

**SPECIAL PROCESSES AT RETAIL
FD312**

Course Description: This course explores the specific types of food processing in retail stores and food service operations which are required by the FDA Food Code to have a variance and mandatory HACCP plan. Topics will include:

- Smoking
- Curing
- Use of Food Additives
- Reduced Oxygen Packaging
- Live Molluscan Shellfish Tanks
- Sprouted Seeds
- Processing and Packaging Juice
- Custom Processing of Animals
- Any other process determined by a Regulatory Authority to require a variance/HACCP plan

The course will focus on the microbiology of these various forms of food processing at retail, specific concerns for each process, and necessary controls for the hazards associated with each process. Particular emphasis will be placed on reduced oxygen packaging (ROP) in retail settings. The course will include practical evaluation of various food samples, verification and validation of HACCP plans, and approaches to conducting inspections.

Audience: State, local, or tribal regulators conducting inspections of retail food establishments (retail and food service settings) where these special forms of processing are performed on-site.

Course Level: Intermediate to Advanced

Objectives: Upon completion participants will be able to:

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

Course Duration: 2 days

Prerequisite: Students should have an understanding of the principles and application of Hazard Analysis Critical Control Points (HACCP) and experience inspecting retail establishments. They should have read and become familiar with the NACMCF HACCP Principles and Application Guidelines. They should also complete the online courses available through ORA U for Level I certification. Ideally, participants should be well versed in the application of the FDA Model Food Code (2005 edition with 2007 Supplement) and should have completed FD215- Managing Retail Food Safety.

Contact Hours: 15 Hours