps FDA17
- Basics of HACCP: Prerequisite Programs and Preliminary Steps FDA18
- Foodborne Illness Investigations 1: Collecting Surveillance Data FI01
- Foodborne Illness Investigations 2: Beginning an Investigation FI02
- Foodborne Illness Investigations 3: Expanding the Investigation FI03
- Foodborne Illness Investigations 4: Conducting a Food Hazard Review FI04
- Foodborne Illness Investigations 5: Epidemiological Statistics FI05
- Foodborne Illness Investigations 6: Final Report FI06
- Food Allergens FD252 (**Course must be accessed through <http://class.ucanr.edu/>**)

**FEMA courses can be accessed at: <http://training.fema.gov/IS/NIMS.asp>**

- Introduction to Incident Command System **IS-100.C**
- ICS for Single Resources and Initial Action Incidents **IS-200.C**
- NIMS an Introduction **IS-700.B**

#### FDA ComplianceWire

- Food Code Chapter 7: Poisonous and Toxic Materials FD112 Food Code (FDAFC01)
- Food Code Chapter 1: Purpose and Definitions FD112 Food Code (FDAFC02)
- Food Code Chapter 3: Part I FD112 Food Code (FDAFC03)
- Food Code Chapter 5: Water, Plumbing, and Waste FD112 Food Code (FDAFC04)
- Food Code Chapter 3: Part II FD112 Food Code (FDAFC05)
- Food Code Chapter 3: Part III FD112 Food Code (FDAFC06)
- Food Code Chapter 2: Supervision FD112 Food Code (FDAFC07)
- Food Code Chapter 4: Part I FD112 Food Code (FDAFC08)
- Food Code Chapter 6 FD112 Food Code (FDAFC09)
- Food Code Chapter 4: Part II FD112 Food Code (FDAFC10)
- Food Code Chapter 8: Enforcement and Annex 1 FD112 Food Code (FDAFC11)
- HACCP (CC8033W)
- Employee Hygiene: Food Service (FOOD1)
- HACCP (FOOD5)
- Preventing Microbial Cross-Contamination (FOOD3)

#### IFPTI Courses on ComplianceWire

- Regulatory Program Foundations (CC8021W)
- Allergens (CC8029W)
- Biological Hazards (CC8028W)
- Biosecurity (CC8023W)
- Communication Skills (CC8011W) **Course must be accessed through FDA Pathlore at: ([https://oraportal.fda.gov/stc/ORA/psciis.dll?linkid=675280&mainmenu=ORA&top\\_frame=1](https://oraportal.fda.gov/stc/ORA/psciis.dll?linkid=675280&mainmenu=ORA&top_frame=1))**
- Data & Information Systems (CC8017W)
- Environmental Hazards (CC8027W)
- HACCP (CC8033W)
- Imports (CC8034W)
- Integrated Food Safety System (CC8018W)
- Inspections, Compliance, & Enforcement (CC8019W)
- Investigation Principles (CC8020W)
- Jurisdiction (CC8037W)
- Labeling (CC8038W)
- Laws, Regulations, Policies, & Procedures (CC8039W)
- Personal Safety (CC8031W)

- Preventive Controls (CC8040W)
- Professionalism (CC8025W)
- Public Health Principles (CC8026W)
- Recalls (CC8041W)
- Sampling (CC8035W)
- Sanitation Practices (CC8032W)
- Traceability (CC8042W)
- Transportation (CC8036)

#### FDA Pathlore

- Fermentation at Retail (FD8009W)
- Curing, Smoking, Drying of Meat, Poultry and Fish and the Processing of Fermented Sausages (FD8005W)
- Reduced Oxygen Packaging at Retail (FD8004W)
- Juicing at Retail (FD8008W)
- Shellfish Tanks at Retail (FD8007W)
- Custom Processing of Meats at Retail (FD8006W)
- HACCP (CC8033W)
- Plumbing Controls for Commercial Food Establishments (CC8001W)
- Pest Control in Food Establishments (FD180W100)

#### Instructor Led Courses

- FD112 – Food Code
- FD218 - Risk-Based Inspection Methods in Retail
- FD204 - Temporary Food Establishments
- FD207 – Plan Review for Food Establishments
- FD312 - Special Processes at Retail
- FD215 - Managing Retail Food Safety
- ER310 - Food Safety Issues in the Event of Disasters
- EPI-Ready in person training through (NEHA/Centers of Excellence)
- AFDO – Environmental Sampling in Retail Food Facilities

#### Training – New

- CDC EATS 101
- CDC EATS 102

#### Training – Under Development

- FD170 – Application of Inspection and Investigation Techniques
- IFPTI Pest Control
- IFPTI Plumbing
- IFPTI Emergency Response

In-house training provided by State/Local Health Departments:

- Report writing
- State-specific
- Software
- Compliance and enforcement
- Risk-based inspection methods
- HACCP (application)
- Plumbing/backflow
- Consistency training (marking under same number)
- Meat/poultry inspection
- Scenario/mock inspection/role playing
- Ethnic Food Book
- Temporary Food Establishment training
- Mobile Vending training
- NAU Back Country Excursions
- Food Service During Disasters

Training Resources

- AFDO Ethnic Food CD/App
- AFDO Salvage Food
- AFDO Dented Cans
- AFDO Incubator (Community/Shared) Kitchens
- AFDO Cottage Food
- Centers of Excellence (COE) food safety tools

Evaluation

- CFP Training manual forms for new hires
- Standard 4 - 20 Quality Elements
- Standardization

Certification

- NEHA Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS)
- NEHA Certified Professional - Food Safety (CPFS)
- NEHA Certified Foodborne Outbreak Investigator (CFOI)
- HACCP Alliance – Certified HACCP Manager
- NSF – Certified HACCP Manager
- ASQ (American Society for Quality) Root Cause Analysis Training
- 40 Hour HAZWOPER
- ANSI Food Safety Manager