



November 5-7, 2019

FDA 312: Special Processes at Retail

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

**Sponsored by the Environmental Health State of
Practice Committee and NCDHHS**



PURPOSE: This course explores the various aspects of specialized processes at retail to ensure that food establishments meet the requirements of the North Carolina Food Code and the Rules Governing the Sanitation of Food Establishments (15A NCAC 18A .2600).

TARGET AUDIENCE: Environmental Health Specialists, Supervisors, Program Specialists, and Coordinators working at local health departments.

CREDIT:

Environmental Health Specialists (EHS): Application will be made to the N.C. State Board of Environmental Health Specialist Examiners for **15.5** hours of continuing education credit.

REGISTRATION INFORMATION:

www.ncehsop.org

Fees: \$125 *Lunch included Day 1 and 2

Registration for course will be taken up to October 31st

****Please note Prerequisites for FD312 on page 4
of this brochure****



Day One

Time:	Topic:
8:00	Introductions/Course Objectives
8:15	Module 1 "Course Overview"
9:15	Module 2 "Special Processes Terminology"
10:45	Break
11:00	Module 3 "ROP"
12:30	Lunch
1:30	Module 4 "Operating Molluscan Shellfish Life Support System Display Tanks at Retail & Food Service Establishments"
3:00	Break
3:15	Module 5 "Packaging Juice"
4:30	Review/Questions
5:00	Adjourn

Time:	Topic:	Day Two
8:00	Module 6 "Custom Processing of Meat for Personal Use"	
8:45	Module 7 "Curing, Smoking, Drying of Fish"	
9:30	Break	
9:45	Module 8 "Curing, Smoking of Meat & Poultry"	
10:30	Module 9 "Drying of Meat & Poultry"	
11:15	Module 10 "Fermentation of Sausages"	
12:00	Lunch	
1:00	Module 11 "Adding Components or Food Additives to render something shelf stable or to extend the shelf life"	
1:45	Module 12 "Sprouting at Retail & Food Service Establishments"	
2:30	Break	
2:45	Module 13 "Final Exercise"	
3:45	Module 14 "Conclusion/Summary"	
4:30	Review/Questions/Discussions	
5:00	Adjourn	

Day Three

Time:	Topic:
8:00	NC Protocol for submitting and reviewing HACCP Plans
10:00	Break
10:15	NC Protocol for submitting and reviewing variances
11:30	Questions/Review
12:00	Adjourn

Prerequisites:

1. Completion of ORAU New Hire Training curriculum web based course prior to attending as referenced in Standard 2, Voluntary National Retail Food Regulatory Program Standards.
2. Read the NACMCF HACCP Principles and Application Guidelines, <http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm>
3. Previous experience inspecting retail establishments
4. Complete On-line Modules:
 - A. Fermentation at Retail (FD 8009W)
 - B. Curing, Smoking, Drying of Meat, Poultry and Fish and the Processing of Fermented Sausages (FD 8005W)
 - C. Reduced Oxygen Packaging at Retail (FD 8004W)
 - D. Juicing at Retail (FD 8008W)
 - E. Shellfish Tanks at Retail (FD 8007W)
 - F. Custom Processing of Meats at Retail (FD 8006W)

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Registration Form

Course Title & Date: _____

First & Last Name: _____

E-mail: _____

Contact Number: _____

County 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 489 - Efland, NC 27243

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