

FD218 Risk-Based Inspection Methods at Retail

Course Description: This interactive workshop builds upon concepts learned in FD215 Managing Retail Food Safety. Case studies, role playing, and simulated inspection exercises are used to enhance the critical thinking skills and techniques used by food safety inspection officers to conduct risk-based, regulatory inspections. Topics include:

1. The elements of a risk-based routine inspection
2. Key terms, laws/policies/procedures, required equipment, food safety hazards, foodborne illness risk factors, and key microbiological concepts related to risk-based inspections
3. How to apply communication techniques to more effectively motivate behavior change
4. Strategies for prioritizing inspection time and flow
5. Assessing code compliance and active managerial control (AMC) during inspections and the reasons why assessing AMC is essential to public health
6. Using inspectional observations, science, Hazard Analysis and Critical Control Point (HACCP) principles, and interviewing techniques to determine the most appropriate immediate corrective actions and long-term intervention strategies for out-of-control risk factors

Objectives: Based on covered guidelines, by the end of this workshop, you will have the knowledge and skills to:

1. Apply foundational concepts related to risk-based inspections to evaluate the relative public health risk of various violations in given inspection scenarios
2. Demonstrate the use of communication techniques to convey the public health significance of a given risk factor violation and obtain information necessary for determining code compliance and active managerial control in a simulated inspection exercise
3. Apply time management and risk evaluation strategies to focus the inspection, set priorities, and determine inspection flow in a simulated inspection exercise
4. Apply strategies to determine code compliance and active managerial control of foodborne illness risk factors in a simulated inspection exercise
5. Analyze inspectional evidence to determine appropriate immediate corrective actions for out-of-control risk factors during a simulated inspection exercise
6. Demonstrate the ability to develop an appropriate long-term intervention strategy with industry during a mock inspection/role playing exercise

Target Audience: Federal, state, and local regulators conducting inspections of retail food and food service inspection establishments.

Prerequisites:

Read Annex 4 and 5 of the 2009 FDA Model Food Code.

Successful completion of the FD112 Food Code course (face-to-face or web-based version)

Successful completion of Level 1 courses in Standard 2 of the Voluntary National Retail Food Regulatory Program Standards (i.e. microbiology, communication skills, public health principles, etc.).

Successful completion of the Communication Skills for Regulators web-based course (a certificate of completion must be provided before entry)

Successful completion of FD215 Managing Retail Food Safety or equivalent mastery of the concepts is highly recommended