



NEHA and AFDO Course Deliveries

In cooperation with FDA

FD204 Temporary Food Establishments Course

Course Overview

The purpose of this four-day, virtual course is to prepare participants to effectively conduct an application review, menu review, and inspection of a temporary food establishment (TFE) and institute corrective actions. This course will cover the key elements for conducting application reviews, menu reviews, and inspections of TFEs.

Key steps for planning a national special security event or other large-scale special events are also covered. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce performance-level concepts.

Upcoming Courses

March 1-4 2022
March 22-24 2022

FD207 Plan Review Course

Course Overview

This is a five-day, virtual course that involves a mix of instructor presentation and group and individual hands-on learning activities. The goal of this course is to provide a comprehensive overview of the plan review process for retail food establishments with an emphasis on equipment and architectural design. The plan review process covered in this course is based on menu and food preparation procedures with an end goal of reducing foodborne illnesses resulting from poor facility design. Lessons will cover reviewing the application and menu, reading architectural drawings, review a complete plan set, reviewing equipment, plumbing, and physical facilities, conducting preoperational inspections, communicating with key players, and reviewing mobile establishments.

The course content is divided into eight (8) modules, and each module is comprised of specific lessons and topics. Exercises to support learning include practical application exercises to support learning outcomes in every lesson and include presentation or discussion of results. Exercises are designed to solicit discussion, as this course is based on best practice guidance. The course learning strategies include a blend of presentation, group discussion, group exercises, video presentation, and instructor demonstration.

Upcoming Courses

March	14-18	2022
April	4-8	2022
April	18-22	2022
May	2-6	2022
June	13-17	2022

FD215 Managing Retail Food Safety Course

Course Overview

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.

Upcoming Courses

October	4-8	2021
November	1-5	2021
December	13-17	2021
January	10-14	2022
January	24-28	2022
February	7-22	2022
March	14-18	2022
April	25-29	2022
May	9-13	2022
May	23-27	2022
July	25-29	2022
August	15-19	2022
September	12-16	2022

FD218 Risk-Based Inspection Methods in Retail Course

Course Overview

This workshop builds upon concepts learned in FD215 Managing Retail Food Safety and is designed to further enhance the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections.

Upcoming Courses

October	4-8	2021
October	18-22	2021

November	1-5	2021
December	13-17	2021
January	10-14	2022
January	24-28	2022
March	14-18	2022
April	25-29	2022
May	9-13	2022
May	23-27	2022
July	11-15	2022
July	25-29	2022
August	15-19	2022
September	12-16	2022
September	26-30	2022

FD312 Special Processes at Retail Courses

Course Overview

This four-day, 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:

1. Smoking
2. Curing
3. Use of Food Additives
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

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.

Upcoming Courses

November	15-19	2021
December	13-17	2021
January	10-14	2022
January	24-28	2022
February	14-18	2022
May	16-20	2022
July	18-22	2022
August	1-5	2022
