

Ohio Department of Agriculture Division of Food Safety

Food Safety Training Programs

Revised (January 12, 2004)

I. Food Product Labeling - Long Version

Course Description: This course was developed for local regulatory officials, sanitarians, and retail food establishment employees. This course is designed to explain the application of labeling requirements at the retail level in concert with the Ohio Uniform Food Code (Chapter 3717-1 Ohio Administrative Code), the U.S. Food and Drug Administration and the U.S. Department of Agriculture regulations.

The course is presented in an electronic slide format and includes a practical exercise on how to create a label.

Those completing the course will be able to better comprehend the labeling requirements and apply this information into their daily duties as an inspecting sanitarian or a retail food establishment operator.

This course is approved by the Sanitarian Registration Board for CEU Credits: 4.5 Hrs

II. Food Product Labeling – Short Version

Course Description: This course was developed for local regulatory officials, sanitarians, and retail food establishment employees. This course is designed to explain the application of labeling requirements at the retail level in concert with the Ohio Uniform Food Code (Chapter 3717-1 Ohio Administrative Code), the U.S. Food and Drug Administration and the U.S. Department of Agriculture regulations.

This abbreviated course is presented in an electronic slide format but unlike the long version of this course, it does not include the practical exercise on how to create a label.

Those completing the course will be able to better comprehend the labeling requirements and apply this information into their daily duties as an inspecting sanitarian or a retail food establishment operator.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2.5 hrs.

III. Ohio Administrative Code 901:3-4 Rules

Course Description: This course is designed to train local health department sanitarians on the aspects of the administrative rules pertaining to retail food establishments. The rules that are discussed pertain to the embargo of food; the “tagging” of equipment; collection of samples; maintenance of records pertaining to variances or HACCP; enforcement support; and dispute mediation.

This program is designed to be presented in lecture format with handout materials and ample time is allotted for questions and answers. Those completing this course will have a better understanding of the application of these administrative rules.

This course is approved by the Sanitarian Registration Board for CEU Credits: 5.5 hrs.

IV. Reduced Oxygen Packaging

Course Description: This course was developed for local regulatory officials, sanitarians, and retail food establishment employees to provide them with a better understanding of the processes, methods, and equipment employed to produce a safe product in a reduced oxygen environment.

This program is presented in an electronic slide format with handouts.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2.5 hrs.

V. HACCP

Course Description: This course was developed for local regulatory officials, sanitarians, and retail food establishment employees. The course explains the HACCP concepts including critical control points, critical limits, verification and record keeping. It is designed to help attendees identify food safety control measures that prevent, reduce, or eliminate the risks identified through hazard analysis.

This course is presented in an electronic slide format along with handouts and an exercise on developing a HACCP plan.

This course is approved by the Sanitarian Registration Board for CEU Credits: 5 hrs.

VI. Microbrewing

Course Description: This course is designed to provide the local health department sanitarian with an overview of the principles of microbrewing. The course is based on general information regarding the process, steps and sanitation concerns associated with the microbrewing of beer.

This course is presented in a lecture format with audio visual aids.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2 hrs.

VII. Inspection Report Writing

Course Description: This course was developed for local health department sanitarians to explain and demonstrate the proper way to use the inspection forms, prepare the written report, and clearly and concisely document inspection findings. This course also includes “role playing techniques” to help the sanitarian understand how to establish an open communication with the management of a retail food establishment.

This program is presented in an electronic slide format and supplemented with overheads. There are group exercises with scenarios to identify violations and document them in a written report. After completing the course, the sanitarian should be able to write a thorough and complete inspection report.

This course is approved by the Sanitarian Registration Board for CEU Credits: 4 hrs.

VIII. Transportation Accidents

Course Description: This course was developed to explain the role and responsibility of the Ohio Department of Agriculture in accident situations that involve food products. It is designed to provide sanitarians and other first responders with a general understanding of what role they may play in such a situation. It also provides background information on the procedures ODA follows and explains the roles of the state highway patrol and other law enforcement agencies in ensuring the proper handling of the food products after such an accident.

This program is presented in an electronic slide format.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2.25 hrs.

IX. Ethnic Foods

Course Description: This course was developed to provide guidance and insight for the local health department sanitarian that may inspect ethnic retail food establishments. The course is designed to provide the sanitarian with tips when communication may be a barrier. The program includes information on identifying approved sources and the different varieties of ethnic foods.

This program is in an electronic slide format and includes other visual aids.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2 hrs.

X. Disasters

Course Description: This course was developed for local regulatory officials, sanitarians, and retail food establishment employees. It explains methods and procedures to use in response to food safety issues that occur in the aftermath of fires, floods, tornados, and power outages.

The program is presented in an electronic slide format with handouts.

This course is approved by the Sanitarian Registration Board for CEU Credits: 2.5 hrs.

XI. Meat Nomenclature – Stable to Table

Course Description: This course was developed for local health department sanitarians and retail food establishment employees. The course is designed to provide the participants a clear understanding of the terminology and nomenclature applied in the identification of the various cuts of meat products found at the retail level. Upon the completion of the course the participants should be able to assess whether or not meat products are classified properly in accordance with USDA and ODA.

This course is presented in an electronic slide format and includes a meat identification exercise.

This course is approved by the Sanitarian Registration Board for CEU Credits: 3.0 hrs.