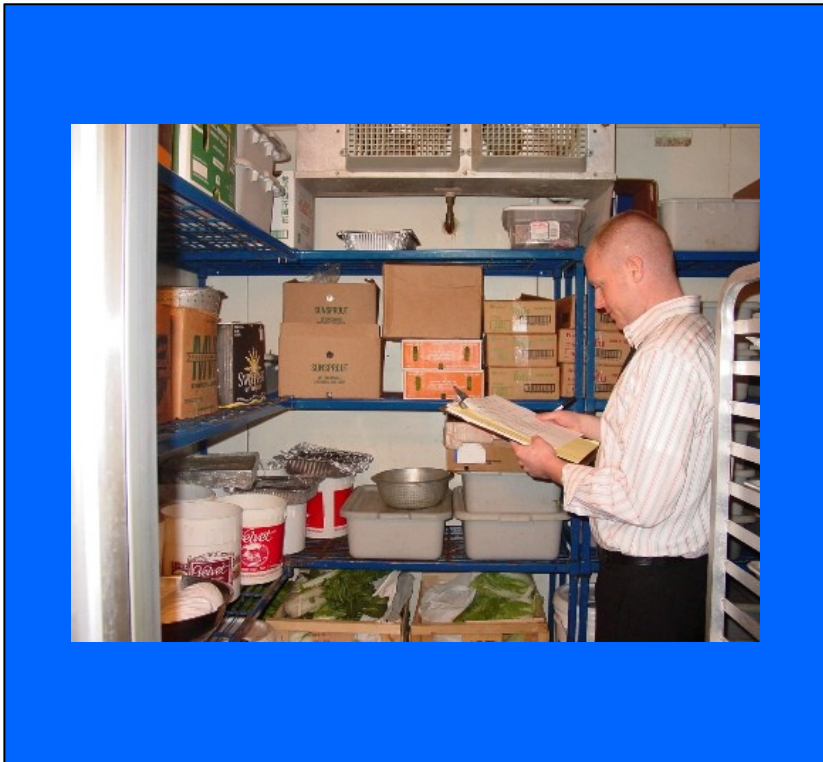


FD218: Risk-Based Inspection Methods at Retail

November 7-8, 2017



Department of Health and Human Services
5605 Six Forks Road, Building 3
Raleigh, NC

Sponsored by the Environmental Health State of Practice Committee



PURPOSE: 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.

OBJECTIVES: Upon completion of this course, the participant will be able to:

Apply foundational concepts related to risk-based inspections to evaluate the relative public health risk of various violations in given inspection scenarios

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

Apply time management and risk evaluation strategies to focus the inspection, set priorities, and determine inspection flow in a simulated inspection exercise

Apply strategies to determine code compliance and active managerial control of foodborne illness risk factors in a simulated inspection exercise

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

REHS CREDIT: 13 CE's

Day 1 (7-8 minute break every hour)

8:15 Welcome, Objectives, Ground Rules, Icebreaker

9:00 Module 1 – Preparing for the Inspection

11:30 Module 2 – Communication Techniques

12:00-1:00 Lunch

1:30 Module 2 – Communication Techniques (Cont'd)

**2:30 Module 3 – Strategies Used to Focus the Inspection,
Set Priorities, and Determining Inspection Flow**

4:20 Inspection Simulation Exercise – Part 1

4:50 Parking lot questions/Review/Day 1 Evaluations

5:00 Adjourn

Day 2 (7-8 minute break every hour)

**8:15 Module 4 – Assessing Code Compliance vs. Active
Managerial Control of Foodborne Illness Risk Factors**

**10:45 Module 5 – Obtaining Immediate Corrective Actions
for Out-of-Control Risk Factors**

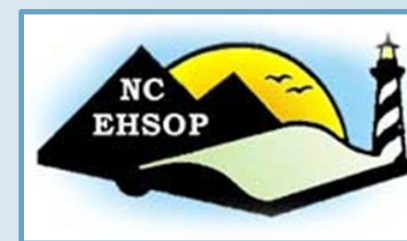
12:00-1:00 Lunch

**1:00 Module 6 – Implementing Intervention Strategies to
Achieve Long-Term Compliance**

3:30 Final Simulated Inspection Exercise

4:45 Parking lot questions/Review/Final Course Evaluations

5:00 Adjourn



Prerequisites: Prior to attending, participants must:

Read Annex 4 and 5 of the *2009 FDA Model Food Code*.
Successfully complete the Food Code (FD112) training course

(face-to-face or web-based version) or have equivalent mastery of concepts

Successfully complete all Level I courses in Standard 2 of the *Voluntary National Retail Food Regulatory Program Standards* (i.e. microbiology, communication skills, public health principles, etc.).
Successfully complete the *Communication Skills for Regulators* web-based course (a certificate of completion must be provided to FDA prior to the start of the FD218 course)

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

Environmental Health Specialists (EHS): Application will be made to the N.C. State Board of Environmental Health Specialist Examiners for **13 hours** of continuing education credit.

REGISTRATION INFORMATION:

www.ncehsop.org

Fees: \$125

All registrations must be postmarked at least 7 calendar days from the first day of the course in order to be registered.



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November 7-8, 2017

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Registration Form

Course Title & Date: _____
First & Last Name: _____
E-mail: _____
Contact Number: _____
County and State of Employment: _____ REHS/Intern Number: _____
Supervisor Name: _____
Emergency Contact:
Name: _____ Relationship: _____
Address: _____ Telephone: _____

Please specify if special accommodations are needed

All information must be completed and returned to:
NCEHSOP - PO BOX 316 - Wentworth, NC 27375

With payment of check or money order made out to NCEHSOP for the total of: \$125; must be postmarked at least 7 calendar days from the first day of the course in order to be registered.

Upon payment approval your registration will be confirmed.