



STATE OF MARYLAND

DHMH

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Training Announcement

Date: February 18, 2011

To: Environmental Health Directors
Food Program Supervisors

From: Gwendolyn John, Chief
Center for Retail Food, Plan, and Process Reviews

Re: ORAU State Training Classroom Course FD 215
Managing Retail Food Safety
July 25-27, 2011

The Office of Food Protection and Consumer Health Services and co-sponsor, the Baltimore Conference of CASA, will be hosting the FDA Training Course on Managing Retail Food Safety on July 25 - 27, 2011 at the FDA Baltimore District Office, 6000 Metro Drive, Suite 101, Baltimore, MD 21215. This course explores the various ways that risk-based inspections can be applied in retail and food service establishments. **Course participants are required to attend all three days of training.** A full course description and a draft agenda is attached to this memorandum.

Registration is limited to a maximum of ONE person per agency, and pre-registration and pre-payment of \$20.00 course fee is required. Due to space limitations, we cannot accommodate "walk-ins". If more than one person from a single agency is interested in attending, a waiting list will be established. If space becomes available, wait-listed registrants will be contacted and offered a space in the class in the order in which their registration forms and payment was received. If you require lodging for this training please contact Ms. Lisa Staley at 410-767-8407 for further information, lodging will be based on an as needed basis and will follow the In-State Travel requirements.

Submit your completed FDA Student Registration Form (attached) and payment of \$20.00 (make check payable to CASA) by June 27, 2011 to:

Ms. Mary Jo Schreven
Office of Food Protection and Consumer Health Services
Maryland Department of Health and Mental Hygiene
6 St. Paul Street, Suite 1301
Baltimore, MD 21202

Once FDA registration form with payment is received, a spot in the class will be confirmed.

Office of Food Protection and Consumer Health Services
6 St. Paul Street, Suite 1301, Baltimore, Maryland 21202
410-767-8400 • Fax 410-333-8931

Toll Free 1-877-4MD-DHMH • TYY for Disabled - Maryland Relay Service 1-800-735-2258

Web Site: <http://eh.dhmh.md.gov/ideah/>

FD215 Managing Retail Food Safety



Organizer/Lead Trainer:

Alan M. Tart

Training Officer

U.S. Food and Drug Administration

Division of Human Resource Development (DHRD), Food, Feed, Emergency Response, and Tobacco (FFERT) Team

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Intended Audience:

Federal, state, local, and tribal regulators who conduct inspections of retail food and/or foodservice establishments. Also, industry quality assurance personnel or third party auditors who work for or with retail food establishments.

Abstract

This course is designed to allow participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments. Topics will include the “process approach” to HACCP, applications of HACCP principles in routine inspection work, and assessing active managerial control of risk factors by operators through a HACCP system or other established food safety systems.

While the process approach is new to many regulators, it is better designed for use in retail and food service settings than traditional HACCP approaches because it eliminates lengthy flow charting and hazard analysis for every type of food product.

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

- Identify possible hazards associated with retail and food service operations and the control measures available to prevent, reduce, or eliminate the risks of these hazards.
- Apply the “process approach” of HACCP to routine inspections of retail and food service operations.
- Identify appropriate techniques and methods for applying HACCP principles to inspections and offering intervention strategies for controlling risks to operators (those with and without HACCP Plans.)

Prerequisites: Students should have some exposure to and understanding of the HACCP concepts. They should have read and become familiar with the NACMCF HACCP Principles and Application

Guidelines: <http://www.fsis.usda.gov/OPHS/NACMCF/past/JFP0998.pdf>

- CEU Credits: 2.2
- Course Duration: 2 1/2 days

Draft Agenda

DAY 1

8:30 Introduction/Course Objectives
FDA's Role in Retail Food Safety

9:00 Active Managerial Control/Where We Are Going?

10:00-10:15 Break

11:15 HACCP Principles Group Exercise

12:00-1:00 Lunch

The Operator's Guide

1:00 "The Process Approach"

2:00 Hazard Analysis - Food Safety Concerns

3:00-3:15 Break

3:15 Pathogens Group Exercise

4:45 Review/Questions

5:00 Adjourn

DAY 2

8:30 Hazard Analysis Exercise

9:30-9:45 Break

9:45 CCP and Critical Limits vs. Prerequisite Programs

10:15 CCP Video Exercise

11:00 Monitoring & Corrective Action
Verification & Recordkeeping

12:00-1:00 Lunch

1:00 Exercise [Monitoring – Recordkeeping]

2:00 – 2:15 Break

2:15 Exercise Summary

2:45 Industry or State Perspective/Practical Retail Applications

3:15 - 3:30 Break

The Regulator's Guide

3:30 Verification/Validation

4:30 Review/Questions/Discussions

5:00 Adjourn

DAY 3

8:30 Conducting Risk-Based Inspections/Case Study Exercise

10:00 –10:15 Break

10:15 Intervention Strategies
The Use of Risk Control Plans

11:45 Employee Behavior Change/Power of Communication

12:45 Review/Questions/Discussion
Course Evaluations

1:00 Adjourn