



Food Safety and Protection

<p>Level 1 Reaction</p>	<p>After attending FSP sessions, attendees will perceive them to be:</p> <ul style="list-style-type: none"> a. Engaging and of interest b. Conducted by knowledgeable speakers c. Full of new information d. Relevant to their job e. Able to be applied in their job
<p>Level 2 Learning</p>	<p>After attending the FSP sessions, attendees will:</p> <ul style="list-style-type: none"> a. Summarize how the US food safety system is changing to address modern food safety challenges b. Compare industry and regulatory perspectives on effectively and realistically implementing HACCP controls c. Identify 3 contributing factors to foodborne illness within foodservice and retail food establishments d. Outline 2 new sets of food safety practices that can be implemented on a local level e. Discuss key elements of the 2009 Samuel J. Crumbine award winning Food Safety Program
<p>Level 3 Application</p>	<p>After attending the FSP sessions, attendees should be able to:</p> <ul style="list-style-type: none"> a. Integrate the recent updates to the FDA Food Code into professional practice b. Revise day to day work practices to encompass the latest food safety principles c. Discuss critical food safety issues and exchange solutions with peers
<p>Level 4 Business Impact</p>	<p>Four months after attending the FSP sessions, attendees should be able to:</p> <ul style="list-style-type: none"> a. Decrease the amount of time needed to research answers to questions on the FDA food code updates b. Report increased success in dealing with food safety issues c. Convince at least 5 food establishments to implement improved food safety measures using information from the FSP program

Note: ROI objectives are subject to change.