

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:	Торіс:
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

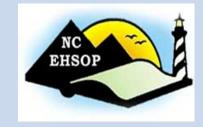
	Day Three
Time:	Торіс:
8:00	NC Protocol for submitting and reviewing HACCP Plans
10:00	Break
10:15	NC Protocol for submitting and reviewing variances
10.15	Ne Protocol for submitting and reviewing variances
11:30	Questions/Review
12:00	Adjourn

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, <u>http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm</u>
- 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:	
	REHS/Intern Number:
Supervisor Name:	
Emergency Contact:	
Name:	Relationship:
Address:	

Please specify if special accommodations are needed

All information must be completed and returned to:

NCEHSOP - PO BOX 489 - Efland, NC 27243

Registration for course will be taken up to October 31st.





North Carolina Public Health