



FUNDING

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FEES

Participants who are local, state, federal, tribal and territorial employees or officials can take the Special Processes at Retail Program at no cost.

For all other participants the cost of the web course is \$75.00 US each or three (3) courses for \$150.00 US. Instructor led courses fees vary due to cost of materials and course production. Please contact us for costing information.



PARTNERS

The Center for Agriculture and Food Security and Preparedness is grateful for the continued support from the following partners:



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Special Processes at Retail

PROGRAM CERTIFICATE



The Center for
Agriculture and
Food Security
and Preparedness

 College of Veterinary Medicine

Special Processes at Retail

PROGRAM CERTIFICATE

Web-based courses are pre-requisite for the Instructor Led Course.

Module	Time (hrs)
Reduced Oxygen Packaging	4.00
Fermentation	3.00
Curing, Smoking, and Drying of Meat, Poultry and Fish and the Fermentation of Sausages	5.00
Shellfish	6.00
Juicing	4.00
Custom Processing of Meat, Poultry and Fish for Personal Use	3.00



The Special Processes at Retail Program Certificate is comprised of six web based courses and one capstone in person Instructor led course entitled **FD312: Special Processes at Retail**.

TERMINAL LEARNING OBJECTIVE

The Special Processes at Retail Program Certificate will prepare participants to inspect retail and food service establishments that utilize special processes as identified in the FDA Food Code that require a variance and/or Hazard Analysis and Critical Control Plan (HACCP) system.

OUTCOME

Food Inspectors who successfully complete the Special Processes at Retail Program Certificate will have a deeper understanding of potential food safety issues associated with the various special processes identified and discussed in the series.



ACCREDITED BY THE AMERICAN
NATIONAL STANDARDS CERTIFICATE
ACCREDITATION PROGRAM

THIS COURSE INCLUDES PRACTICAL EVALUATION OF VARIOUS FOOD SAMPLES, VERIFICATION AND VALIDATION OF HACCP PLANS AND APPROACHES TO CONDUCTING INSPECTIONS



FD312: Special Processes at Retail instructor led course will run from 8am-5pm on 2 days for a total of 16 instructional hours.

Module	Time (hrs)
Course Overview and Administration	1.75
Special Processes Terminology and HACCP	2.00
Reduced Oxygen Packaging of TCS(PHF) Foods at Retail and Food Establishments	3.00
Operating Molluscan Shellfish Life Support System Display Tanks at Retail and Food Service Establishments	0.75
Packaging Juices	0.50
Custom Processing of Meat for Personal Use	0.50
Review 4,5,6	0.25
Curing, Smoking and Drying of Fish	0.50
Curing and Smoking of Meat and Poultry	0.50
Drying of Meat and Poultry	1.00
Fermentation of Sausages	1.25
Adding Components or Food Additives to Extend Shelf-Life or Render Foods Shelf-stable	1.75
Sprouting at Retail and Food Service Establishments	0.50
Final Exercise	1.00
Course Evaluation and Administration	0.50



THE CENTER FOR AGRICULTURE AND FOOD SECURITY AND PREPAREDNESS

Dedicated to protecting and enhancing the safety of agriculture and the food supply