



ANNOUNCEMENT	
Course Title	FD312 Special Processes at Retail
Course Type	5 days virtual training
Host Organization	The National Environmental Health Association (NEHA) is delivering this course in collaboration with FDA.
Dates	<p>Mon, November 15, 2021 – Fri, November 19, 2021</p> <p>Mon, December 13, 2021 – Fri, December 17, 2021</p> <p>Mon, January 10, 2022 – Fri, January 14, 2022</p> <p>Mon, January 24, 2022 – Fri, January 28, 2022</p> <p>Mon, February 14, 2022 – Fri, February 18, 2022</p> <p>Mon, May 16, 2022 – Fri, May 20, 2022</p> <p>Mon, July 18, 2022 – Fri, July 22, 2022</p> <p>Mon, August 1, 2022 – Fri, August 5, 2022</p>
Duration	<p>Monday – Friday</p> <p>10:00 am ET daily start and daily wrap up approximately at 4:30 pm ET</p>
Location	Virtual
Prerequisites	<ol style="list-style-type: none"> <li>1. Complete on-line modules located on Pathlore LMS:               <ol style="list-style-type: none"> <li>a. Fermentation at Retail (FD8009W)</li> <li>b. Curing, Smoking, Drying of Meat, Poultry and Fish and the Processing of Fermented Sausages (FD8005W)</li> <li>c. Reduced Oxygen Packaging at Retail (FD8004W)</li> <li>d. Juicing at Retail (FD8008W)</li> <li>e. Shellfish Tanks at Retail (FD8007W)</li> <li>f. Custom Processing of Meats at Retail (FD8006W)</li> </ol> </li> <li>2. Pre-read:               <ol style="list-style-type: none"> <li>a. Completion of ORA New Hire training curriculum web courses prior to attending as referenced in Standard 2, Voluntary National Retail Food Regulatory Program Standards.</li> <li>b. Read the NACMCF HACCP Principles and Application Guidelines, <a href="http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm">http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm</a></li> <li>c. Previous experience inspecting retail establishments</li> </ol> </li> </ol>
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.
Description	<p>This 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> </ol>

	<p>4. Reduced Oxygen Packaging  5. Live Molluscan Shellfish Tanks  6. Sprouted Seeds  7. Processing and Packaging Juice  8. Custom Processing of Animals  9. Any other process determined by a Regulatory Authority to require a variance/HACCP plan</p> <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 practical evaluation of various food samples, verification and validation of HACCP plans, and approaches to conducting inspections.</p>
<p>Registration</p> <p><i>Opens on September 9, 2021 at 11am ET</i></p>	<p>Fee: \$0</p> <p>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></p> <p>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></p> <p><i>Note: registration does not guarantee admission into the course. All applicants will be notified at a future date of their status.</i></p> <p><i>If you have questions, please send them to the email address above.</i></p>