FDA U.S. FOOD & DRUG ADMINISTRATION

# Free National FDA Retail Food Web and Classroom Courses Obtaining Web Accounts and Classroom Registration Procedures for FY20-21

**Target Audience:** Federal agencies, Department of Defense (DoD), state, local, tribal and territorial (SLTT) retail food program regulators interested in enhancing retail food and general food safety related skills.

## At a Glance

- The FDA Office of Regulatory Affairs (ORA), Office of Training, Education, and Development (OTED) has implemented a new registration process for retail classroom courses that are geographically based. These courses are free to attend in person without any registration fees. Course participants are responsible for their travel and lodging expenses.
- 2. Review the classroom course schedule on the <u>FDA Pathlore LMS website</u>. The Pathlore LMS Help section provides how to use instruction. See hyperlink links below to access specific courses information.
- 3. Complete the <u>FDA Retail Registration Form</u> and submit to OTED's <u>ORA-OTED-Retail@fda.hhs.gov</u> mailbox <u>at least 90 days prior to the</u> <u>course start date</u> with the correct subject line criteria (below).
- 4. Prerequisites need to be completed at the time registration (at least 90 days prior to the course start date).
- 5. Additional courses may be added throughout fiscal year. Visit the <u>Pathlore LMS website</u> regularly for course schedules and updates <u>https://orauportal.fda.gov/stc/ora/</u>.
- 6. There are over 100 food safety related online courses with free access for SLTT regulators (see the list at the bottom of this flyer). These courses may be used to satisfy Standard 2, Training, requirements of FDA's Voluntary National Retail Food Program Standards.

# **Retail Classroom Courses**

The course numbers below are hyperlinked to OTED's learning management system (LMS), Pathlore, where the current course descriptions, prerequisites, dates and locations can be found.

- FD112 Food Code
- <u>FD204</u> Temporary Food Establishments
- <u>FD207</u> Plan Review for Food Establishments
- <u>FD215</u> Managing Retail Food Safety

- FD218 Risk-Based Inspection Methods in Retail
- FD312 Special Processes at Retail
- <u>ER310</u> Food Safety Issues in the Event of Disasters

#### How to Register for Classroom Courses

Registration forms are available at <a href="https://orauportal.fda.gov/stc/ORA/OTED\_RetailFoodRegistrationForm.xlsx">https://orauportal.fda.gov/stc/ORA/OTED\_RetailFoodRegistrationForm.xlsx</a>

Program managers and others responsible for multiple employees, may submit one copy of the course registration form with the employees ranked by priority. Those listed first will receive priority consideration over those listed lower on the registration form. Individuals not part of a group registration may apply individually. All registration information must be fully completed to be considered. Individuals with missing information will be notified via email and directed to resubmit a completed registration form.

Please include the following subject line criteria when submitting registration forms based on your query:

## If registering for a course:

Registration/Course ID and Title/Course City and State/Course Month and Year **Example:** Registration/FD215 Managing Retail Food Safety/Dover, DE/October 2019

**For questions**, please use the following subject line criteria:

Question/Course ID and Title/Course City and State/Topic Area **Example:** Question/FD215 Managing Retail Food Safety/Dover, DE/Hotel Room Block Information

The expectation is that all individuals submitting a registration forms have supervisory approval. Individuals or programs must submit registration forms to <u>ORA-OTED-Retail@fda.hhs.gov</u> by the deadline to be considered (at least 90 days prior to the start of the course and have completed all prerequisites).

Shortly after your registration has been submitted, you will receive an e-mail acknowledging that your registration has been received and or if there were any omissions or inconsistences with your registration.

#### **Notification of Conditional Acceptance**

**Approximately 3 weeks after the registration deadline, notification of conditional acceptance** will be issued to those participants. Official acceptances are dependent on OTED's verification of prerequisite completion in the LMS.

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#### **Notification of Waitlist and Non-Acceptances**

Approximately **3 weeks** after the registration deadline, waitlisted course participants and those who were not accepted will be notified of their status. Waitlisted individuals will receive email notifications if their status has been changed from waitlisted to accepted.

#### **Notification of Acceptance**

Approximately **30 days** after the registration deadline, notifications of acceptance will be issued to accepted course participants. Selection is dependent on priority ranking, registration completion, and prerequisite completion.

Notifications of acceptance will be issued via email by the Training Officer for the course. This message will include the course announcement and agenda.

## **Prerequisite Completion Requirements**

All course prerequisites must be completed by the registration deadline. Failure to complete course prerequisites by the registration deadline will result in the course slot forfeited to the next waitlisted individual. The slot will not be reserved for an individual from the affected agency or organization. To self-check for 100% completion of prerequisites access the Pathlore and ComplianceWire LMS.

Transcripts can be viewed by logging into:

- Pathlore LMS at <a href="https://orauportal.fda.gov/stc/ora/">https://orauportal.fda.gov/stc/ora/</a> and selecting the last link (Transcript) on the left side of the screen. ComplianceWire LMS at <a href="https://www.compliancewire.com/CW3/Standard/Authentication/LogIn">https://www.compliancewire.com/CW3/Standard/Authentication/LogIn</a> and selecting "history"

**Need a Pathlore account?** Please fill out the <u>Pathlore Account Registration Form</u>. Select the Pathlore Account Request Form tab from column on the left, complete the form and select "submit by email" button. You will receive an email with a user id and temporary password.

- Not sure if have a Pathlore account? Pathlore job aids can assist users to navigate this learning management system (LMS). The job aid will assist with signing on, establish an User ID and password, password reset, finding your Pathlore user name (if you do not recall having an existing account), searching the course catalog, printing a transcript, and additional support.
- "Pathlore Job Aid for State/Local/Tribal/Territorial" can be found <u>here</u>.

Need a ComplianceWire account? ComplianceWire Login Instructions

# **Cancellations**

Please notify the <u>ORA-OTED-Retail@fda.hhs.gov</u> mail box and place in the Subject Line:

Cancellation/Course ID and Title/Course City and State/Course Month and Year **Example:** Cancellation/FD215 Managing Retail Food Safety/Dover, DE/October 2019

Please include the names of the individual(s) withdrawing from the course. The slot will not be reserved for an individual from the affected agency or organization.

#### **Travel and Lodging Funding Assistance**

Funding for SLTT stakeholder (not federal or DOD) travel, lodging, and per diem is available through the Association of Food and Drug Officials (AFDO) via a Cooperative Agreement with FDA. To request funding assistance, visit<u>http://www.afdo.org/retailstandards</u> and review the grant criteria for Category 3 Training Project subawards, and complete and submit an application by the relevant deadline. Please send funding related questions to <u>retailstandards@afdo.org</u>. The FDA OTED registration process is separate from AFDO's funding mechanism and is not part of the funding process.

## **OTED Food Related Web Courses on "Pathlore" LMS**

CC8001W Plumbing Controls for Commercial Food Establishments FD180W100 Pest Control in Food Establishments FD8004W Reduced Oxygen Packaging at Retail FD8005W Curing, Smoking, Drying of Meat, Poultry, Fish & Processing of Fermented Sausage FD8006W Custom Processing of Meats at Retail FD8007W Shellfish Tanks at Retail FD8009W Fermentation at Retail FD8008W Juicing at Retail CC8002W Pasteurization CC8003W Food Labeling **CC8010W** FDA Information Sharing CC8011W Communication Skills for Regulators CC8017W Data and Information Systems CC8018W Integrated Food Safety System **CC8019W** Inspections, Compliance & Enforcement **CC8020W** Investigation Principles CC8021W Regulatory Foundations CC8023W Biosecurity **CC8024W** Environmental Hazards CC8025W Professionalism **CC8026W** Public Health Principles CC8028W Biological Hazards CC8029W Allergens **CC8030W** Communication Skills

CC8031W Personal Safety CC8032W Sanitation Practices CC8033W HACCP CC8034W Imports CC8035W Sampling CC8036W Transportation CC8037W Jurisdiction CC8038W Labeling CC8039W Laws, Regulations, Policies, and Procedures CC8040W Preventive Controls CC8041W Recalls FD8000W Introduction to Food Packaging FD190W100 Introduction to Food Current Good Manufacturing Practice, Application, and Evidence Development FD190W101 Food cGMPs, Application, & Evidence Development Update FD202W100 Conducting Acidified Food Inspections FD225W100 Sprout Inspections for Regulators Web Course FD243W200 Shellfish Control of Harvest Evaluations FD249W200 Seafood HACCP Regulation FD255W100 Introduction to Preventive Controls for Food Safety Managers FD304W100 Conducting Low Acid Canned Food Inspections FD320W100 State Food Contract Audit Course (manufactured foods). FD326W100 Produce and Sprout Investigations for Regulators FD405W100 Aseptic Processing and Fill FD6000K Produce Production Video and PDF Library

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**FD6000R** Updated Biosecurity Measures for Resumption of Egg Facility Inspections Webinar

FD8000R GMP/Limited Scope Preventive Controls Inspections

FD8000W Introduction to Food Packaging

FD8001W National Shellfish Sanitation Program Overview (NSSP)

FD8002W Shellfish Growing Areas

FD8003W Shellfish Plant Sanitation

**FD8010W** Providing a Solid Foundation for a Hazard Analysis and Critical Control Points

FD8011W Introduction to Horticultural Production for Human Consumption

FD8012W Produce Safety Rule FD8013W Juice HACCP FD8014W Juice Processing Equipment FD8015W Conventional Cage Production (eggs) FD8016W Environmental Sampling in Manure Pits FD8017W Overview of the Egg Industry FD8018W Egg Sampling of Cage Housing Systems FD9000W Infant Formula Regulation Update FD9001W Sanitary Transportation of Human and Animal Food Rule

# OTED Food Related Web Courses on "ComplianceWire" LMS

MIC01 Food Micro Control 1: Overview of Microbiology MICO2 Food Micro Control 2A: Gram-Negative Rods MIC03 Food Micro Control 2B: Gram-Positive Rods & Cocci MIC04 Food Micro Control 3: Foodborne Viruses MIC05 Food Micro Control 4: Foodborne Parasites MIC06 Food Micro Control 5: Controlling Growth Factors MIC07 Food Micro Control 6: Control by Refrigeration and Freezing MIC08 Food Micro Control 7A: Control by Thermal Processing MIC09 Food Micro Control 7B: Control by Pasteurization MIC10 Food Micro Control 7C: Control by Retorting MIC11 Food Micro Control 8: Technology-based Food Processes MIC12 Food Micro Control 9: Natural Toxins MIC13 Food Micro Control 10: Aseptic Sampling MIC14 Food Micro Control 11: Good Manufacturing Practices MIC15 Food Micro Control 12: Cleaning and Sanitizing FDAFC02 Food Code Chapter 1: Purpose and Definitions FDAFC07 Food Code Chapter 2: Supervision FDAFC03 Food Code Chapter 3: Part I FDAFC05 Food Code Chapter 3: Part II FDAFC06 Food Code Chapter 3: Part III FDAFC08 Food Code Chapter 4: Part I FDAFC10 Food Code Chapter 4: Part II FDAFC04 Food Code Chapter 5: Water, Plumbing & Waste

FDAFC09 Food Code Chapter 6: Physical Facilities **FDAFC01** Food Code Chapter 7: Poisonous & Toxic Materials FDAFC11 Food Code Chapter 8: Enforcement & Annex 1 FI01 Foodborne Illness Investigations 1: Collecting Surveillance Data **FI02** Foodborne Illness Investigations 2: Beginning an Investigation FI03 Foodborne Illness Investigations 3: Expanding the Investigation FI04 Foodborne Illness Investigations 4: Conducting a Food Hazard Review FI05 Foodborne Illness Investigations 5: Epidemiological Statistics FIO6 Foodborne Illness Investigations 6: Final Report **TI01** Traceback Investigations 1: Introduction **TI02** Traceback Investigations 2: Point-of-Service Investigations **TI03** Traceback Investigations 3: Distributor Investigations **TI04** Traceback Investigations 4: Traceback of Eggs & Other Commodities **TI05** Traceback Investigations 5: Concluding the Investigation and Reporting the Results FDA01 Food and Drug Law: FDA Jurisdictions FDA02 Food and Drug Law: Prohibited Actions FDA03 Food and Drug Law: Judicial Actions FDA04 Food and Drug Law: Criminal Acts Violations FDA05 Food and Drug Law: Imports and Exports FDA27 Interviewing Techniques FDA46 Courtroom Testimony