

TRAINING OPPORTUNITIES FOR CONNECTICUT CERTIFIED FOOD INSPECTORS

February 23, 2011 **ATCAVE 2011 Annual Technical Conference and Vendor Expo**
Section E is targeted toward local health officials/certified food inspectors. A small # of seats are available at no charge to local health officials. **Three (3) contact hours** toward food inspector recertification will be awarded for full attendance at the morning session. For more information go to <http://www.ctawwa.org/pdf/2011courses.pdf> [Note: Pre-registration is required.]

SAVE THE DATES:

March 22 & 23, 2011 **FDA Training Course # FD108 Temporary Food Events**
This introductory course outlines the key elements for conducting thorough application reviews and inspections of temporary food establishments. Emphasis is placed on proper design and location of food storage, preparation and serving operations and sanitary facilities. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce basic concepts. ***Very basic course intended only for new personnel. Tentative pending review of final agenda: Twelve (12) contact hours*** towards food inspector recertification awarded upon full attendance on both days; no partial credit awarded. University of CT Cooperative Extension, Torrington Branch.
Registration details to be provided soon.

May 17 – 20, 2011 **Northeast Food & Drug Officials Annual Conference**
This annual conference includes a 1 ½ day workshop and a 2 ½ conference that will cover topics such as multi state outbreaks, ethnic foods, Listeria, aquaculture, integrated food safety systems, seafood safety, and updates on other topics. **Contact hours toward food inspector recertification will be available but have not yet been determined.** A limited number of scholarships may be available to offset registration fees. Mystic Hilton, Mystic.
Registration and contact hour details to be provided soon.

June 14 – 16, 2011 **FDA Training Course # FD207 Plan Review**
This course provides a comprehensive overview of the plan review process with an emphasis on equipment and architectural design. The plan review process is based on menu and food preparation procedures with the end goal of reducing foodborne illnesses resulting from poor facility design. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce basic concepts. **Tentative pending review of final agenda: Fifteen (15) contact hours** toward food inspector recertification awarded upon full attendance for 2 ½ days; no partial credit awarded. Department of Public Health, Hartford.
Registration details to be provided soon.