FD218 Risk Based Inspection Methods at Retail
Tuesday – Wednesday, April 14-15, 2015
Arizona State University
502 E. Monroe Street, Building C, Room C131
Phoenix, AZ 85004

Course Description: This course is designed to allow participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments. This workshop will provide the knowledge and skills for incorporating risk based techniques and methods when conducting routine inspections. The inspection techniques and strategies covered in the course are designed to assist regulatory retail food inspection staff make the best use of limited time when conducting routine inspections. These strategies are targeted toward reducing the risk of foodborne illness within establishments by assisting the operator with strengthening the food safety management system in place.

Case studies, role playing, and simulated inspection exercises are used to enhance the critical thinking skills and techniques used by food safety inspection officers to conduct risk based, regulatory inspections. Topics include:

- The elements of a risk-based, routine inspection
- Key terms, laws/policies/procedures, required equipment, food safety hazards, foodborne illness risk factors, and key microbiological concepts related to risk-based inspections
- How to apply communication techniques to more effectively motivate behavior change
- Strategies for prioritizing inspection time and flow
- Assessing code compliance and active managerial control (AMC) during inspections and the reasons why assessing AMC is essential to public health
- Using inspectional observations, science, Hazard Analysis and Critical Control Point (HACCP) principles, and interviewing techniques to determine the most appropriate immediate corrective actions and long-term intervention strategies for out-of-control risk factors

Course Objectives: Upon completion of this course, participants will have the knowledge and skills to:

1. Apply foundational concepts related to risk-based inspections to evaluate the relative public health risk of various violations in given inspection scenarios.
2. Demonstrate the use of communication techniques to convey the public health significance of a given risk factor violation and obtain information necessary for determining code compliance and active managerial control in a simulated inspection exercise.
3. Apply time management and risk evaluation strategies to focus the inspection, set priorities, and determine inspection flow in a simulated exercise.
4. Apply strategies to determine code compliance and active managerial control of foodborne illness risk factors in a simulated inspection exercise.
5. Analyze inspectional evidence to determine appropriate immediate corrective actions for out-of-control risk factors during a simulated inspection exercise.
6. Demonstrate the ability to develop an appropriate long-term intervention strategy with industry during a mock inspection/role playing exercise.

Target Audience: Federal, State, and Local Regulators conducting inspections of retail food and food service operations
Workshop Prerequisites: Prior to attending the course, participants must:

- Successfully complete all Step 1 curriculum courses outlined in Standard 2 of the FDA Voluntary National Retail Food Regulatory Program Standards (ORA U or equivalent)
- Successfully complete the FD112 Food Code or equivalent course
- Read Annexes 4 and 5 of the 2009/2013 FDA Food Code
- Successfully complete the Communication Skills for Regulators web-based course (a certificate of completion must be provided to ADHS prior to the start of the FD218 course. The online Communication Skills for Regulators course may be accessed at:  
  http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm120925.htm

Successful completion of FD215 Managing Retail Food Safety or equivalent mastery of concepts is highly recommended.

WORKSHOP MATERIALS
A cd will be provided at the workshop that contains all the Risk Based Inspection Methods at Retail course training materials.

Lectures, group discussions, interactive role-playing scenarios, and simulated inspection exercises will be conducted and enhanced with visual aids including PowerPoint presentations, posters, and a course manual. During the course exercises, participants will apply risk based approaches to inspection scenarios and will be provided feedback from the instructors on the effectiveness of their technique.

HOW TO REGISTER
Interested participants can register for the Risk Based Inspection Methods at Retail course by sending an email to Blanca Caballero, ADHS Food Safety & Environmental Services Manager, at blanca.caballero@azdhs.gov. Please include your name, name of agency you represent, phone number, and email address. Please complete your registration by April 1, 2015.

If you are interested in requesting a travel stipend, there are a limited number available for county participants traveling from the rural Arizona counties. When registering for this Workshop, please indicate whether you are interested in a travel stipend and someone from the ADHS Food Safety and Environmental Services Program will contact you with the details and instructions on how to obtain reimbursement for your travel.

LOCATION
Arizona State University Mercado
502 E. Monroe Street, Building C, Room C131
Phoenix, AZ 85004

PARKING
Parking is readily accessible and conveniently located in the Heritage and Science Park Garage, situated at the southeast corner of Fifth and Monroe streets. Click here for a map and general information.

PUBLIC TRANSIT
The Mercado is only a few steps away from the DASH, Valley Metro bus routes, and the light rail station.
### DAY 1 - (7 minute break every hour)

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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<tbody>
<tr>
<td>8:00</td>
<td>Welcome, Objectives, Ground Rules - <strong>Gelfius</strong></td>
</tr>
<tr>
<td>8:45</td>
<td>Module 1 – Preparing for the Inspection - <strong>Gelfius</strong></td>
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<tr>
<td>11:00</td>
<td>Module 2 – Communication Techniques - <strong>Marcello</strong></td>
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<tr>
<td>12:00-1:00</td>
<td>Lunch</td>
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<tr>
<td>1:00</td>
<td>Module 2 – Communication Techniques - <strong>Marcello</strong></td>
</tr>
<tr>
<td>2:00</td>
<td>Module 3 – Strategies Used to Focus the Inspection, Set Priorities, and Determine Inspection Flow - <strong>Marcello</strong></td>
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<tr>
<td>4:00</td>
<td>Inspection Simulation Exercise – Part 1 - <strong>Cadre</strong></td>
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<tr>
<td>4:30</td>
<td>Parking lot questions/Review/ Day 1 Evaluations</td>
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<tr>
<td>5:00</td>
<td>Adjourn</td>
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### DAY 2 (7 minute break every hour)

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<tr>
<th>Time</th>
<th>Activity</th>
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<tbody>
<tr>
<td>8:00</td>
<td>Module 4 – Assessing Code Compliance vs. Active Managerial Control of Foodborne Illness Risk Factors - <strong>Marcello</strong></td>
</tr>
<tr>
<td>10:45</td>
<td>Module 5 – Obtaining Immediate Corrective Actions for Out-of-Control Risk Factors - <strong>Gelfius</strong></td>
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<tr>
<td>12:00-1:00</td>
<td>Lunch</td>
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<tr>
<td>1:00</td>
<td>Module 6 – Implementing Intervention Strategies to Achieve Long-Term Compliance - <strong>Gelfius</strong></td>
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<tr>
<td>3:00</td>
<td>Final Simulated Inspection Exercise - <strong>Cadre</strong></td>
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<tr>
<td>4:30</td>
<td>Parking lot questions/Review/ Final Course Evaluations</td>
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<tr>
<td>5:00</td>
<td>Adjourn</td>
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### INSTRUCTORS

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