

FD215: Managing Retail Food Safety : Application of HACCP Principles in Retail Food

April 24-26, 2018



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 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.

OBJECTIVES: Identify possible hazards associated with retail and food service operations and the control measures available to prevent, reduce, or eliminate the risks of these hazards. Apply the “process approach” of HACCP to routine inspections of retail and food service operations. Identify appropriate techniques and methods for applying HACCP principles to inspections and offering intervention strategies for controlling risks to operators (those with and without HACCP Plans)"

Prerequisites: **Know HACCP concepts, Read NACMCF HACCP Principles and Application Guidelines**

CREDIT: 18.5 CE's

Environmental Health Specialists (EHS): Application will be made to the N.C. State Board of Environmental Health Specialist Examiners for **18.5 hours** of continuing education credit.

REGISTRATION INFORMATION:

www.ncehsop.org

Fees: \$75

Lunch Provided Day 1 & 2!!

DAY 1

8:00 Introduction/Course Objectives
FDA's Role in Retail Food Safety

9:00 Active Managerial Control/Where We Are Going?

10:00-10:15 *Break*

10:15 HACCP Principles Group Exercise

12:00-1:00 *Lunch*

The Operator's Guide

1:00 "The Process Approach"

2:00 Hazard Analysis - Food Safety Concerns

3:00-3:15 *Break*

3:15 Pathogens Group Exercise

4:45 Review/Questions

5:00 *Adjourn*



DAY 2

8:00 Hazard Analysis Exercise

9:30-9:45 *Break*

9:45 CCP and Critical Limits vs. Prerequisite Programs

10:15 CCP Video Exercise

11:00 Monitoring & Corrective Action
Verification & Recordkeeping

12:00-1:00 *Lunch*

1:00 Exercise [Monitoring – Recordkeeping]

2:00 – 2:15 *Break*

2:15 Exercise Summary

2:45 Industry Perspective / Practical Retail Applications

3:15 - 3:30 *Break*

The Regulator's Guide

3:30 Verification/Validation

4:30 Review/Questions/Discussions

5:00 *Adjourn*

DAY 3

8:00 Conducting Risk-Based Inspections

9:30 – 9:45 Break

9:45 Intervention Strategies

The Use of Risk Control Plans

11:15 Arizona HACCP Alliance Project

11:45 Review/Questions/Discussion

Course Evaluations

12:00 Adjourn



**FD215: FDA Managing Retail Food Safety:
Applications of HACCP Principles in Retail Food and
Food Service Operations**



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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: \$75; must be post
marked at least 7 calendar days from the first day of the course in order to be registered.**