

Virtual Course Delivery



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What are you signing up for?

- Training geared towards adult learning
- Experienced and knowledgeable instructors
- Opportunities to engage with other EH professionals
- Resources and job-aids
- Fun



NEHA/AFDO Virtual Course Offerings (cont.)

FD204 Temporary Food Establishments Course

- Participants learn how 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.

FD207 Plan Review Course

- Provides 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.



NEHA/AFDO Virtual Course Offerings (cont.)

FD215 Managing Retail Food Safety Course

- Provides participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments.

FD218 Risk-Based Inspection Methods in Retail Course

- 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.



NEHA/AFDO Virtual Course Offerings (cont.)

FD312 Special Processes at Retail Courses

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.

- Smoking, Curing, Drying or meat, poultry, and seafood
- Use of Food Additives
- Reduced Oxygen Packaging
- Live Molluscan Shellfish Tanks
- Sprouted Seeds
- Processing and Packaging Juice
- Custom Processing of Animals

