

Course Announcement: FD312 Special Processes at Retail

Course Description: This course explores the specific types of food processing in retail food establishments which are required by the FDA Food Code to have a variance and mandatory HACCP plan. Topics will include:

- Smoking
- Sprouted Seeds
- Curing
- Processing and Packaging Juice
- Use of Food Additives
- Custom Processing of Animals
- Reduced Oxygen Packaging
- Any other process determined by a Regulatory Authority to require a variance/HACCP plan
- Live Molluscan Shellfish Tanks

The course will focus on the microbiology of these various forms of food processing at retail, specific concerns for each process, and necessary controls for the hazards associated with each process. Particular emphasis will be placed on reduced oxygen packaging (ROP) in retail settings. The course will include practical evaluation of various food samples, verification and validation of HACCP plans, and approaches to conducting inspections.

Objectives: Upon completion participants will be able to:

- Recognize special processes at retail that require a mandatory HACCP plan
- Identify possible hazards associated with the foods made using these special processes
- Identify control measures available to prevent, reduce, or eliminate the hazards

Target Audience: State and local regulators conducting inspections in retail food establishments (retail and food service settings) where these special forms of processing are performed on-site.

Prerequisite:

- Completion of new hire training curriculum web courses prior to attending as referenced in Standard 2, Voluntary National Retail Food Regulatory Program Standards¹.
- Read the NACMCF HACCP Principles and Application Guidelines
<http://www.fsis.usda.gov/OPHS/NACMCF/past/JFP0998.pdf>
- Previous experience inspecting retail establishments

CEU Credits: 1.8 **Course Duration:** 3 days **Enrollment is limited to 40**

Dates	Location	Registration Contact	FDA/ORA Trainer
--------------	-----------------	-----------------------------	------------------------

¹ This refers to ORA-U, <http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucml19025.htm>. The ORA – U courses free for local and state regulators but the log-on can be tricky, please do not wait until the last moment to do this. Registration for ORA- U is at www.eduneering.com/orautraining, if you have trouble accessing the system you will not be turned away from this course.

9/16-17/10 UConn Campus
Torrington, CT

Frank Greene 860.713.6160 (Press
"0" to exit the message system)
Frank.greene@ct.gov

Allen Gelfius 301-796-4517
Allen.Gelfius@fda.hhs.gov

This course is being sponsored by the Connecticut Association for Food Protection.
There will be a \$12.00 fee to cover coffee and breaks, lunch will be on your own.

Location and time:

**University of Connecticut Torrington Campus
855 University Drive, Torrington, CT 06790.**

9/16/2010 - 8:00 am to 4:30 pm

9/17/2010 - 8:00 am to 4:30 pm

Please send your check for \$12.00 to:

Connecticut Association for Food Protection
PO Box 401
Thomaston, CT 06787

Registration

Name: _____ Affiliation: _____

Email _____ Phone: _____

Need FPP Contact Hours? Yes No

Enrollment is limited to 40 so please indicate whether or not you need FPP contact hours and we will try to prioritize your admission. If you need an EIN for your business office please email me at frank.greene@ct.gov.

Allen Gelfius is a talented trainer so it should be a good course.