

Program Standard #2

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

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
ENVIRONMENTAL HEALTH FOUNDATIONS	
1. Public Health Principles	CC8026W ^P
2. Environmental Hazards	CC8024W ^P
3. Jurisdiction	CC8037W ^P
4. Pest Control	[IFPTI Course under development]
5. Plumbing	CC8001W [IFPTI Course under development]
MICROBIOLOGY	
1. Overview of Microbiology	MIC01 ^C (60)
2. Gram-Negative Rods	MIC02 ^C (60)
3. Gram-Positive Rods & Cocci	MIC03 ^C (90)
4. Foodborne Viruses	MIC04 ^C (60)
5. Foodborne Parasites	MIC05 ^C (90)
6. Mid-Series Exam	MIC16 ^C (30)
7. Controlling Growth Factors	MIC06 ^C (90)
8. Control by Refrigeration & Freezing	MIC07 ^C (60)
9. Control by Thermal Processing	MIC08 ^C (90)
10. Control by Pasteurization	MIC09 (90) ^C
11. Sampling	CC8035W ^P
12. Sanitation Practices	CC8032W ^P
PREVAILING STATUTES, REGULATIONS, ORDINANCES	
1. Laws, Regulations, Policies, & Procedures	CC8039W ^P
2. Basics of Inspection: Beginning an Inspection	FDA38 ^C (90)
3. Basics of Inspection: Issues & Observations	FDA39 ^C (90)
4. An Introduction to Food Security Awareness	FD251 (60) (https://www.fda.gov/training-and-continuing-education/officetraining-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)	
6. Jurisdiction	CC8037W ^P
COMMUNICATION SKILLS	
1. Communication Skills for Regulators	CC8011W (60) NOTE: Course must be accessed through FDA Pathlore at: (https://

	orauportal.fda.gov/stc/ORA/psciis.dll?linkid=675280&main menu=ORA&top_frame=1)
PROFESSIONALISM	
1. Professionalism	CC8025W ^P

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 ^C (90)
2. Technology-Based Food Processes	MIC11 ^C (120)
3. Natural Toxins	MIC12 ^C (90)
HACCP	
1. Overview of HACCP	FDA16 ^C (60)
2. Prerequisite Programs & Preliminary Steps	FDA17 ^C (60)
3. The Principles	FDA18 ^C (60)
ALLERGEN MANAGEMENT	
1. Food Allergens	CC8029W ^P
EPIDEMIOLOGY	
1. Collecting Surveillance Data	FI01 ^C (90)
2. Beginning the Investigation	FI02 ^C (90)
3. Expanding the Investigation	FI03 ^C (90)
4. Conducting a Food Hazard Review	FI04 ^C (90)
5. Epidemiological Statistics	FI05 ^C (90)
6. Final Report	FI06 ^C (30)
INTEGRATED FOOD SAFETY SYSTEM	
1. Integrated Food Safety System	CC8018W ^P
2. Imports	CC8034W ^P
3. Recalls	CC8041W ^P
4. Traceability	CC8042W ^P
5. Transportation	CC8036W ^P
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, ICS-100 or IS-100 for FDA (180)
2. ICS for Single Resources and Initial Action Incidents	IS-200C, ICS-200 (180)
3. NIMS an Introduction	IS-700.B, ICS 700 (180)

() Average time in minutes required to take the course, 60 minutes equals .1 CEU, 90-120 minutes equals .2 CEUs

^PCourse available on Pathlore

^CCourse available on ComplianceWire

Estimated total hours for "Pre" courses are XX hours.

Estimated total hours for "Post" courses are XX hours.

Estimated total hours for completion of all Program Standard #2 coursework are XX hours