



ANNOUNCEMENT	
Course Title	FD312 Special Processes at Retail
Course Type	4 days virtual training and development
Host Organization	The National Environmental Health Association (NEHA) is delivering this course in collaboration with FDA.
Dates	Tue, February 23, 2021 – Fri, February 26, 2021
Duration	Tue, February 23, 2021: 9:00 AM – 2:00 PM EST (5 hours) Wed, February 24, 2021: 9:00 AM – 2:00 PM EST (5 hours) Thu, February 25, 2021: 9:00 AM – 2:00 PM EST (5 hours) Fri, February 26, 2021: 9:00 AM – 2:00 PM EST (5 hours)
Location	Virtual
Prerequisites	<ul style="list-style-type: none"> <li>• FD8004W Reduced Oxygen Packaging at Retail (Pathlore)</li> <li>• FD8005W Curing, Smoking, Drying of Meat, Poultry and Fish and the Processing of Fermenting Sausages (Pathlore)</li> <li>• FD8006W Custom Processing of Meats at Retail (Pathlore)</li> <li>• FD8007W Shellfish Tanks at Retail (Pathlore)</li> <li>• FD8008W Juicing at Retail (Pathlore)</li> <li>• FD8009W Fermentation at Retail (Pathlore)</li> </ul> <p>Prerequisites must be completed prior to registering for the course and can be found by visiting the following link:</p> <p><a href="https://orauportal.fda.gov/stc/ORA/psciis.dll?linkid=720650&amp;mainmenu=ORA&amp;to_p_frame=1">https://orauportal.fda.gov/stc/ORA/psciis.dll?linkid=720650&amp;mainmenu=ORA&amp;to_p_frame=1</a></p>
Audience	This course is designed for state and local regulators conducting inspections in retail food establishments (retail and food service settings) where these special forms of processing are performed on-site. Maximum class size is 24.
Description	<p>This virtual course explores the specific types of food processing in retail food establishments which are required by the FDA Food Code to have a variance and mandatory HACCP plan. Topics will include:</p> <ol style="list-style-type: none"> <li>1. Smoking</li> <li>2. Curing</li> <li>3. Use of Food Additives</li> <li>4. Reduced Oxygen Packaging</li> <li>5. Live Molluscan Shellfish Tanks</li> <li>6. Sprouted Seeds</li> <li>7. Processing and Packaging Juice</li> <li>8. Custom Processing of Animals</li> <li>9. Any other process determined by a Regulatory Authority to require a variance/HACCP plan</li> </ol> <p>The course will focus on the microbiology of these various forms of food processing at retail, specific concerns for each process, and necessary controls for the hazards associated with each process. Emphasis will be placed on reduced oxygen packaging (ROP) in retail settings. The course will include</p>

	practical evaluation of various food samples, verification and validation of HACCP plans, and approaches to conducting inspections.
Registration <i>(Available now)</i>	Fee: \$0 For more information on registering visit the following link: <a href="https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/state-local-tribal-and-territorial-regulatory-partners">https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/state-local-tribal-and-territorial-regulatory-partners</a> Then complete and submit the course registration form to: <a href="mailto:ORA-OTED-Retail@fda.hhs.gov">ORA-OTED-Retail@fda.hhs.gov</a> <i>Note: registration does not guarantee admission into the course. All applicants will be notified at a future date of their status.</i> For questions please contact Deirdra Holloway at <a href="mailto:Deirdra.Holloway@fda.hhs.gov">Deirdra.Holloway@fda.hhs.gov</a>