

Office of Training Education and Development (OTED).



FD112 Food Code

**Virtual Instructor-Led Training via Zoom
May 7 -9, 2024 11:00 a.m. – 4:30 p.m. EST
Pending Availability of FY24 Funds**

Student Information

COURSE DESCRIPTION	This 3-day course is offered either in-person (ILT) or virtual (vILT) classroom modality. It covers the recommendations and guidance provided in the 2022 FDA Food Code and its associated Public Health Reasons to prepare regulators for application of the Food Code to food establishments. The course builds on the prerequisite online module topics including management duties and responsibilities, employee health, food, equipment, water, plumbing, waste, physical facilities, poisonous/toxic materials, compliance, and enforcement. Focus of the synchronous segment is to highlight updates of the Food Code and to practice and discuss topics in context. Methods of instruction includes lectures, discussions, and exercises with scenarios applying various sections of the Food Code and Annexes.
COURSE OBJECTIVES	Upon completion, students will be able to: <ul style="list-style-type: none">• Identify the intent (purpose), design and scope of the Food Code• Describe the management and personnel responsibility of the food establishment to ensure food safety in accordance with the Food Code• Discuss the criteria of "APPROVED" food as defined in the Food Code.• Examine the public health reasons for cooking and reheating in accordance with the Food Code.• Interpret effects of temperature as applied to food safety for holding, cooling, and date marking for TCS food in accordance with the Food Code.• Explain public health reasons for equipment, utensils and linen cleaning and sanitation• Explain recommendations for water, plumbing, waste storage and disposal, handling of recyclable and returnable items for a food establishment• Determine the Good Retail Practices (GRP) within a food establishment for operational and sanitary conditions• Discuss labeling and handling of poisonous or toxic in accordance with the Food Code
TARGET AUDIENCE	This course is designed for: Federal, State, Local, Tribal, Territorial, and Military Food Regulators conducting inspections of retail food and food service establishments in accordance with the Food Code

PREREQUISITES	<p>The following prerequisites are required for participation in this class. All students must have completed the following course(s) prior to registering: registration closes: March 7, 2024</p> <ul style="list-style-type: none"> • FD112W100 Curriculum: Food Code (LearnED version only)
COURSE SELF-NOMINATION/REGISTRATION	<p>Follow your local procedures to register for this course, which may include completing a Student Registration form (formerly known as Attachment A - scroll to bottom for registration form) and request it in the ORA LearnED System using the link below:</p> <p>FD112: Food Code (csod.com)</p> <p>Refer to the Points of Contact section and your Supervisor for additional information.</p> <p>For State/Local/Tribal/Territory Students: Download the pdf registration form to your computer. Complete entire form and email to: ora-oted-retail@fda.hhs.gov</p>
COURSE COMPLETION REQUIREMENTS	<p>To receive credit for this course, you must:</p> <ul style="list-style-type: none"> • Access a computer with Internet access, email, and audiovisual capabilities • 100% attendance daily and join on-time, Zoom opens 15 minutes early • Participate in the full course including course discussions, exercises, workshops, presentations, and assessments.
COURSE CREDIT (CEUs)	15 contact hours 1.5 CEU's
TECHNICAL REQUIREMENTS	<p>Technical Requirements: One day prior to the course, access the Zoom link and ensure link, audio, and video can connect, contact your IT staff with issues.</p> <ul style="list-style-type: none"> • Internet access • Computer with functional camera and speakers • Phone: A separate phone line is recommended but not required. However, only dialing in to the session alone is not permitted for successful completion. • Confirm database/applications access, as applicable • Two (2) monitors are recommended but not required. <p>Log-In: On the day of the course, login at least 15 minutes prior to the course start time.</p> <p>Technical Support: For FDA students, contact ERIC for technical support, as needed.</p>
POINTS OF CONTACT	<p>For State/Local/Tribal/Territory Students: Please forward email to ORA-OTED-Retail@fda.hhs.gov</p>
REASONABLE ACCOMMODATIONS	<p>If a reasonable accommodation is needed to participate, contact ReasonableAccommodation@fda.hhs.gov or (301) 796-9400. Requests for Sign Language Interpretation or CART/captioning must be made as soon as possible. Please send your request to Interpreting.Services@oc.fda.gov.</p>

Use the link below for information on reporting time in training:
[OTED Accounting and Administrative Information](#)

/s/
Deirdra Holloway
Program Manager, OTED
Deirdra.holloway@fda.hhs.gov
301-796-4475

