

Food Safety Issues in the Event of Disasters: Practical Application

OVERVIEW

This course incorporates interactive and performance-based activities to address food safety issues commonly faced in the event of a disaster. Food safety response and recovery issues that will be covered include situational assessments, inspectional concerns, salvage and other mitigation strategies related to food retail and processing facilities impacted by a natural or man-made disaster.

OFFERED BY

The Center for Agriculture and Food Security and Preparedness

The University of Tennessee
College of Veterinary Medicine
2407 River Drive, A301M
Knoxville, Tennessee 37996

For more information, please contact Ms. Meredith York at (865) 974-7854 or mcody@utk.edu

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TARGET AUDIENCE

The intended audience includes local, state, tribal, and territorial environmental health specialists and food safety inspection officers.

COURSE LENGTH

12 instructional hours (1½ days). The course will run from 8-5 on the first day and 8-12 on the second day.

Day One

Mod. #	Module Title	Time (hrs)
1	Course Overview and Administration	1.00
2	Identifying Food Safety Issues Associated with Disasters	1.50
3	Food Safety Issues in the Event of Disasters - Planning and Preparedness	1.50
4	Food Safety Issues in the Event of Disasters - Assessment and Response	2.25
5	Food Safety Issues in the Event of Disasters - Recovery	1.75

Day Two

Mod. #	Module Title	Time (hrs)
6	Practical Exercise	3.00
7	Course Summary and Administration	1.00

FINAL EXERCISE

The 3 hour exercise on day two will include several real life situations that food safety inspectors may need to assess in the event of a disaster, including evaluating mass feeding operations, working with retail facilities to determine steps needed for reopening, and evaluating whether food product items can be salvaged or must be destroyed. There are three choices for the exercise: fire, flood and earthquake. All exercises cover the same key learning objectives.

PREREQUISITES

The web-based course, *Food Safety Issues in the Event of Disasters: An Introduction*, will be a pre-requisite for this course. It is recommended that participants have field inspection experience and basic food microbiology knowledge.