

## Description of Educational Programs and Workshops Available from the ODA Division of Food Safety

### Cottage Foods 1.0 CEU

Food program sanitarians will learn what types of foods are cottage foods and the types of foods that are not permitted to be cottage foods. Food program sanitarians can apply this knowledge during their inspections of retail food establishments, farmers market stands, festivals, and other locations where cottage foods may be sold.

### Ohio Bakeries 1.5 CEUs

This presentation provides public health sanitarians with useful information about bakeries that are permitted by law: Cottage Food Production Operation Bakeries, Home Bakeries, Retail Bakeries, and Wholesale Bakeries. You will learn the unique features of the bakeries, labeling requirements, licensing, who determines the license fees, and where the products can be offered to sale for each type of bakery.

### Acidification of White Rice 2.0 CEUs

The presentation covers the steps for acidifying white rice, Sanitation Standard Operating Procedures and the application of Hazard Analysis and Critical Control Principles for the process. This includes the firm's recordkeeping practices and cooling procedures for finished product.

### Microbreweries 2.0 CEUs

This power point presentation is designed to provide food program sanitarians with basic information about Micro Brewing. It addresses terms, ingredients, and equipment common to the industry. Attendees that inspect micro brewery operations should have a better understanding of the brewing process.

### Questions to Ask in a Retail Food Establishment Program 2.0 CEUs

The presentation helps sanitarians to develop questions to prompt a dialog with establishment personnel rather than a yes or no answer. Questions are designed to address areas of concern such as routine food safety practices or employee health. Program attendees should be able to ask the questions needed to determine code compliance.

### Short Labeling 2.25 CEUs

This program address labeling requirements and guidelines for products produced in a retail food establishment. It includes the basic components of a label, declaration of allergens, nutritional labeling, and fresh juice labeling. The program focuses on the practical application of retail labeling in situations the sanitarian may encounter during an inspection. This includes guidance for verifying the label of a food item produced on site.

### Meat Room Equipment 2.5 CEUs

This program addresses the equipment commonly found in food facilities that process raw animal foods. It teaches food program sanitarians how to inspect the equipment and where common trouble spots are located. It examines the individual pieces of meat room equipment that are clean and disassembled for cleaning.

### Process Review Inspection 2.5 CEUs

This power point presentation teaches food program sanitarians how to fill out a Process Review Inspection Report for a retail food establishment. It addresses risk levels and inspection frequency for firms that need a Process Review Inspection. The program points out the need to question the person in charge about food handling procedures to identify those that will require a Process Review Inspection. Instructors will explain each component of the Process Review Inspection Form. Attendees will participate in an exercise that will give them an opportunity to demonstrate their report writing skills.

### ROP Without a Variance 2.5 CEUs

Food Program Sanitarians attending this training will gain a greater understanding of the how to apply paragraph 3717-1-03.4(K) Reduced Oxygen Packaging without a Variance, Criteria. The program addresses the five types of reduced oxygen packaging procedures described in paragraph 3717-1-03.4(K) of the *Ohio Uniform Food Safety Code*. The program also addresses the pertinent science behind this code provision, offer examples of HACCP Plans and show some of the equipment that is unique to these processes.

### Variances 2.5 CEUs

This program will help food program sanitarians determine when a food handling procedure will need a variance. It will explain the general process this division uses to issue a variance. It will address how to use the Variance Review Inspection Report Form. Attendees will be asked to complete a Variance Review exercise.

### 901:3-04 Retail Food Establishment Administrative Rules 2.75 CEUs

New food program sanitarians will increase their understanding of the administrative rules for the retail food establishment program. The program covers each paragraph of Chapter 901:3-4 of the Ohio Administrative Code addressing topics such as licensing, approval of facility layout and equipment specifications, appealing licensing actions, complaint procedures, dispute mediations, embargo of food, cease use for equipment, and record keeping requirements.

### Exempt Farmers Market and Excluded Operations Program 3.5 CEUs

The program has three components. Part one explains the exemptions available to stand operators at a Farmers Market that is registered with the Director of Agriculture. Food program sanitarians will learn how to determine when farmers' market stands should be licensed as a retail food establishment and when the Ohio Department of Agriculture should inspect it. Part two explains the Retail Food Establishment Exemptions provided in Section 22 of the Chapter 3717 of the Ohio Revised Code. Part three explains the Food Service Operation Exemptions provided in Section 42 of the Chapter 3717 of the Ohio Revised Cod

### Facility Review Program 3.5 CEUs

The program addresses the regulations and rules that set the criteria for when and how health departments need to conduct a Facility Layout and Equipment Specifications Review. The program makes recommendations for the submission and review of documents, approval of blue prints and equipment specifications as well as the final inspection.

### Facility Layout and Equipment Specification Review Workshop 4.5 CEUs

This presentation addresses the regulations and rules that set the criteria for when and how health departments need to conduct a Facility Layout and Equipment Specifications Review. The program makes recommendations for the submission and review of documents, approval of blue prints and equipment specifications as well as the final inspection. There will be a workshop component regarding the blueprints.

### Basic Labeling 4.75 CEUs

The presentation is a combination of lecture and workshop. Attendees will learn:

- o Labeling requirements and guidelines for products produced in a retail food establishment. This includes the basic components of a label, declaration of allergens, nutritional labeling, fresh juice labeling.
- o Practical application of labeling requirements in situations the sanitarian may encounter during an inspection. This includes guidance for verifying the label of a food item produced on site.
- o Workshop: Attendees will be given the opportunity to develop a label for a self serve, packaged food product. Each group will be given a different label to create. Every group will present their label to the attendees. Solutions will be discussed. This format is designed to encourage attendees to ask questions and develop a better understanding of the application of labeling requirements.

### Standard Inspection Workshop 4.75 CEUs

This course teaches food program sanitarians how to document violations identified during an inspection of a FSO or RFE. The course:

- o Provides an overview of the statutes that give health department sanitarians the authority to conduct an inspection and the proper forms for documenting the inspection findings.
- o Provides the characteristics of a good inspection report and examples.
- o Provides criteria for writing the violation statement: code reference, observed violation, corrective action and the public health reason if applicable.
- o Explanation of the inspection report form.
- o Attendees will write up violations using the criteria provided in the course.
- o They will present their violation statements to the group for discussion.