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DEPARTMENT OF Agriculture



# Risk-Based Inspection Methods in Retail

Course ID: FD218 Class ID: 80298 CEUs: 2.20

March 12-14, 2019

Laramie County Community College (LCCC)

Pathfinder Building, Room #108

1400 E College Dr.

Cheyenne, WY 82007



## Course Description

This workshop builds upon concepts learned in FD215 Managing Retail Food Safety and is designed to further enhance the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections.

Topics include:

- Key terms, applicable laws/policies, and necessary equipment
- Food microbiology
- Three common food preparation processes and their associated hazards and control measures
- Communication techniques related to risk-based inspections including establishing rapport, active listening, asking strategic questions, and oral versus print culture communication styles
- Strategies used to focus the inspection, set priorities, and determine inspection flow
- Differences between assessing code compliance and active managerial control (AMC) of foodborne illness risk factors during inspections and the reasons why assessing AMC is essential to public health
- Techniques for determining code compliance and AMC of foodborne illness risk factors
- Determining the most appropriate immediate corrective actions for out-of-control foodborne illness risk factors
- Determining the most appropriate long-term intervention strategies for out-of-control risk factors.

## Course Pre-Requisites

- Successful completion of the FD112 Food Code (face-to-face or on-line) course or equivalent mastery (Online courses can be located in ORAU through ComplianceWire. The course codes are: FDAFC02, FDAFC07, FDAFC03, FDAFC05, FDAFC06, FDAFC08, FDAFC10, FDAFC04, FDAFC09, FDAFC01, FDAFC11)
- All Level 1 courses in Standard 2 of the Voluntary National Retail Food Regulatory Program Standards (microbiology, communication skills, public health principles, etc.)
- Read Annex 4 and 5 of the 2013 FDA Food Code
- Completion of the Communication Skills for Regulators web-based course. This course can be accessed at

<https://www.accessdata.fda.gov/ORAU/CommRegulators/indexMenu.htm>

**\*\*Must be completed prior to January 25, 2019. FDA will verify that it all prerequisites have been completed prior to approval of taking the course.**

March 12<sup>th</sup> and 13<sup>th</sup> 8 am – 5pm

March 14<sup>th</sup> 8 am to Noon

Morning and afternoon snacks will be provided

Lunch on Your Own - LCCC has a nice cafeteria and Café onsite

Name: \_\_\_\_\_ Email: \_\_\_\_\_

Work Address: \_\_\_\_\_

Agency/Organization/Division: \_\_\_\_\_ Position Title: \_\_\_\_\_

Registration Fee: \$25.00  
Make Checks Payable to:  
Wyoming Food Safety Coalition

Mail Registration with  
payment to:  
Wyoming Dept. of AG  
Attn: CHS  
2219 Carey Ave  
Cheyenne, WY 82002

Contact Person:  
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Registration deadline: January 25, 2019

Revised 12/10/18