

TRAINING OPPORTUNITIES FOR CONNECTICUT CERTIFIED FOOD INSPECTORS

Recertification Training for Certified Food Inspectors Fall 2012

(6 Contact hours toward recertification)

Training will include review of important food establishment inspection issues and investigation techniques. Topics will tentatively include: recent foodborne outbreaks, risk factor violation identification, and more.

Register through **TRAINConnecticut** at <https://ct.train.org>
Additional information provided on the Train Connecticut website

Session Sites:

1. **CT DEP- Kellogg Environmental Center** Wednesday, October 17, 2012
8:30 am to 4:00 pm (65 seats) 500 Hawthorne Avenue, Derby
2. **Connecticut Dept. of Public Health** Monday, October 22, 2012
8:30 am to 4:00 pm
(75 seats) 410 Capitol Avenue, Hartford, Building 470, Conference Rm. C
3. **UCONN Cooperative Extension, Torrington** Thursday, November 1, 2012
8:30 am to 4:00 pm
(75 seats) Torrington Office, 843 University Drive, Torrington
Cosponsored by the Torrington Area Health District
4. **Yantic Fire Training Center** Thursday, November 15, 2012
8:30 am to 4:00 pm
(75 seats) 151 Yantic Rd., Yantic

Registration starts at 8:00 am

January 2013: *Connecticut Food Inspector Training for New Personnel*

This 5-day course is offered as part of the Environmental Health Training Program cosponsored by the Connecticut Department of Public Health and Southern Connecticut State University, School of Public Health. The Food Inspector segment of the training course starts on January 9, 2013 and concludes on February 13, 2013 with a written exam. For more information about the course including registration procedure and fees go to http://www.southernct.edu/public_health/environmentalhealthtrainingprogram/

April 10 & 11, 2013

FDA Training Course # FD218 Risk Based Inspections

This is a new FDA course designed to further enhance the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections. Topics include:

- Differences between determining code compliance and active managerial control (AMC) during inspections and the reasons why assessing AMC is important
- How to maximize the effectiveness of routine inspections to assist retail and foodservice operators with achieving active managerial control over foodborne illness risk factors
- Strategies for prioritizing limited time during inspections to effectively assess the active managerial control of foodborne illness risk factors
- Using inspectional observations, science, and Hazard Analysis and Critical Control Point (HACCP) principles to determine the most appropriate on-site and long-term corrective actions for out-of-control risk factors
- Enhancing communication and in-service training during inspections to improve understanding and more effectively motivate behavior change,

Target Audience: Federal, state, and local regulators conducting inspections of retail food and foodservice establishments

Prerequisite: FD215 Managing Retail Food Safety (or equivalent mastery of concepts), Read Annexes 4 and 5 of the *2009 FDA Food Code*

Location: CT Dept. of Public Health, Hartford, CT

Contact Hour Credits: Under review

Course Duration: 2 days

Enrollment: Per FDA - Enrollment is limited to 50

Registration information – To be posted in 2013