Program Standard #2
APPENDIX B-1: Curriculum for Retail Food Safety Inspection Officers
For state, local & tribal regulators to register on-line for free access to web courses, go to:
http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm121831.htm

Pre-requisite (“Pre”) curriculum courses
(to be completed during the 25 joint inspection period AND prior to conducting any independent inspections)

PUBLIC HEALTH PRINCIPLES
1. Public Health Principles (90) FDA36

MICROBIOLOGY
Food Microbiological Control (series):
1. Overview of Microbiology (60) MIC01
2. Gram-Negative Rods (60) MIC02
3. Gram-Positive Rods & Cocci (90) MIC03
4. Foodborne Viruses (60) MIC04
5. Foodborne Parasites (90) MIC05
6. Mid-Series Exam (30) MIC16
7. Controlling Growth Factors (90) MIC06
8. Control by Refrigeration & Freezing (60) MIC07
9. Control by Thermal Processing (90) MIC08
10. Control by Pasteurization (90) MIC09
11. Aseptic Sampling (90) MIC13
12. Cleaning & Sanitizing (90) MIC15

PREVAILING STATUTES, REGULATIONS, ORDINANCES
1. Basic Food Law for State Regulators (60) FDA35
2. Basics of Inspection: Beginning an Inspection (90) FDA38
4. An Introduction to Food Security Awareness (60) FD251 (ORA U internet site)
5. FDA Food Code
   NOTE: Specific state/local laws & regulations to be addressed by each jurisdiction

COMMUNICATION SKILLS
1. Communication Skills for Regulators (Course can be accessed through http://class.ucanr.org/)

Curriculum (“Post”) courses
(to be completed any time prior to Food Code Standardization AND within 18 months of hire or assignment to the regulatory retail food program)

MICROBIOLOGY
Food Microbiological Control (series):
1. Control by Retorting (90) MIC10
2. Technology-Based Food Processes (120) MIC11
3. Natural Toxins (90) MIC12

ALLERGEN MANAGEMENT
1. Food Allergens (60) FD252

HACCP
Basics of HACCP (series):
1. Overview of HACCP (60) FDA16
2. Prerequisite Programs & Preliminary Steps (60) FDA17
3. The Principles (60) FDA18

EPIDEMIOLOGY
Foodborne Illness Investigations (series):
1. Collecting Surveillance Data (90) FI01
2. Beginning the Investigation (90) FI02
3. Expanding the Investigation (90) FI03
4. Conducting a Food Hazard Review (90) FI04
5. Epidemiological Statistics (90) FI05
6. Final Report (30) FI06

**EMERGENCY MANAGEMENT**

1. IS-100.a, Introduction to Incident Command System, (180) ICS-100 or IS-100 for FDA
2. IS-200.a, ICS for Single Resources and Initial Action Incidents, (180) ICS-200
3. IS-700.a, NIMS an Introduction, (180) ICS 700

( ) Average time in minutes required to take the course, 60 minutes equals .1 CEU, 90-120 minutes equals .2 CEUs
Estimated total hours for “Pre” courses are 42 hours.
Estimated total hours for “Post” courses are 26 hours.
Estimated total hours for completion of all Program Standard #2 coursework are 68 hours
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“Application” Courses and “Hands-On” Training

To provide application and transfer of web instruction to the FSIO’s work environment, a jurisdiction’s training program (inclusive of both classroom instruction and field training inspections) for staff newly hired or newly assigned to the retail food protection program must include a minimum of eighty percent (80%) of the learning objectives contained in the ORA U course FD170: Application of Inspection and Investigation Techniques. A jurisdiction may use any one of the following options to address learning objectives not covered in their existing training programs.

2. Courses and/or field training exercises developed by regulatory jurisdictions or other entities that contain learning objectives and exercises equivalent to Option 1 above.
3. Discussions, questions and exercises (conducted in the office or during the 25 joint inspections) that contain learning objectives and exercises equivalent to Option 1 above.

The learning objectives for the ORA U course FD170: Application of Inspection and Investigation Techniques are included below:

**FD170: Application of Inspection and Investigation Techniques**

Applying Knowledge and Principles to the Real World of Inspection and Investigation of Food Establishments

**Learning Objectives:** Upon completion of this course, participants will be able to:

1. Explain prerequisite knowledge, skills, and abilities required for inspection and investigation.
2. Apply laws, codes, and guidance documents.
3. Select and use inspection and investigation equipment and tools.
4. Identify the potential hazards present in an establishment.
5. Identify the steps of a focused food safety inspection.
6. Explain different types of investigations.
7. Write descriptive, accurate, and unbiased reports.