Standard 2: Trained Regulatory Staff
APPENDIX B-1: Curriculum for Retail Food Safety Inspection Officers

The courses listed below are updated and moved across different learning management systems over time. The latest information will be posted on the FDA Program Standards Landing Page at https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/voluntary-national-retail-food-regulatory-program-standards-august-2022.

NOTE: All courses with a course number beginning with "CC" can be found on the LearnEd platform at: https://fdaoted.csod.com. Emergency Management courses are available through FEMA at http://training.fema.gov/IS/NIMS.asp. The remaining courses can be found on ComplianceWire at https://www.compliancewire.com/CW3/Standard/Authentication/LogIn.

For state, local, tribal, & territorial (SLTT) regulators to register on-line for free access to web courses, go to: https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/state-local-tribal-and-territorial-regulatory-partners

Pre-requisite ("Pre") Curriculum Courses
(To be completed during the 25 joint inspection period AND prior to conducting any independent inspections)

PUBLIC HEALTH PRINCIPLES

Courses	Course Number
Public Health Principles	CC8026W (450)

MICROBIOLOGY

Courses	Course Number
Biological Hazards	CC8028W (90)
Control by Thermal Processing	MIC08 (90)
Pasteurization	CC8002W (105)
Sampling	CC8035W (120)
Sanitation Practices	CC8032W (210)

PREVAILING STATUTES, REGULATIONS, ORDINANCES

Courses	Course Number
Laws and Regulations	CC8039W (120)
Basics of Inspection: Beginning an Inspection	FDA38 (90)
Basics of Inspection: Issues & Observations	FDA39 (90)
Food Defense	CC8027W (90)
FDA Food Code: Specific SLTT laws and regulations to be addressed by each jurisdiction.	**Note:** Some jurisdictions may require the FDA Food Code Course in addition to SLTT food code training.

COMMUNICATION SKILLS

Courses	Course Number
Communication Skills	CC8030W (120)

Curriculum ("Post") Courses
(To be completed any time prior to Food Code Standardization AND within 24 months of hire or assignment to the regulatory retail food program)

MICROBIOLOGY

Courses	Course Number
Technology-Based Food Processes	MIC 11 (120)

HACCP

Courses	Course Number
HACCP	CC8033W (120)

ALLERGEN MANAGEMENT

Courses	Course Number
Allergens	CC8029W (90)

EPIDEMIOLOGY

Courses	Course Number
Collecting Surveillance Data	FI01 (90)
Beginning the Investigation	FI02 (90)
Expanding the Investigation	FI03 (90)
Conducting a Food Hazard Review	FI04 (90)
Epidemiological Statistics	FI05 (90)
Final Report	FI06 (30)

EMERGENCY MANAGEMENT – FEMA

Incident Command System and National Incident Management System: Course available from FEMA web link http://training.fema.gov/IS/NIMS.asp

Courses	Course Number
Introduction to Incident Command System	IS-100.C, Introduction to the Incident Command System, (180) ICS-100 for FDA
Basic Incident Command System for Initial Response	IS-200.C, Basic Incident Command System for Initial Response (180)
An Introduction to NIMS	IS 700.B, An Introduction to NIMS, (180) ICS-700

Estimated total hours for "Pre" courses are 26 hours.

Estimated total hours for "Post" courses are 23 hours.

Estimated total hours for completion of all Program Standard #2 coursework are 49 hours.