

Hello Group,

Here are the minutes from the call (1/09/2019):

- **What are some current initiatives used for training food safety inspection officers?**

Mark – Standard 2 training curriculum, review of codes specific to Iowa, and all staff attend FD 218 risk based inspection methods, FD 312 special processes, and FD 215 managing retail food safety.

Matt – Compliance Wire for special processes training.

What is the difference between Compliance Wire and Pathlore?

David – FDA moved away from Compliance Wire and started using Pathlore going forward. They migrated their learning management system.

DeBrena – Tulsa uses their state agency partners to present the same FDA courses. Sometimes the FDA specialist will present and the State will present a portion of the course.

Which of the FDA courses has the course in a box instructor material available?

Christine - Several districts are burdened with the cost of hosting the instructor, paying the course fees, etc.

Some customized internal trainings are given on report writing and fine points of the inspection process. Modeled after the old FD 170 course.

FDA website does offer several additional online courses (food defense, allergens, basics of auditing, etc.) and Pathlore has some new courses which have just been added.

What subjects do we feel the courses do not address?

In-house trainings have been developed to train FSIOs on report writing, applying HACCP, etc. because it is difficult to receive the feedback on understanding from the online courses.

DeBrena – Tulsa has been doing some in-house consistency / standardization training activities to ensure the district is monitoring for uniformity of assessment and marking. They use the web-based Kahoot polling software for staff tabletop exercises.

Christine - In Southern Nevada, they also give their team more intense plumbing system training and review of HACCP principles.

Districts are also bringing in Meat and Poultry inspection bureau partners to cover cross-jurisdictional matters.

Food Safety Centers of Excellence offers foodborne illness training and EATS 101 and portions of 102.

DeBrena – Tulsa is currently working with Epi to develop some new training for foodborne illness exercises. They have developed a PowerPoint to present various scenarios the inspectors will encounter.

Adam – They gave the new staff approximately a dozen different mock scenarios and practice entering the report and role playing with retail operators.

Christine – Southern Nevada uses a similar method as part of the report writing training.

What is meant by non-traditional food outlets on the retail food curriculum framework?

It is the current verbiage used in place of “ethnic foods”.

DeBrena – To address non-traditional food outlets, they use the ethnic foods presentation from FDA.

AFDO has some resources on ethnic foods, shared kitchens, cottage foods, catering, etc.

How does everyone address temporary food events whether large scale or small scale? Are there formal training courses or materials offered?

DeBrena – Tulsa has a temporary events coordinator to help with planning and permitting. Oklahoma has a full classroom setting training course and an on-site training.

Northern Arizona University has a public education course for food safety basics. Applications include camping and emergency situations.

- **What are the current initiatives for certification of FSIOs?**

Melissa – Uses both the managers and inspector HACCP certification programs available through the International HACCP Alliance. Environmental assessments team is sent to root cause analysis training from ASQ (American Society for Quality).

Christine – Southern Nevada uses the 40hr Haswoper trainings.

Melissa – Recommends inspectors take an ANSI approved food safety manager training to obtain CFPM certification. She would like to see consistency in the requirements for FSIOs maintaining CEUs.

(NCBRT) - National Center for Biomedical Research and Training Academy - Counterterrorist Course is available, as well as EHTER training for environmental health & emergency preparedness strike teams.

- **What are some current initiatives for the evaluation of food safety inspection officers?**

Districts are referencing the individual training logs, the CFP training manual, and using the assessment forms from Standard 4. There are several documents in Food Shield which have been developed by districts for general evaluations.

Call Participants (9)

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