Alliance Food Safety Program Model Training Policy 2021.04.07

In order to ensure trained and experience food inspectors, it is the policy of this jurisdiction to follow the Mass Food Code, be registered in the FDA Voluntary Retail Program Standards, require all food inspectors to be familiar with FDA Program Standard 2: Trained Regulatory Staff, and at a minimum:

a. Have a current ServSafe or other acceptable food safety course as required by Code.
b. Be routinely engaged in retail food protection work.
c. Have 1 year of food safety experience or complete 25 food inspections within 1 year.
d. Participate annually in continuing education, including joint field inspections as available.
e. Understand the Alliance Food Safety Program and the FDA Voluntary Retail Program Standards:
    1. Alliance Food Safety Program Orientation Training
    2. Alliance Food Inspector Awareness Level Training
    3. Alliance Food Inspector Technician Level Training (or MA PHIT Food Inspector Training)
    4. Alliance Food Inspector Performance Level Training (series of supervised/joint field inspections)
    5. FDA ORA-OTED online training modules for Food Inspectors
    6. FDA Standardization Process: documentation to DPH for Certified FDA Food Inspectors
    7. ANNEXES
        - Nine Program Standards
        - FDA Program Standards Definitions
        - Required FDA-OTED Education Modules for Standardization
        - Alliance Risk Based Food Inspection Standard Operating Guide (SOG)

Alliance Food Safety Program Details

1. **Alliance Food Safety Program Orientation**, in person or webinar (1- 1.5 hours**)**
    a. **What are the Alliance Food Safety Program Goals?**
        - Leverage regional grants to improve food safety in Berkshire County.
        - Create common, consistent operating standards using SOGs, Job Aids, Forms and Trainings.
        - Regionally and collaboratively work towards meeting all 9 FDA Voluntary Retail Program Standards.
        - Create consistency based on science, risks, and industry standards.
        - Practice continuous assessment and quality improvement.
    b. **What are the Elements of the Alliance Food Safety Program?**
        - FDA Registration and Assessment
        - Mass State Code Requirements:
            o Have ServSafe or other approved training for all inspectors
            o Use approved Inspection Forms
            o File DPH Annual Report on # of Food Establishments/Inspections
        - Uniform operating procedures and standards.
        - Uniform training funded by FDA/AFDO and other regional grants.
        - Uniform policies that meet the 9 FDA Program Standards.
        - FDA Registered and Assessed
        - Advanced Trainings:
            o Training #1: Orientation – Understanding the Program
            o Training #2: Awareness – Equipment and Inspections
            o Training #3: Technician – Alliance/MassPHIT Level Training
            o Training #4: Performance - Standardized Field Inspections
        - ORA-OTED modules
        - Adopt FDA compliant forms and written policies and procedures
        - Support Uniform Regional Inspection Program

c. **How can Towns use the Alliance Program to improve food safety?**
   Jurisdictions have access to:
   - **Uniform Standards**: set common, high expectations among all FE and Inspectors.
   - **Uniform Policies**: set uniform, written compliant polices and procedures that meet Standard 3.
   - **Uniform Forms:** use uniform, compliant, comprehensive application and inspection forms,
   - **Uniform Inspections**: work towards uniform inspections and enforcement and the ability to share inspectors.
   - **Uniform Training**: set common training standards and practices.
   - **Uniform Inspection Equipment**: acquire and use regional inspection equipment.
   - **Industry Expectations:** provide the foundation for a regional, comprehensive, professional, risk-based food safety program that creates regional expectations and standards for safe food practices and compliance.
     - **Uniform Information:** compliant polices, forms and inspections are easily accessible
     - **Risk Based:** classify Food Establishments (FE) by risk.
     - **Quality Assurance:** provide the basis for a continuous, regional assessment of successes and gaps and regional approaches for improvements.
     - **FDA Standards:** work regionally to meet all 9 FDA Program Standards.

d. **What does it mean to be an FDA Registered Town?**
   - BOH signs Registration forms and it is submitted to the regional FDA specialist for publishing on the FDA website https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/listing-jurisdictions-enrolled-voluntary-national-retail-food-regulatory-program-standards (current Regional FDA Specialist - Steven.Nattrass@fda.hhs.gov)
   - BOH/Agent/Alliance completes a comparison/assessment of existing program against 9 FDA Standards and submits report to the FDA Regional Specialist for publishing on the FDA website

e. **What are the 9 FDA Voluntary Retail Program Standards?**
   - #1 Regulatory Foundation- State Regulations meet this Standard.
   - #2 Trained Regulatory Staff – Nancy Ruderman and Jayne Smith fully meet this Standard,
   - #3 Inspection Program based on HACCP Principles – Alliance model Forms and Written Policies meet this Standard when adopted.
   - #4 Uniform Inspection Program – frequency is based on establishment risk factors.
   - #5 Foodborne Illness and Defense - response to an outbreak and MAVEN follow-up
   - #6 Compliance and Enforcement - response to complaints, re-inspections, enforcement
   - #7 Industry and Community Relations - relations with community and vendors, training & education meet this standard. Examples: BCBOHA Choke Saver, Temporary Food Vending, Food in Emergencies, and other regional training opportunities meet this Standard.
   - #8 Program Support and Resources – work towards meeting this Standard regionally.
   - #9 Program Assessment – gap identification should be part of the program each year

f. **Why do we use the FDA Program Standards Definitions?** Creates a common operating standard of language required in FDA inspector training.

g. **What is the Role of Food Inspectors in Food Safety?**
   - Manage Food Safety using permitting, inspection, education, and compliance strategies.
   - Establish professional, uniform standards and expectations
   - Consistency based on science, risk factors, industry standards and regulations
   - Continuous assessment and quality improvement
   - Industry education to improve practices and learn about new standards

h. **What are the Steps in the Alliance Food Inspector Training Program?**
   - ✓ Must be a registered member of the FDA Voluntary Retail Program Standards.

✓ Complete an Alliance Training Track.
✓ Attend one or more additional training or group inspection/field class every three years.
✓ Consider the following:
  o Complete ServSafe or an equivalent
  o Complete Alliance Technician and Performance Level Classes or other advanced training.
  o Register Food Inspectors on FDA ORA-OTED, though they may not complete all the modules.
  o Adopt written Alliance Basic Food Program Policies/SOG that meet Standard 3
  o Work towards meeting FDA Standard 2
  o Join the Alliance online application and permit program.

i. **What are the two Alliance Training Tracks?**
    Track 1: Alliance Certified Food Inspector includes:
    A. ServSafe or other Mass approved inspector training
    B. Orientation Level Training: 1.5 hours
    C. Awareness Level Training: 2 – 3 hours
    D. Group field inspection – class to determine date
    Track 2: FDA Certified (Standardized) Inspector includes:
    A. All of Track 1 plus:
    B. Online FDA modules (about 30 of them) on the ORAU-OTED training system. These can be completed at your own pace, depending on how good a test taker you are.
    C. Technician (MassPHIT) Level Training that will be spread out over multiple days, class to determine dates.
    D. Performance Level Training: completion of a series of in-person field inspectors with an FDA Certified Inspector.
    E. Completion of final documentation and paperwork with DPH to become Certified.

j. **What are the next steps?** Continue working towards all 9 FDA Program Standards, including advanced training, completion of ORA-OTED online modules, and adopting policies consistent with Standard 3.

2. **Alliance Food Inspector Awareness Level Training on Forms and Basic Procedures** (in person/online, 2.5 – 3 hrs.)
   a. **FDA ORA-OTED Registration, Classes and Study Materials**
   b. **Priority/targeted contributing risk factors that reduce foodborne illness)**
      • Food from unsafe sources,
      • Improper holding requirements
      • Inadequate cooking
      • Poor personal hygiene and
      • Contaminated equipment/prevention of contamination.
   c. **Minimum Food Inspection Equipment**
      i.   Forms
      ii.   Head Cover
      iii. Thermocouple for food and max thermometer for dishwasher
      iv.   Chemical Test Kit
      v.   Flashlight
      vi.   Alcohol Swabs
   d. **Alliance or Compliant Forms**
   e. **Alliance Risk-Based inspection Standard Operating Procedures (SOP) or Guide (SOG)**
      • Clothing and ID
      • Risk Based Inspection scheduling: joint discussion
      • Key things to look for during inspections: joint discussion
      • Written Food Safety Program Policies

- HACCP Plans
- Special Processes
- Risk Based Inspection practice

f. Rotating and Shared Inspectors
g. **Training** improves food safety and compliance.
h. **Standard 3 Written Compliant Policies**

3. **Alliance Technician Level Public Health Inspector Training (PHIT) for Food FDA Certification and Exam** (Multi-day training) and be able to understand, explain, interpret and implement the following required capabilities to become a Certified FDA Inspector:

- Explain the science, disease mechanisms, and control measures relevant to food safety
- Interpret applicable laws and regulations for food safety
- List agency and operator workforce qualifications
- Give examples of inspection tools and equipment
- Define the term hazard analysis and critical control point (HACCP)
- Apply HACCP principles to food inspection procedures
- Identify and correctly cite code violations
- Summarize enforcement activities and due process procedures
- Properly complete the Massachusetts Food Establishment Inspection Report (MA FEIR)
- Write correction orders
- Model effective communication strategies
- Discuss foodborne illness investigation processes

Module 1: The FDA Food Model Code and 105.CMR590.00 and Applicable Regulations
- Understand the Mass Food Code
- Interpret applicable laws and regulations for food safety
- List agency and operator workforce qualifications
- Explain the science, disease mechanisms, and control measures relevant to food safety

Module 2: Preparing for the On-Site Inspection
- Give examples of inspection tools and equipment

Module 3: Before Initiating the On-Site inspection

- Define the term hazard analysis and critical control point (HACCP)

Module 4: Starting the On-Site Inspection
- Apply HACCP principles to food inspection procedures
- Model effective communication strategies

Module 5: Writing the Inspectional Report
- Identify and correctly cite code violations
- Properly complete the Massachusetts Food Establishment Inspection Report (MA FEIR)

Module 6: Interpretation and Meaning of the Risk Factors Areas During the On-Site Inspection

Module 7: When Additional Food Protection Written Policies and Procedures Are Needed
- Discuss foodborne illness investigation processes

Module 8: Describe and Explain Enforcement and Due Process Procedures
- Write correction orders
- Summarize enforcement activities and due process procedure

4. **FDA Standardization Process for Food Inspectors** [State, Local, Tribal, and Territorial Regulatory Partners | FDA](#)
   A. **Obtain permission from Compliance Wire to Register for the ORA-OTED learning system**
      a. Need a letter on BRPC or town letterhead saying you are a government employee
      b. https://www.compliancewire.com/secure/custom/fdaoraotedselfreg.asp?CompanyID=954Q
      c. Questions: ORA-OTED-Retail@fda.hhs.gov.
      d. Obtain login instructions and create login. Save your information.
   B. **Login to Compliance Wire** https://www.compliancewire.com/CW3/Standard/Authentication/LogIn
   C. **Complete ORA-OTED Classes.**
      a. List of Classes Below
      b. Print/copy all certificates
      c. Take each module in order if you can
   D. **Complete Inspection Specific Online or In-person Trainings**
      a. http://sphweb.bumc.bu.edu/otlt/lphi/maphitfcp/
      b. https://sites.bu.edu/masslocalinstitute/2012/09/17/food-protection-for-regulators/
      c. Alliance MA PHIT Class if offered or other in-person MA PHIT Food class when it is offered.
   E. **Check out additional FDA Resources**
      a. https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/voluntary-national-retail-food-regulatory-program-standards-november-2019
      b. https://www.fda.gov/media/86744/download
   F. **Demonstrate Competency in these Areas to the Standards Inspector during joint field inspections.**
      a. Foodborne Risk Factors and Food Code Interventions
      b. Good Retail Practices
      c. Application of HACCP Principles
      d. Inspection Equipment
      e. Communications
   G. **Performance Level Training**
      a. **Schedule and complete required supervised in-person inspections with FDA Standards Inspector.**
      b. 8 - 25 joint field inspections with at least one with a HACCP plan (or whatever the Standards Inspector says you need for certification).
      c. 25 independent inspections (keep a log) or the number the Standard Inspector says you need.
      d. 20 hours of continuing education every 3 years.
      e. Obtain a Certificate of Standardization from the MA Department of Public Health
         i. Submit to DPH Food Inspection Program
            1. Field training inspection forms
            2. Scoring Sheets completed by Standardized Inspector
            3. HACCP and Risk Control Plan
         ii. DPH issues the Certificate
   H. **Congratulations,** you are finally an FDA "Standardized" Inspector. In addition, you must re-standardize every 3 years and complete 20 contact hours of continuing education within the three years.
   I. **When your food safety program meets Standard 2, update your FDA online assessment, and obtain an audit of Standard 2 for your jurisdiction.**

ANNEXES

Voluntary National Retail Food Regulatory Program Standards Summary

Standard 1- Regulatory Foundation:
This standard applies to the regulatory foundation used by a retail food program. Includes any statute, regulation, rule, ordinance, or other prevailing set of regulatory requirements that governs the operation of a retail food establishment.

Standard 2 - Trained Regulatory Staff

This Standard applies to the essential elements of a training program for regulatory staff. Food Safety Inspection Officers (FSIO) shall have the knowledge, skills, and ability to adequately perform their required duties.

Standard 3 - Inspection Program Based on HACCP Principles

This standard applies to the utilization of HACCP principles to control risk factors in a retail food inspection program. Need to focus on the status of risk factors, determine and document compliance, and target immediate- and long-term correction of out-of-control risk factors through active managerial control.

Standard 4 - Uniform Inspection Program
This standard applies to the jurisdiction's internal policies and procedures established to ensure uniformity among regulatory staff in the interpretation of regulatory requirements, program policies and compliance / enforcement procedures.

Standard 5 - Foodborne Illness and Food Defense Preparedness and Response
This standard applies to the surveillance, investigation, response, and subsequent review of alleged food-related incidents and emergencies, either unintentional or deliberate, which results in illness, injury and outbreaks. Need an established system to detect, collect, investigate and respond to complaints and emergencies.

Standard 6 - Compliance and Enforcement
This standard applies to all compliance and enforcement activities used by a jurisdiction to achieve compliance with regulations.

Standard 7 - Industry and Community Relations
This standard applies to industry and community outreach activities utilized by a regulatory program to solicit a broad spectrum input into a comprehensive regulatory food program, communicate sound public health food safety principles, and foster and recognize community initiatives focused on the reduction of foodborne disease risk factors. Need to document participation in forums and outreach activities.

Standard 8 - Program Support and Resources
This standard applies to the program resources (budget, staff, equipment, etc.) necessary to support an inspection and surveillance system that is designed to reduce risk factors and other factors known to contribute to foodborne illness.

Standard 9 - Program Assessment
This Standard applies to the process used to measure the success of jurisdictions in meeting Program Standards 1 through 9 and their progress in reducing the occurrence of foodborne illness risk factors. Also applies to the requirements for recognition by the FDA of those jurisdictions meeting the National Standards.

FDA PROGRAM STANDARDS DEFINITIONS

The following definitions apply in the interpretation and application of these Standards.

1) **Active Managerial Control** - The purposeful incorporation of specific actions or procedures by industry management into the operation of a business to attain control over foodborne illness risk factors.
2) **Auditor** - Any authorized city, county, district, state, federal, tribal or other third party person who

has no responsibilities for the day-to-day operations of that jurisdiction and is charged with conducting a verification audit, which confirms the accuracy of the self-assessment.

3) **Baseline Survey** – See Risk Factor Study
4) **Candidate** - a regulatory officer whose duties include the inspection of retail food establishments.
5) **Compliance and Enforcement** – Compliance includes all voluntary or involuntary conformity with provisions set forth by the regulatory authority to safeguard public health and ensure that food is safe. Enforcement includes any legal and/or administrative procedures taken by the regulatory authority to gain compliance.
6) **Confirmed Foodborne Disease Outbreak** – means a foodborne disease outbreak in which laboratory analysis of appropriate specimens identifies a causative agent and epidemiologic analysis implicates the food as the source of the illness or epidemiological analysis alone implicates the food as the source of the illness
7) **Direct Regulatory Authority (DRA)** - the organizational level of government that is immediately responsible for the management of the retail program. This may be at the city, county, district, state, federal or tribal level.
8) **Enforcement Actions** - actions taken by the regulatory authority such as, but not limited to, warning letters, revocation or suspension of permit, court actions, monetary fines, hold orders, destruction of food, etc., to correct a violation found during an inspection.
9) **Follow-up Inspection** - an inspection conducted after the initial routine inspection to confirm the correction of a violation(s).
10) **Food Code Interventions** – the preventive measures to protect consumer health stated below:
    1. management's demonstration of knowledge;
    2. employee health controls;
    3. controlling hands as a vehicle of contamination;
    4. time / temperature parameters for controlling pathogens; and
    5. consumer advisory.
11) **Food-Related Injury** – Means an injury from ingesting food containing a physical hazard such as bone, glass, or wood.
12) **Foodborne Disease Outbreak** – The occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.
13) **Good Retail Practices (GRP's)** - Preventive measures that include practices and procedures to effectively control the introduction of pathogens, chemicals, and physical objects into food, that are prerequisites to instituting a HACCP or Risk Control Plan and are not addressed by the Food Code interventions or risk factors.
14) **Hazard** - a biological, chemical or physical property that may cause food to be unsafe for human consumption.
15) **National Registry of Retail Food Protection Programs (National Registry)** - A listing of retail food safety programs that have voluntarily enrolled as participants in the *Voluntary National Retail Food Regulatory Program Standards*.
16) **Person in charge (PIC)** - the individual present at a food establishment who is responsible for the operation at the time of inspection.
17) **Program Element** - One of the program areas for which a National Standard has been established such as regulations, training, inspection system, quality assurance, foodborne illness investigation, compliance and enforcement, industry and consumer relations, and program resources.
18) **Program Manager** - the individual responsible for the oversight and management of a regulatory retail food program.
19) **Quality Records** - Documentation of specific elements of program compliance with the National Standards as specified in each Standard.

20) **Risk Control Plan (RCP)** – a concisely written management plan developed by the retail or food service operator with input from the health inspector that describes a management system for controlling specific out-of-control risk factors.

21) **Risk Factors** – the improper employee behaviors or improper practices or procedures in retail food and food service establishments stated below which are most frequently identified by epidemiological investigation as contributing to foodborne illness or injury:
    1. improper holding temperature;
    2. inadequate cooking;
    3. contaminated equipment;
    4. food from unsafe source; and
    5. poor personal hygiene.

22) **Risk Factor Study** (formerly Baseline Survey)- A study on the occurrence of foodborne illness risk factors within institutional, foodservice, restaurants, and retail food facility types under a jurisdiction's regulatory authority. Criteria for a Risk Factor Study are detailed in Standard 9, including at a minimum:
    1. Data Collection, analysis, and a written report;
    2. A collection instrument with data items pertaining to the five foodborne illness risk factors;
    3. A collection instrument that uses the convention of IN, OUT, NA, NO to document observations;
    4. All facility types identified by FDA's national study that are under the jurisdiction's regulatory authority; and
    5. Studies subsequent to the initial study repeated at 5-year intervals.

23) **Routine Inspection -** a full review and evaluation of a food establishment's operations and facilities to assess its compliance with Food Safety Law, at a planned frequency determined by the regulatory authority. This does not include re-inspections and other follow-up or special investigations.

24) **Self-Assessment** - An internal review by program management to determine whether the existing retail food safety program meets the *Voluntary National Retail Food Regulatory Program Standards*.

25) **Self-Assessment Update** – Comparison of one or more program elements against the *Voluntary National Retail Food Regulatory Program Standards* between the required 60-month periodic self-assessment.

26) **Standardization Inspection** - an inspection used to demonstrate a candidate's knowledge, communication skills, and ability to identify violations of all regulatory requirements and to develop a risk control plan for identified, uncontrolled risk factors.

27) **Suspect Foodborne Outbreak** – Means an incident in which two or more persons experience a similar illness after ingestion of a common food or eating at a common food establishment/gathering.

28) **Trainer** - an individual who has successfully completed the following training elements as outlined in Steps 1 – 3, Standard 2, and is recognized by the program manager as having the field experience and communication skills necessary to train new employees.
    1. Satisfactory completion of the prerequisite curriculum;
    2. Completion of a field training process similar to that contained in Appendix B-2; and
    3. Completion of a minimum of 25 independent inspections and satisfactory completion of the remaining course curriculum.

29) **Training Standard** – an individual who has successfully completed the following training elements AND standardization elements in Standard 2 and is recognized by the program manager as having

the field experience and communication skills necessary to train new employees. The training and standardization elements include:

1. Satisfactory completion of the prerequisite curriculum;
2. Completion of a field training process similar to that contained in Appendix B-2;
3. Completion of a minimum of 25 independent inspections and satisfactory completion of the remaining course curriculum; and
4. Successful completion of a standardization process based on a minimum of eight inspections that includes development of HACCP flow charts, completion of a risk control plan, and verification of a HACCP plan, similar to the FDA standardization procedures.
5. Completion of a minimum of 20 contact hours of continuing education in food safety every 36 months after the initial training is completed as outlined in Standard 2; and
6. Standardization maintained every three (3) years as outlined in Standard 2.

30) **Verification Audit** - A systematic, independent examination by an external party to confirm the accuracy of the Self-Assessment.

Required FDA Education Modules for Standardization January 2019

TITLE OF COURSE	CODE	TYPE	CEUs
PREVAILING STATUTES, REGULATIONS, ORDINANCES			
Basic Food Law for State Regulators	FDA35	online	0.1
Basics of Inspection: Beginning an Inspection	FDA38	online	0.2
Basics of Inspection: Issues & Observations	FDA39	online	0.2
An Introduction to Food Safety (https://www.fda.gov/training-and-continuing-education/officetraining-education-and-development-oted/introduction-food-security-awareness) NOTE: Required Exam is available via (www.compliancewire.com)	FD251	online	0.1
Food Code* Note: Specific state laws & regulations to be addressed by each jurisdiction. (The Alliance Mass PHIT Food Safety Class meets this requirement)		online	
PUBLIC HEALTH PRINCIPLES			
Public Health Principles	FDA36	online	0.2
COMMUNICATION SKILLS			
Active Listening Skills G	EHS02	online	
Communication Skills for Regulators* CC8011W NOTE: Course must be accessed through FDA Pathlore at: (https://orauportal.fda.gov/stc/ORA/psciis.dll?linkid=675280&mainmenu=ORA&top_frame=1)	CC8011W	online	0.1
MICROBIOLOGY			
Food Microbiological Control 1: Overview of Microbiology	MIC01	online	0.1
Food Microbiological Control 2A: Gram-Negative Rods	MIC02	online	0.1
Food Microbiological Control 2B: Gram-Positive Rods & Cocci	MIC03	online	0.2
Food Microbiological Control 3: Foodborne Viruses	MIC04	online	0.1

Food Microbiological Control 4: Foodborne Parasites	MIC05	online	0.2
Food Microbiological Control: Mid-Series Exam	MIC16	online	
Food Microbiological Control 5: Controlling Growth Factors	MIC06	online	0.2
Food Microbiological Control 6: Control by Refrigeration & Freezing	MIC07	online	0.1
Food Microbiological Control 7A: Control by Thermal Processing	MIC08	online	0.2
Food Microbiological Control 7B: Control by Pasteurization	MIC09	online	0.2
Food Microbiological Control 7C: Control by Retorting	MIC10	online	0.2
Food Microbiological Control 8: Technology-Based Food Processes	MIC11	online	0.2
Food Microbiological Control 9: Natural Toxins	MIC12	online	0.2
Food Microbiological Control 10: Aseptic Sampling	MIC13	online	0.2
Food Microbiological Control 11: Good Manufacturing Practices - Optional	MIC14	online	0.2
Food Microbiological Control 12: Cleaning & Sanitizing	MIC15	online	0.2
Mid Series Exam	MIC16		
EPIDEMIOLOGY			
Foodborne Illness Investigations 1: Collecting Surveillance Data	FI01	online	0.2
Foodborne Illness Investigations 2: Beginning the Investigation	FI02	online	0.2
Foodborne Illness Investigations 3: Expanding the Investigation	FI03	online	0.2
Foodborne Illness Investigations 4: Conducting a Food Hazard Review	FI04	online	0.2
Foodborne Illness Investigations 5: Epidemiological Statistics	FI05	online	0.2
Foodborne Illness Investigations 6: Final Report	FI06	online	0.2
HACCP			
Basics of HACCP: Overview of HACCP	FDA16	online	0.1
Basics of HACCP: Prerequisite Programs & Preliminary Steps	FDA17	online	0.1
Basics of HACCP: The Principles - Optional	FDA18	online	0.1
OTHER			
Allergen Management – Food Allergies http://class.ucanr.edu/	FD 252	online	0.1
Application of Inspection and Investigation Techniques	FD		

https://www.ifpti.org/ or Alliance Food Safety Training that meet these Learning Objectives: 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.	170		
Emergency Management System Trainings: ICS 100, ICS 200, NIMS 700 https://emilms.fema.gov/is_0100c/curriculum/1.html https://emilms.fema.gov/is_0200c/curriculum/1.html https://emilms.fema.gov/IS0700b/curriculum/1.html	IC 100 IC 200 IC 700	online online online	0.3 0.3 0.3

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