Program Overview

This course is an updated pilot version of the current FDA 312 course. The course explores the specific types of food processing in retail food establishments which are required by the 2009 FDA Food Code to have a variance and mandatory HACCP plan.

Topics will include:

- Fermentation of sausages
- Curing, smoking and drying meat, poultry and fish
- Sprouting seeds
- Processing and packaging juices
- Using food additives
- Custom processing of animals
- Conducting reduced oxygen packaging
- Operating live molluscan shellfish tanks

The course will include practical evaluation of various food samples, verification and validation of HACCP plans and approaches to conducting inspections.

Course Objectives

Upon completion, participants will be able to:

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

Target Audience

Suggested participants include federal, state, tribal, territorial and local regulators conducting inspections in retail food establishments (retail and food service settings) where these special forms of processing are performed on-site.

Prerequisites

Participants should complete the three web-based courses in the “Special Processes” series prior to attending the Special Processes at Retail course. These courses provide critical background information to participants that will enable them to successfully complete the instructor-led course. These web courses are free to all attendees and participants will receive their login instructions for the web courses once they have registered.

In addition, participants should have a working knowledge of the most recent version of FDA Food Code, HACCP principles, basic food safety principles and FD215-Managing Retail Food Safety.
Course Delivery:

This course is available for delivery in your community. The instructional team, equipment and all materials are provided at no cost. A community must provide a suitable facility for course delivery.

Time Allocation

This course is designed to be presented over two days and is typically delivered from 8 am - 5 pm. This course incorporates interactive and performance-based practical exercises based on issues commonly encountered by retail special process inspectors.

CEU Credits: 15 hours

For more information or to schedule a course delivery in your local community, please contact:

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