

Course Announcement Coming Soon

Save-the-Date

FD218: Risk-Based Inspection Methods in Retail

Virtual Instructor-Led Training via Zoom

June 9-13, 2025 11:30a.m. – 4:30 p.m. (ET)

Email ryoung@afdo.org to join pre-registration list

COURSE DESCRIPTION	This 5-day virtual instructor-led training course is designed to build upon concepts learned in FD215 Managing Retail Food Safety course and is designed to further enhance the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections. Course topics include food microbiology, communication techniques, assessing active managerial control (AMC), strategies used to focus inspections, and determining corrective actions.
COURSE OBJECTIVES	Upon completion, students will be able to: <ul style="list-style-type: none"><input type="checkbox"/> Apply foundational concepts related to risk-based routine inspections to evaluate the relative public health risk of various violations in given inspection scenarios.<input type="checkbox"/> Demonstrate the use of communication techniques to convey the public health significance of a given risk factor violation and obtain information necessary for determining code compliance and active managerial control in simulated inspection scenarios.<input type="checkbox"/> Apply time management and risk evaluation strategies to focus the inspection, set priorities, and determine inspection flow in mock inspection scenarios.<input type="checkbox"/> Apply strategies to determine code compliance and active managerial control of foodborne illness risk factors in simulated inspection scenarios.<input type="checkbox"/> Analyze inspectional evidence to determine appropriate immediate corrective actions for out-of-control risk factors during simulated inspection scenarios.<input type="checkbox"/> Demonstrate the ability to develop an appropriate long-term intervention strategy with industry during a mock inspection/role playing exercise.<input type="checkbox"/>
TARGET AUDIENCE	<p>This course is designed for federal, state, local, tribal, and territorial regulators conducting retail and food service establishment inspections.</p> <p>It is recommended that participants have retail food inspection experience and completion of Standard 2, Trained Regulatory Staff, in FDA’s Voluntary National Retail Food Regulatory Program Standards. https://www.fda.gov/food/retail-food-protection/voluntary-national-retail-food-regulatory-program-standards</p>
PREREQUISITES	<p>All students must have completed the following course(s) prior to registering:</p> <p>Prerequisites can be found on the LearnEd LMS https://fdaoted.csod.com/</p>

	<ul style="list-style-type: none"> <input type="checkbox"/> FD112 Food Code OR FD112W100 OR equivalent mastery approved by OTED Training Officer OR Food Code Web Course Series completed in ComplianceWire prior to 09/30/23 <input type="checkbox"/> CC8011W Communication Skills for Regulators <input type="checkbox"/> Food Microbiology Modules Below LearnEd <ul style="list-style-type: none"> <input type="checkbox"/> CC8028W Biological Hazards <input type="checkbox"/> CC9013W: Control by Thermal Processing <input type="checkbox"/> CC8002W: Pasteurization <input type="checkbox"/> CC9016W: Technology-based Food Processes <input type="checkbox"/> CC8035W: Sampling <input type="checkbox"/> CC8032W: Sanitation Practices <p>Note: Microbiology courses in ComplianceWire do not satisfy these prerequisite requirements.</p> <p>Recommendations:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Read NACMCP HACCP Principles and Application Guidelines <input type="checkbox"/> Read Annex 4 and 5 of the current FDA Food Code <input type="checkbox"/> FDA35 Basic Food Law for State Regulators or FD9015W <input type="checkbox"/> FDA36 Public Health Principles or CC8026W <input type="checkbox"/> FDA38 Basics of Inspection: Beginning an Inspection or CC9037W <input type="checkbox"/> FDA39 Basics of Inspection: Issues & Observations or CC9038W <p>The green “complete” button indicates completion of the prerequisite.</p>
<p>COURSE REGISTRATION</p>	<p>Deadline to register is May 9, 2025</p> <p><i>Process on how to register is coming soon. Email ryoung@afdo.org to join the pre-registration list.</i></p>
<p>COURSE COMPLETION REQUIREMENTS</p>	<p>To receive credit for this course, you must:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Access a computer with Internet access, email, and audiovisual capabilities <input type="checkbox"/> 100% attendance daily and join on-time, Zoom opens 15 minutes early. <input type="checkbox"/> Participate in the full course including course discussions, exercises, workshops, presentations, and assessments.
<p>COURSE CREDIT (CEUs)</p>	<p>1.9 CEU's 19 contact hours</p>
<p>TECHNICAL REQUIREMENTS</p>	<p>Technical Requirements:</p> <p>One day prior to the course, access the Zoom link and ensure link, audio, and video can connect, contact your IT staff with issues.</p> <ul style="list-style-type: none"> <input type="checkbox"/> Internet access <input type="checkbox"/> Computer with functional camera and speakers <input type="checkbox"/> Phone: A separate phone line is recommended but not required. However, only dialing in to the session alone is not permitted for successful completion. <input type="checkbox"/> Confirm database/applications access, as applicable <input type="checkbox"/> Two (2) monitors are recommended but not required. <p>Log-In:</p>

On the day of the course, login at least 15 minutes prior to the course start time.

FDA Technical Support:

For FDA students, contact ERIC for technical support, as needed.