



<b>ANNOUNCEMENT</b>	
<b>Course Title</b>	FD218 Risk-Based Inspection Methods in Retail
<b>Course Type</b>	2.5 days classroom training and development
<b>Host Organization</b>	The Association of Food and Drug Officials (AFDO) is delivering this course in collaboration with FDA through cooperative agreement 5U18FD005963.
<b>Dates</b>	November 12-14, 2019
<b>Duration</b>	Tue, November 12, 2019: 8:00 a.m. – 5:00 p.m. (8 hours) Wed, November 13, 2019: 8:00 a.m. – 5:00 p.m. (8 hours) Thu, November 14, 2019: 8:00 a.m. – 12:00 p.m. (4 hours)
<b>Location</b>	TBD
<b>Prerequisites</b>	<ul style="list-style-type: none"> <li>• Successful completion of the FD112 Food Code (face-to-face or on-line) course or equivalent mastery</li> <li>• All Level 1 courses in Standard 2 of the Voluntary National Retail Food Regulatory Program Standards (microbiology, communication skills, public health principles, etc.)</li> <li>• Read Annex 4 and 5 of the 2013 FDA Food Code</li> <li>• Completion of the Communication Skills for Regulators web-based course.</li> </ul>
<b>Audience</b>	Federal, state, local, and tribal health inspectors (environmental health specialists) with retail food or foodservice inspection responsibilities or managers of retail food regulatory programs.
<b>Description</b>	<p>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.</p> <p>Topics include:</p> <ul style="list-style-type: none"> <li>• Key terms, applicable laws/policies, and necessary equipment</li> <li>• Food microbiology</li> <li>• Three common food preparation processes and their associated hazards and control measures</li> <li>• Communication techniques related to risk-based inspections including establishing rapport, active listening, asking strategic questions, and oral versus print culture communication styles</li> <li>• Strategies used to focus the inspection, set priorities, and determine inspection flow</li> <li>• Differences between assessing code compliance and active managerial control (AMC) of foodborne illness risk factors during inspections and the reasons why assessing AMC is essential to public health</li> <li>• Techniques for determining code compliance and AMC of foodborne illness risk</li> </ul>

	<p>factors</p> <ul style="list-style-type: none"> <li>• Determining the most appropriate immediate corrective actions for out-of-control foodborne illness risk factors</li> <li>• Determining the most appropriate long-term intervention strategies for out-of-control risk factors.</li> </ul>
<p><b>Registration</b> <i>(Now Open)</i></p>	<p>Fee: \$0</p> <ol style="list-style-type: none"> <li>1. Download the registration form: <a href="https://orauportal.fda.gov/stc/ORA/OTED_RetailFoodRegistrationForm.xlsx">https://orauportal.fda.gov/stc/ORA/OTED_RetailFoodRegistrationForm.xlsx</a></li> <li>2. Completely fill out the registration form and send it via email with the correct subject line criteria to <a href="mailto:ORA-OTED-Retail@fda.hhs.gov">ORA-OTED-Retail@fda.hhs.gov</a></li> </ol> <p><i>Note: registration does not guarantee admission into the course. The final roster will be determined by FDA so please submit your name ASAP for consideration.</i></p>

For more information, contact Will Bet-Sayad at [Will.Bet-Sayad@fda.hhs.gov](mailto:Will.Bet-Sayad@fda.hhs.gov), FDA Project Officer.