

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:

<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm121831.htm>

Pre-requisite (“Pre”) curriculum courses

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

CURRICULUM TOPICS	COURSES WHICH FULFILL CURRICULUM TOPICS
PUBLIC HEALTH PRINCIPLES	
1. Public Health Principles	FDA36 (90)
MICROBIOLOGY	
1. Overview of Microbiology	MIC01 (60)
2. Gram-Negative Rods	MIC02 (60)
3. Gram-Positive Rods & Cocci	MIC03 (90)
4. Foodborne Viruses	MIC04 (60)
5. Foodborne Parasites	MIC05 (90)
6. Mid-Series Exam	MIC16 (30)
7. Controlling Growth Factors	MIC06 (90)
8. Control by Refrigeration & Freezing	MIC07 (60)
9. Control by Thermal Processing	MIC08 (90)
10. Control by Pasteurization	MIC09 (90)
11. Aseptic Sampling	MIC13 (90)
12. Cleaning & Sanitizing	MIC15 (90)
PREVAILING STATUTES, REGULATIONS, ORDINANCES	
1. Basic Food Law for State Regulators	FDA35 (60)
2. Basics of Inspection: Beginning an Inspection	FDA38 (90)
3. Basics of Inspection: Issues & Observations	FDA39 (90)
4. An Introduction to Food Security Awareness	FD251 (60) (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	CC 8011W (60) Note: Course can be accessed through FDA Pathlore at: (https://orauportal.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)

CURRICULUM TOPICS	COURSES WHICH FULFILL CURRICULUM TOPICS
MICROBIOLOGY	
1. Control by Retorting	MIC10 (90)
2. Technology-Based Food Processes	MIC11 (120)
3. Natural Toxins	MIC12 (90)
HACCP	
1. Overview of HACCP	FDA16 (60)
2. Prerequisite Programs & Preliminary Steps	FDA17 (60)
3. The Principles	FDA18 (60)
ALLERGEN MANAGEMENT	
1. Food Allergens	FD252 (60)
EPIDEMIOLOGY	
1. Collecting Surveillance Data	FI01 (90)
2. Beginning the Investigation	FI02 (90)
3. Expanding the Investigation	FI03 (90)
4. Conducting a Food Hazard Review	FI04 (90)
5. Epidemiological Statistics	FI05 (90)
6. Final Report	FI06 (30)
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. Introduction to Incident Command System	IS-100.C, Introduction to Incident Command System, (180) ICS-100 or IS-100 for FDA
2. ICS for Single Resources and Initial Action Incidents	ICS-200.C, IS-200.C, ICS for Single Resources and Initial Action Incidents, (180) ICS-200
3. NIMS an Introduction	ICS 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