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/retail-food-protection/voluntary-national-retail-food-regulatory-program-standards.

NOTE: *All courses, except Emergency Management, can be found on the LearnED platform at https://fdaoted.csodfed.com/login/render.aspx?id=defaultclp. Important: Search for courses using the specified Course Number (ex. CC8044W) and not by keyword. Emergency Management courses are available through FEMA at http://training.fema.gov/IS/NIMS.asp.*

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/oted-training-program-office-training-education-and-development/how-access-learned-training-system.

Pre-requisite ("Pre") Curriculum Courses

(To be completed during the 25 joint inspection period AND prior to conducting any independent inspections)

PUBLIC HEALTH PRINCIPLES

Course Number	Courses
CC8026W (450)	Introduction to Public Health Principles

MICROBIOLOGY

Course Number	Courses
CC8028W (90)	Biological Hazards
CC9013W (90)	Control by Thermal Processing
CC8002W (All modules) (105)	Pasteurization
CC8035W (120)	Sampling
CC8032W (210)	Sanitation Practices
CC8024W (120)	Environmental Hazards

PREVAILING STATUTES, REGULATIONS, ORDINANCES

Course Number	Courses
CC8039W (120)	Laws, Regulations, Policies, and Procedures
CC9037W (90)	Basics of Inspection: Beginning an Inspection
CC9038W (90)	Basics of Inspection: Issues & Observations
CC8027W (90)	Food Defense
CC8001W (All modules) (180)	Plumbing Controls for Commercial Food Establishments
CC8037W (150)	Jurisdiction
CC8044W (180)	Introduction to Pest Control
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

Course Number	Courses
CC8011W (All modules) (60)	Communication Skills for Regulators
CC8025W (150)	Professionalism

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

Course Number	Courses
CC9016W (120)	Technology-Based Food Processes

HACCP

Course Number	Courses
CC8033W (120)	HACCP

ALLERGEN MANAGEMENT

Course Number	Courses
CC8029W (90)	Allergens

EPIDEMIOLOGY

Course Number	Courses
FD9035W (All modules) (480)	Foodborne Illness Investigations

PUBLIC HEALTH PRINCIPLES

Course Number	Courses
CC8018W (120)	Integrated Food Safety System

PREVAILING STATUTES, REGULATIONS, ORDINANCES

Course Number	Courses
CC8036W (90)	Transportation
CC8038W (90)	Labeling
CC8041W (135)	Recalls
CC8042W (60)	Traceability

EMERGENCY MANAGEMENT – FEMA

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

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

Estimated total hours for "Pre" courses are 39 hours.
Estimated total hours for "Post" courses are 31 hours.
Estimated total hours for completion of all Program Standard 2 coursework are 70 hours.