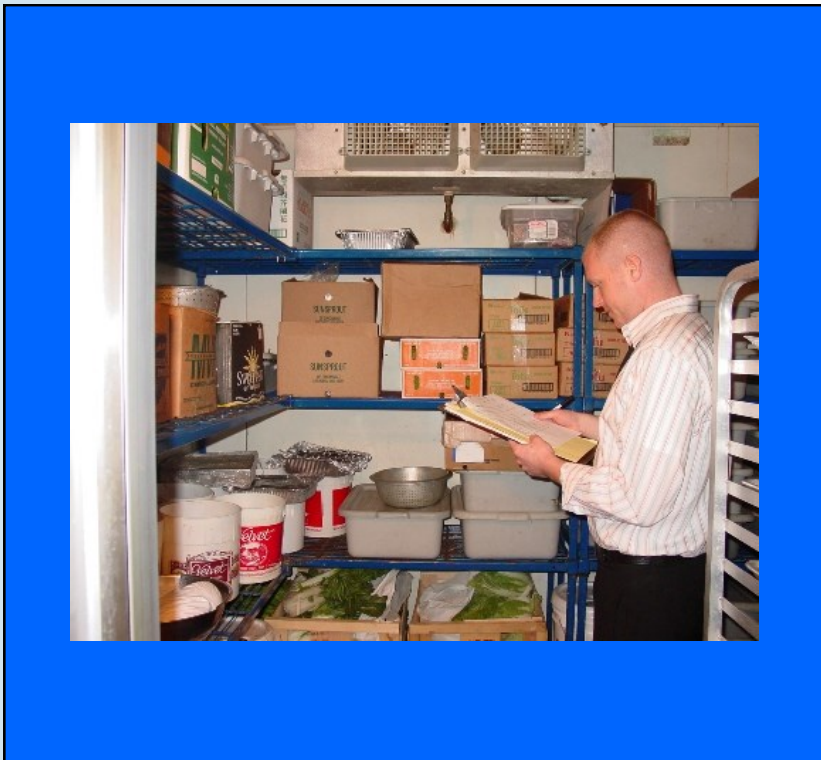


# FD218: Risk-Based Inspection Methods at Retail

May 15-16, 2019



Christmount Retreat Center

222 Fern Way

Black Mountain, 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:

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

**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:

1. Read Annex 4 and 5 of the 2009 FDA Model Food Code.
  2. Successfully complete the Food Code (FD112) training course (face-to-face or web-based version) or have equivalent mastery of concepts
  3. 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.).
  4. 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](http://www.ncehsop.org)

**Fees: \$125**

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



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**May 15-16, 2019**

Christmount Retreat Center

222 Fern Way

Black Mountain, NC 28711

[www.ncehsop.org/](http://www.ncehsop.org/)

**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\*\*\***

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**All information must be completed and returned to:**

**NCEHSOP - PO BOX 489 Efland, NC 27243**

**With payment of check or money order made out to NCEHSOP for the total of: \$125; must be marked 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.*