

Hello Group,

Here are the minutes from the call (4/10/2019):

We discussed the content areas below. As we all continue reviewing the material, let's consider its usefulness, whether there is any missing content, and how it would be implemented as "pre" or "post" coursework to replace FDA ORA U.

	<u>Christine Sylvis w/ Kenesha Williamson</u>	<u>DeBrena Hilton w/ Melissa Vaccaro</u>	<u>Mark Speltz w/ Amanda Douglas</u>	<u>Matt Walker</u>
3/13	B1 Regulatory Program Foundations	B8 Environmental Hazards	B15 Jurisdiction	B22 Professionalism
4/10	<b>B2 Allergens</b>	<b>B9 Food / Feed Defense Awareness</b>	<b>B16 Labeling</b>	<b>B23 Public Health Principles</b>
5/8	B3 Biological Hazards	B10 HACCP	B17 Laws, Regulations, Policies, & Procedures	B24 Recalls
6/12	B4 Biosecurity	B11 Imports	B18 Personal Safety	B25 Sampling
7/10	B5 Communication Skills	B12 Integrated Food Safety System	B19 Pest Control	B26 Sanitation Practices
8/14	B6 Data & Information Systems	B13 Inspections, Compliance, & Enforcement	B20 Plumbing	B27 Traceability
9/11	B7 Emergency Response	B14 Investigation Principles	B21 Preventive Controls	B28 Transportation

The group continued discussion on course reviews. Feedback is focused on making key comparisons between the IFPTI curriculum framework and standard 2 curriculum. Ultimately, we will need to make recommendations for replacement or supplement.

Christine and Kenesha – B2 Allergens. The course seemed much shorter than the initial course, B1. The U.S. recognized allergens and allergens recognized overseas were explained well. The link for the full list of tree nuts did not lead us to the correct FDA page. We had to google search the FALCPA list to access the correct FDA page. There is currently no allergens course in the standard 2 curriculum.

Dave – The courses are now under review to make improvements where needed. It has been determined that the courses will be made to be more interactive. We should also keep in mind that the courses are created to be introductory for regulators.

DeBrena – B8 Environmental Hazards. It was a good foundation for new regulatory staff. Again, it would be helpful to have slide numbers and a recap on the overall performance. It would be better for the module to provide a quick reference to the correct answer instead of just displaying the word “correct” when the right selection was chosen. The content seemed to be more geared toward manufacturing. In unit 2, it would be better to explain that Norovirus is the number one cause of viral foodborne illness cases. In unit 4, the photos do not match the content being discussed. The subject was food safety instead of workplace safety. The photos should support that.

DeBrena - B10 HACCP. The term validity. Videos in unit 4. FSMA. Recall information could have been more in depth versus the existing standard 2 HACCP content. The majority of standard 2 HACCP bullet points were covered. The course took roughly 1 hr. The two video clips were a nice inclusion. However, the videos did not adequately explain the concepts.

- Unit 1 – Foundations – is course content geared towards Retail Food or Manufacturing? Many of the examples and pictures emphasize manufacturing. We also suggest adding radiological hazard language in the opening slides. Also, be consistent with use of Radiological throughout if it is going to be used and mirror FSMA rules.
- Unit 2 – Virus slide. Suggest rewording or structuring slide so that it is clear that Norovirus is the #1 cause. Currently worded that viruses in general are the number one cause of illness in US.
- Unit 3 – Suggest adding more retail food pictures to balance out all the manufacturing pictures. Assessment Knowledge Check 1 – sampling question not covered very well in module.
- Unit 4 – Food Safety Plans: personnel safety pictures used instead of food safety symbolic pictures. Control Factors: expound more on why source is important as a control factor. GRAS definition clarification needed that explains that GRAS is a chemical or substance added to food.
- Course Assessment – Question 9: is the question asking about pre or post packaging. Needs to be reworded so that its clear.
- *Note:* B9 Food/Feed Defense Awareness. The course could not be found in Pathlore. On the IFPTI course list menu, no course number is listed. Dave checked into it and found that the course does exist. But, the course was not provided on Pathlore.

Amanda and Mark – B16 Labeling.

*Course Overall:*

- No slide numbers or time to complete course/sections.
- inconsistency on knowledge base confirmation on whether a question was answered correctly.
- There were a few videos (a little basic), but not sure if they were positioned correctly i.e. they seemed to introduce a new topic, would prefer an intro slide prior to the video.
- Some of the label images were too small to read, even on a large screen.
- The course did seem very long.

*Course Design:*

- The course design may benefit from being aligned under regulated areas i.e. Human Food – FDA / FSIS, Dietary Supplements, and Animal feed and then having the specific topics under each area i.e. regulations, label requirements, etc. this could help with repetition, flow and refresher training. It is a lot of information for a new employee, especially if they are not responsible for a certain regulated area i.e. animal feed, the information becomes irrelevant.
- The competency flow did not align with the course, so by having it aligned under regulated areas could help better align it.

*Specific Course Feedback:*

- Unit 1 – Label Vs Labeling Slide. Include supplement labeling on a website
- Unit 2 – Labeling components required allergy information is referencing ‘Produced in a facility that processes peanuts’ which is not required
- Unit 2 - Labeling components trail mix labeling confusing
- Unit 3 – Labeling laws referencing outdated FDA 2013 Food code

Dave – One of the reasons that the course covers both food and animal feed is because of the regulatory oversight for those areas. The course is more general education for anyone entering the food regulation field. The course is being revised as well.

Matt - B23 Public Health Principles. The course did a great job covering the content. I recommend it as a replacement for FDA36. It is lengthy at seven units in total. However, the content is relevant and interesting. The course gave a lot of good examples to explain the principles. While there is not much interactivity, it does not necessarily need it. Both courses have the same name and align well. Reviewed FDA36 and B23 side by side to gather feedback.

**To prepare for the next call, the group was asked to revisit the standard 2 online courses to better support analysis of content alignment.**

Call Participants (9)

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