

**CONFERENCE FOR FOOD PROTECTION
COUNCIL II
EMPLOYEE FOOD SAFETY TRAINING COMMITTEE REPORT**

COMMITTEE NAME: Employee food safety training

COUNCIL II

DATE OF REPORT: 03-13-2015

SUBMITTED BY: Co Chairs: Chuck Catlin, Global Food Quality & Risk Manager, Google Food
Dr. Benjamin Chapman, Associate Professor, Food Safety Specialist, North Carolina State
University.

COMMITTEE MEMBER ROSTER:

see attached roster for updated member listing and documentation of committee member
who has left the committee

committee membership has not changed; see previously submitted and approved roster

COMMITTEE CHARGE:

1. Make recommendations to the Conference for Food Protection in regard to:
 - a. What a food employee should know about food safety, prioritized by risk.
 - b. A guidance document to include recommendations for appropriate operator, regulator, and/or third-party food safety training program(s); including the criteria for the program and learning objectives.
2. Report Committee recommendations to the 2016 Conference for Food Protection Biennial Meeting.

COMMITTEE'S REQUESTED ACTION FOR EXECUTIVE BOARD (If Applicable):

PROGRESS REPORT/COMMITTEE ACTIVITIES WITH ACTIVITY DATES:

Our committee held its first meeting on Dec 12, 2014. Hal King and Benjamin Chapman PhD were the co-chairs. We began by looking at the state and local county mandated training programs. We examined industry training programs content and academic evidence based outcomes and recommended specifications. Co-chair Hal King stepped down. In late January. Chuck Catlin R.S., M.P.A was approved to become the co-chair to serve with Benjamin Chapman PhD. In an effort to accelerate our progress we decided to hold a face to face meeting in Chicago on March 18, 2015. At this meeting we will look at the food handler training requirements for Illinois, California and Florida. We will also examine the FDA 2013 Food Code required knowledge. Our goal is to determine the necessary knowledge components

required for food service employees. Once knowledge components have been identified we will examine the necessary behaviors needed to prevent foodborne illness when working with food. Current research has suggested that food workers view their business as low risk (Clayton et al., 2002) and behavior is motivated by values and interpretations of situations and events. (Burke 1990) Our goal is to create training that links the needed job knowledge and encourages the learning of positive behaviors that will prevent foodborne illness when they are working with food. Research further suggests that if you can elicit an emotional response from the learner you can improve the domains of cognition, attention memory and reasoning. (R.J.Polan 2002) Therefore, we will examine how the FDA Oral Culture project materials can help with setting the learning context to improve knowledge retention.