



INTERNATIONAL
FOOD PROTECTION
TRAINING INSTITUTE
A FORMER ACS/CPFTI/USDA CENTER

Training in an Integrated Food Safety System

WAFDO – 2011

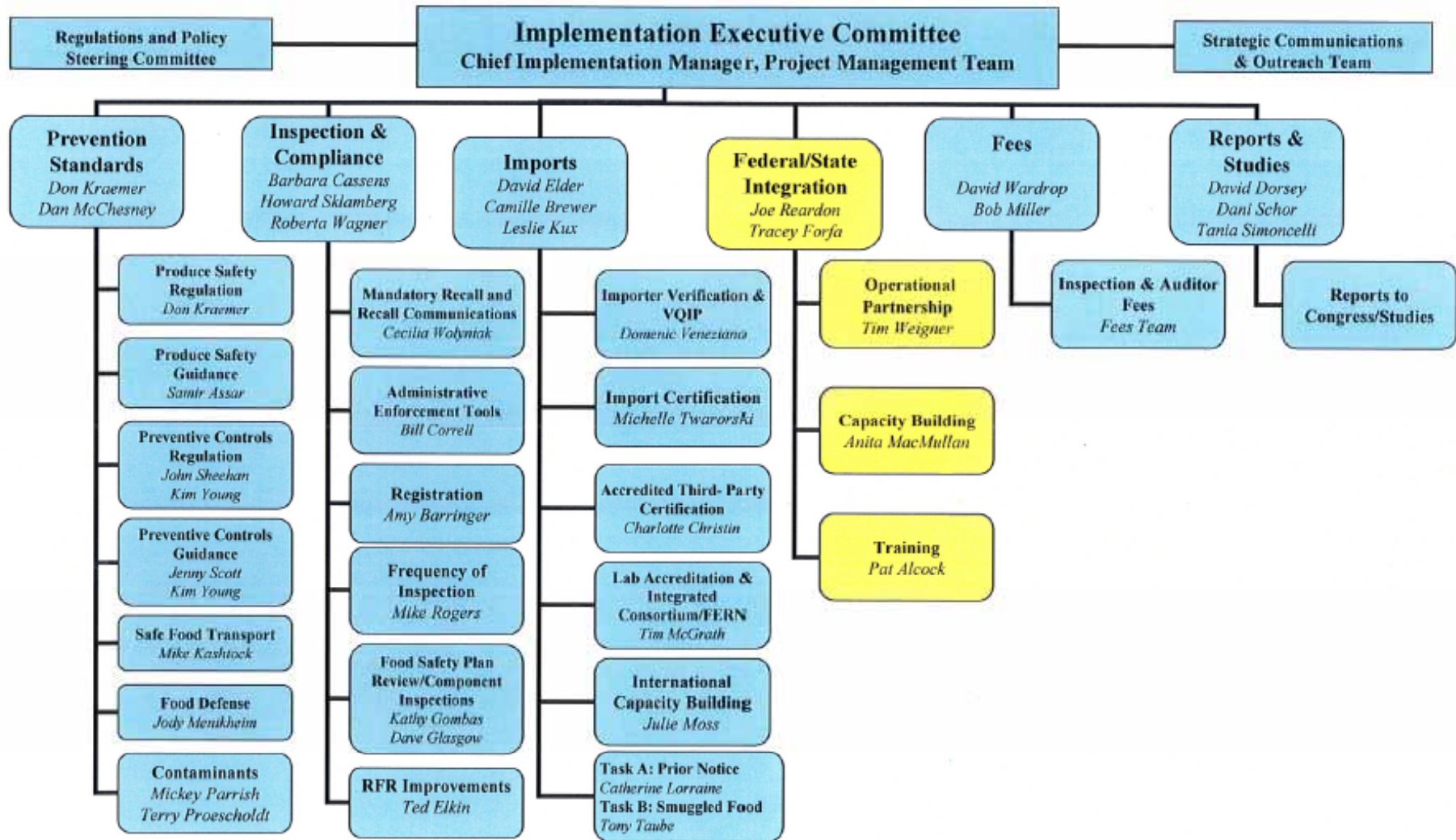
Integrated National Food Safety System

- 50 State Meeting - 1998
- FDA Food Protection Plan - 2004
- 50 State Meeting – 2008
- GWU Report – “Enhancing Roles of State & Local...”
- FDA Internal & External Workgroups
- White House Working Group
- 2011 Food Safety Modernization Act

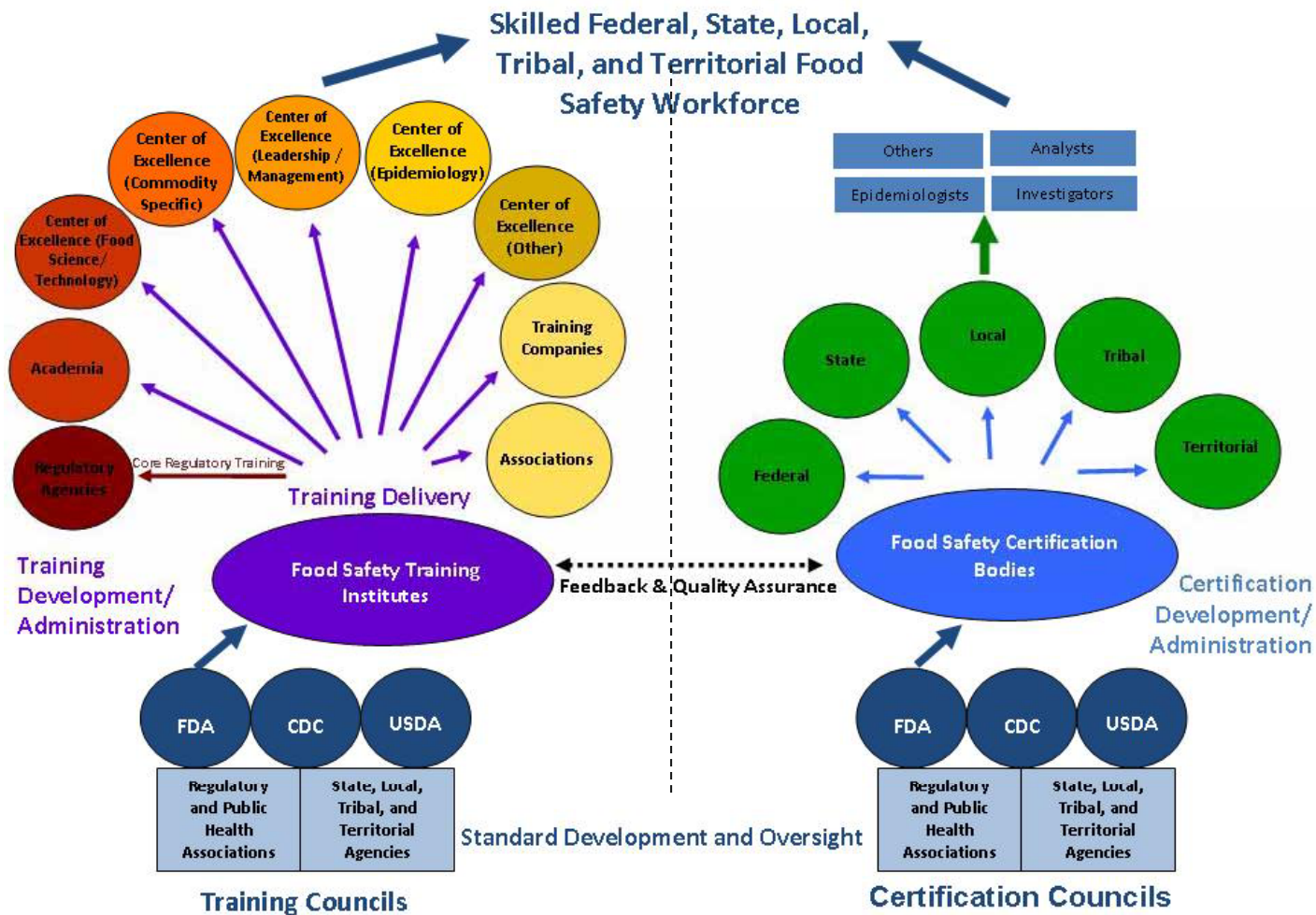




FSMA Implementation Plan



FDA Training and Certification System



IFPTI Role In Building IFSS Training Infrastructure



Specific Aim #1

Develop and deliver standards-based training programs not currently offered through a Curriculum

Specific Aim #2

Develop a Training Network to provide technical, management, and leadership training to regulatory and public health officials

Specific Aim #3

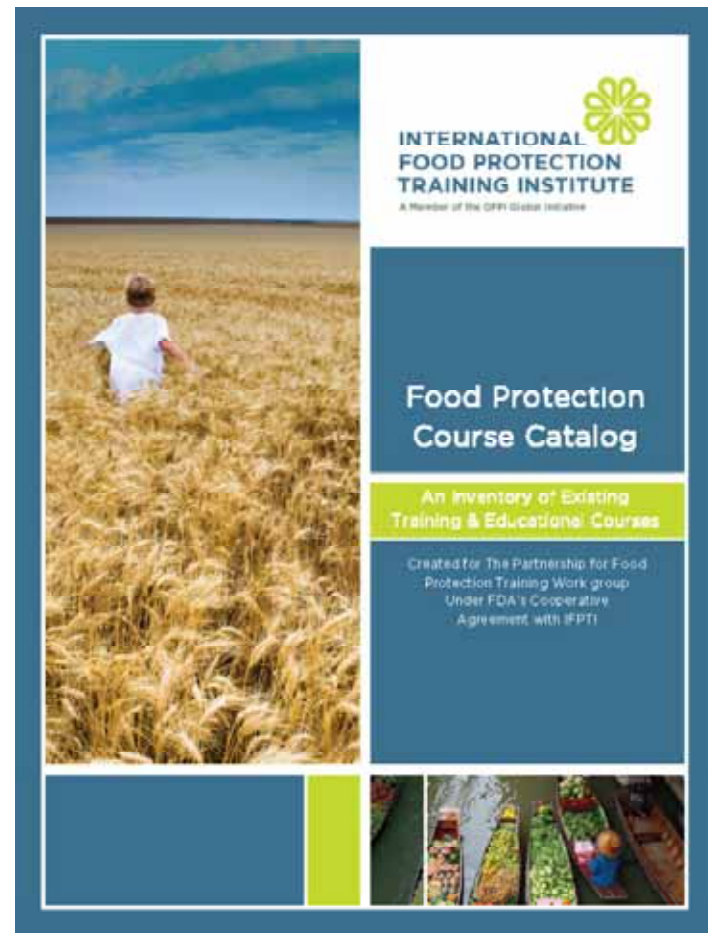
Serve as a hub for the administration of the Training Network

Specific Aim #4

Build an Instructor Cadre

Food Safety Course Inventory

Over 700 existing courses
identified and classified



Challenges - Existing Courses:

- Lack standardization
- Availability
- Consistency
- Lack peer review
- Updating to current policies
- Duplication
- Contradictions



There are no standards in place for food protection course development, determining course needs, setting priorities, etc.

Knowledge, Skills, Abilities

Education – knowledge base

Training – skills development

Employee Development - growth of skills and abilities through conscious and unconscious learning

Development includes education and training as well as:

- Coaching
- Observing
- Mentoring



Building a National Food Protection Curriculum

Certificate and CEU Issuance (IACET/ANSI)																							
Leadership (Leadership) L4 - 4000	Professional Level Program Certificates																						
	Advocacy	Budget	Change Management	Continuity of Operations	Human Resource Management	Legislative Affairs	Policy Making	Public Relations	Resource Leveraging	Risk Analysis (Management & Communication)	Stakeholder Support	Train the Trainer	Executive Program	Leadership Program									
Technical Specialist: (Master) L3 - 3000	Animal Drugs	BSE Investigations	Medicated Feed/Non-Medicated Feed	Rendinger Plants	Shellfish	Tissue Residue	Affiliated Foods	Aspic Processes, Biotechnology and Nanotechnology	Dietary Supplements	Economic Adulteration	Infant Formula				Juice HACCP	Low Acid Canned Food	Medical Foods	Pasteurization	Seafood HACCP	Web Site Reviews	Specialized Process	Standardization	
	Unprocessed Concentration				Electives		Manufactured Concentration						Electives		Retail Concentration	Electives							
	Audit	Food Defense Vulnerability Assessment (Carver Plus Shock, etc)				Food Emergency Response (ICS)				Risk Analysis		Electives				Research Design	Statistical Analysis						
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	Professional Level Program Certificates																						
	Aquaculture	Dairy	Food Animals (Eggs)	Produce (Sprouts, Leafy Green Vegetables)	Shellfish	Additives	Animal Food Processing	Community-Specific	Feed	Food	Milk or Milk Products	Meat & Poultry	Pasteurization	Seafood/Shellfish	Active Managerial Control	Catering	Cottage Foods	Food Preparations Techniques	Food Service	Grocery	Plan Review	Retail HACCP/ Variance	Vending, Temp., Other
	Unprocessed Concentration			Electives		Manufactured Concentration (labeling, etc)				Electives		Retail Concentration (labeling, etc.)						Electives					
Good Agricultural Practices (GAPs)				Allergens				Food Processing & Preservation				Food Salvage & Disposal				Ingredients & Additives		Imports		Formula Review			
Communication Skills	Epidemiology, Food Borne Illness Investigation & Response	Food Defense & Emergencies (ICS)		Food Safety Programs		(HACCP, GMPs, GAPs, GMPs, SOPs, Personal Health and Hygiene, Sanitary Design and Construction)		Food Transportation		Investigation, Sampling Techniques, & Laboratory Methodology		Law		Professional (soft) Skills (EG time management, etc)		Risk Analysis (Management, Assessment, & Communication)		Science & Technology		Traceability & Recalls			
Integrated Food Safety System														Fellowship in Food Protection		Annual Updates		Emerging Issues					
Entry Level: (Knowledge) L1 - 1000	Professional Level Program Certificates																						
	Unprocessed Foundations			Manufactured Foundations				Feed Only						Retail Foundations									
				Allergens (ORAU)	Labeling (ORAU) Manufactured & Feed	Food Defense Awareness (ORAU)		Environmental Health Safety (ORAU)		Inspections, Compliance & Enforcement (ORAU)				Sampling (ORAU)									
	Integrated Food Safety System Orientation																						
Jurisdiction																							
Employee Safety																							
Communication Skills		Epidemiology (Not in Feed)			HACCP		Microbiology (not in Feed)		Prevailing Statutes, Regulations & Ordinances				Public Health Principles										
(ORA-U Level I - Feed, Milk & Local, Shellfish, Standard 2: Manufactured, Retail)																							

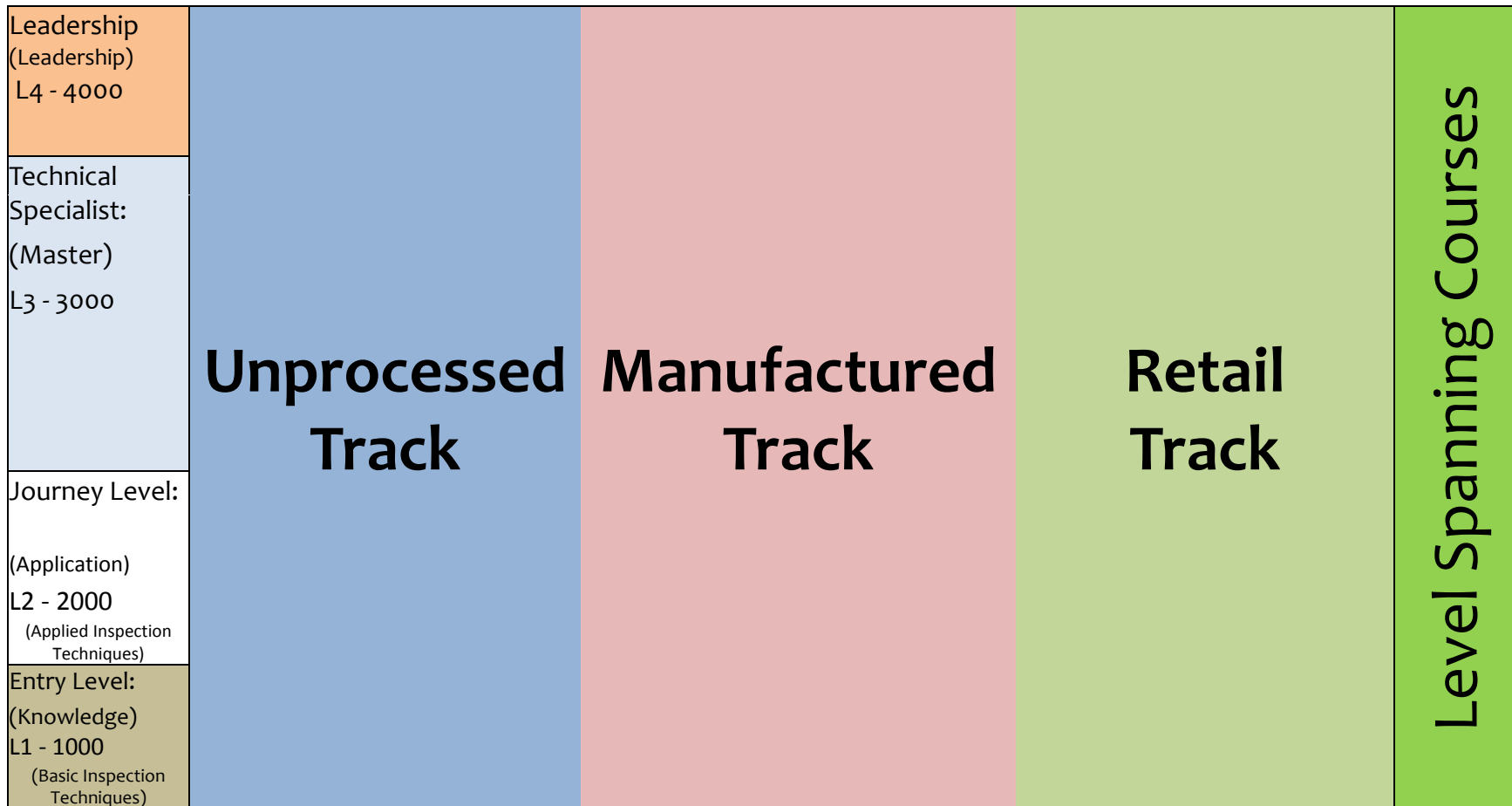
Career-Spanning, Professional Levels

Leadership (Leadership) L4 - 4000	Leadership Level
Technical Specialist: (Master) L3 - 3000	Technical Specialist Level
Journey Level: (Application) L2 - 2000 (Applied Inspection Techniques)	Journey Level
Entry Level: (Knowledge) L1 - 1000 (Basic Inspection Techniques)	Entry Level

Consider the Food Protection Community

Certificate and CEU Issuance (IACET/ANSI)									
		Program Certificates							
Leadership (Leadership) L4 - 4000		Epidemiology	Food Regulatory	Environmental Health	Homeland Security	Laboratory	Veterinary		Leadership (Leadership) L4 - 4000
Technical Specialist: (Master) L3 - 3000								Technical Specialist: (Master) L3 - 3000	
Journey Level: (Application) L2 - 2000								Journey Level: (Application) L2 - 2000	
(Applied Inspection Techniques)								(Applied Inspection Techniques)	
Entry Level: (Knowledge) L1 - 1000								Entry Level: (Knowledge) L1 - 1000	

Professional Tracks

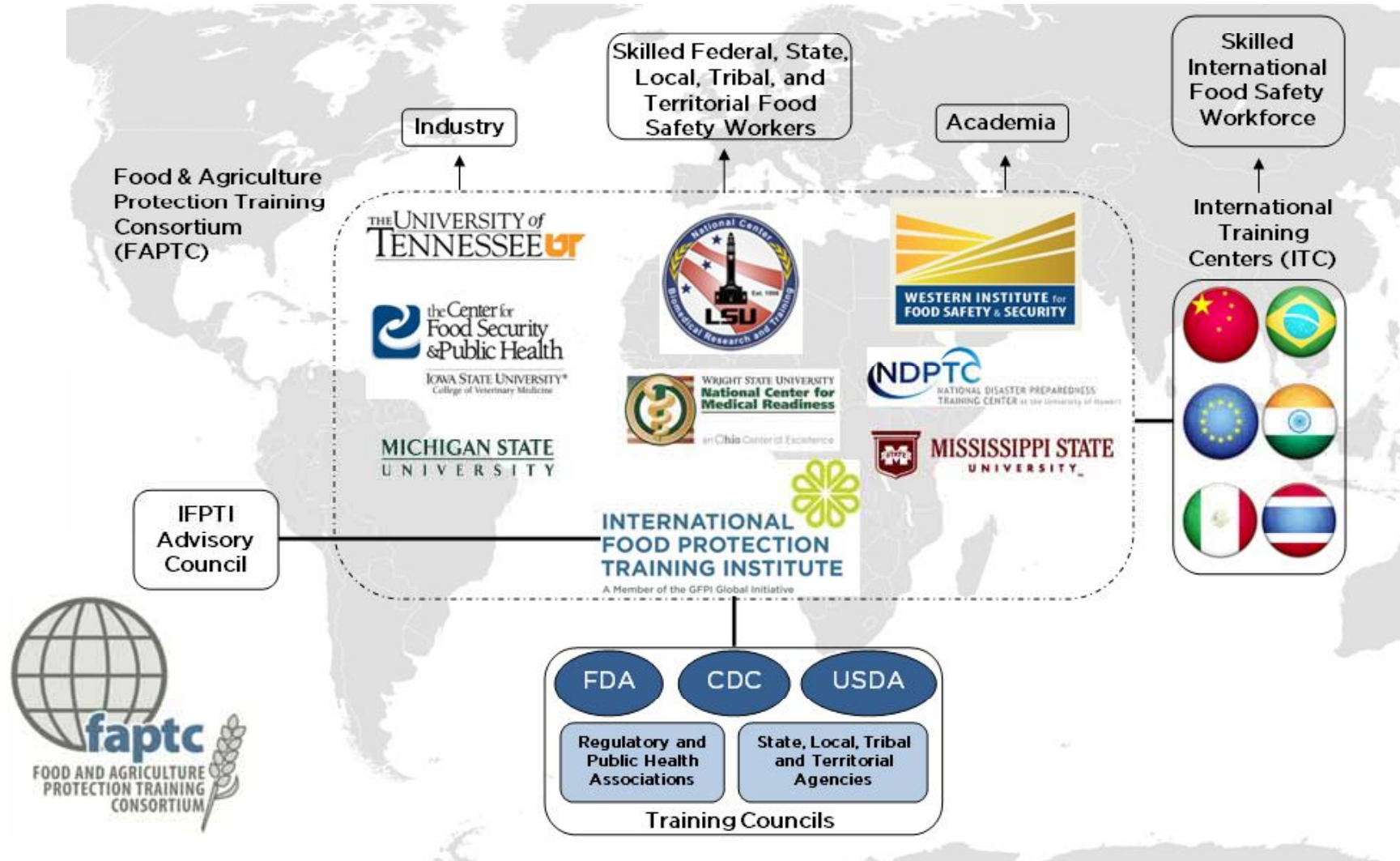


Professional Level Spanning Courses

<p>Leadership (Leadership) L4 - 4000</p>	<p>Spanning Courses</p>			<p>Level Spanning Courses</p>
<p>Technical Specialist: (Master) L3 - 3000</p>	<p>Unprocessed Track</p>	<p>Manufactured Track</p>	<p>Retail Track</p>	
	<p>Spanning Courses</p>			
<p>Journey Level: (Application) L2 - 2000 <small>(Applied Inspection Techniques)</small></p>	<p>Unprocessed Track</p>	<p>Manufactured Track</p>	<p>Retail Track</p>	
	<p>Spanning Courses</p>			
<p>Entry Level: (Knowledge) L1 - 1000 <small>(Basic Inspection Techniques)</small></p>	<p>Unprocessed Track</p>	<p>Manufactured Track</p>	<p>Retail Track</p>	
	<p>Spanning Courses</p>			



Food & Agriculture Protection Training Consortium



Key Deliverables

- Establish a learning management system
- Create a common registration system/ house student data
- Identify quality standards for instructors
- Build instructor capacity
- Set certification paths through program certificates



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Welcome, Alan Kaml

Absorb Anywhere provides access to online courses, classroom training and certificates.

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- My Courses
- Add New Course
- My Resources
- My Transcripts
- My Calendar
- Log Out

My Courses



Review details on your assigned courses, current registrations and completed courses

Add New Course



Register for courses

My Transcripts



View your record of completed courses and print certificates

My Resources



Find additional resources for your learning and development

My Calendar

February 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

Message Board



Click here to view system messages

Course and Instructor Development

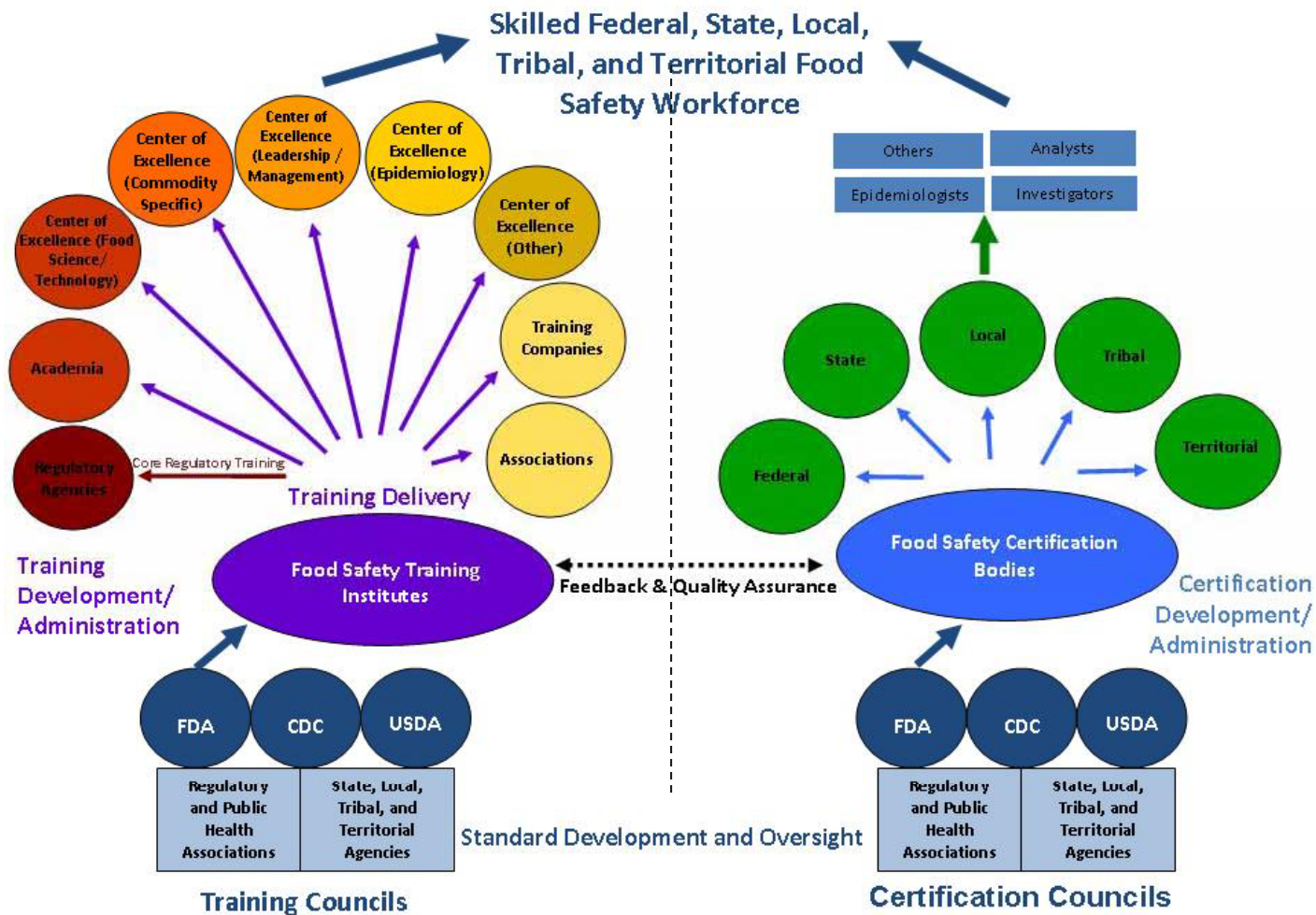
- DHRD – redoing FD150, FD151, FD152
- IFPTI – redoing FD170 (Applications of Basics...._)
 - Will be ready in October
 - Survey



Industry Involvement

- Subject matter expertise
- Industry instructors
- Industry employee training in same, standardized courses
- Industry courses can be included in curriculum
- Training in industry facilities (or remotely)
- 3rd party auditors
- International efforts tied to domestic standards

FDA Training and Certification System



National Curriculum

Certificate and CEU Initiative (ACFT/ANSI)	
Leadership (Bachelor's) LA - 4000	<p>Professional Level Program Certificates</p> <p>Advocacy, Budget, Change Management, Continuity of Operations, Human Resource Management, Legislative Affairs, Policy Making, Public Relations, Resource Leveraging, Risk Analysis (Management & Communications), Stakeholder Support</p>
Technical Specialist (Master) L3 - 3000	<p>Professional Level Program Certificates</p> <p>Food Defense Vulnerability Assessment (Carver Plus Stock, etc), Food Emergency Response (FES), Statistical Analysis, Risk Analysis</p>
Journey Level (Apprentice) L2 - 2000	<p>Professional Level Program Certificates</p> <p>Unprocessed Concentration, Manufactured Concentration, Retail Concentration</p> <p>Good Agricultural Practices (GAPs), Adulterants, Food Salvage & Disposal, Food Transportation, Formula Review</p> <p>Communication Skills, Epidemiology, Foodborne Illness Investigation & Response, Food Defense & Emergencies (FDE), Food Ingredients, Processing & Packaging, Food Safety Programs (HACCP, GMP, GAP, GHP, SSOP, Personal Health and Hygiene, Sanitary Design and Construction), Investigations, Sampling Techniques, & Laboratory Microbiology, Nutrition Labeling, Professional (Soft) Skills (Effective Management, etc.), Risk Analysis (Management, Assessment, & Communications), Science & Processing Technology, Traceability & Recalls</p>
Entry Level (Technician) L1 - 1000	<p>Integrated Food Safety System</p> <p>Professional Level Program Certificates</p> <p>Unprocessed Foundations, Manufactured Foundations, Retail Foundations</p> <p>Integrated Food Safety System Orientation, Substitution</p> <p>Essential Skills, Basic Core Courses (DNA-U Level 1)</p>

Course Certificates

Program Certificates

Certification & Standards

CEUs

Maintenance requirements

Hours on the job

Standardization

Professional Certification



FDA Certification Process

- ISO/IEC 17024 Conformity assessment -- requirements for bodies operating certification of persons
- Build body of knowledge and skills
- Define certificant population
- JTA study and test development
- Certification across systems and sectors

FDA Job Task Analyses

- Feed
- Seafood
- Manufactured Food
- Retail Food
- Milk
- Produce
- Shellfish
- Auditors
- LACF



Applied Science, Law, and Policy: Fellowship in Food Protection

Inaugural course kicked-off

August 30, 2010



2011 Fellows & Mentors

Davis, Shana	Lexington-Fayette County Health Dept. (KY)	Corby, Joe
DeMarco Shaw, Kristin	City of Portsmouth Health Dept. (NH)	Sevchik, Jim
Godwin, Jennifer	N. Carolina Dept. of Ag. & Consumer Svcs.	Smoak, Cameron
Hill, Roxanne	NY State—Dept. of Ag. & Markets (NYSDAM)	Sowards, Dan
Horne, Karla	Michigan Department of Agriculture	Steinhoff, Steve
McNeill, Aaron	Indian Health Services (OK)	Smoak, Cameron
Morris, Brenda	FL Department of Ag. & Consumer Svcs.	Sevchik, Jim
Nielsen, Craig	Georgia Department of Agriculture	Corby, Joe
Rheinhardt, Courtney	VA Department of Ag. & Consumer Services	Sowards, Dan
Robison, Alice	Northeast Tri-County Health Dept. (WA)	Steinhoff, Steve
Taylor, Jodi	Ohio Department of Agriculture	Brown, Joanne
Thompson, Shane	State of Wyoming Department of Agriculture	Bruce, Charlene
Wolf, Jennine	Washington Co. Environ. Health Dept. (IA)	Smoak, Cameron

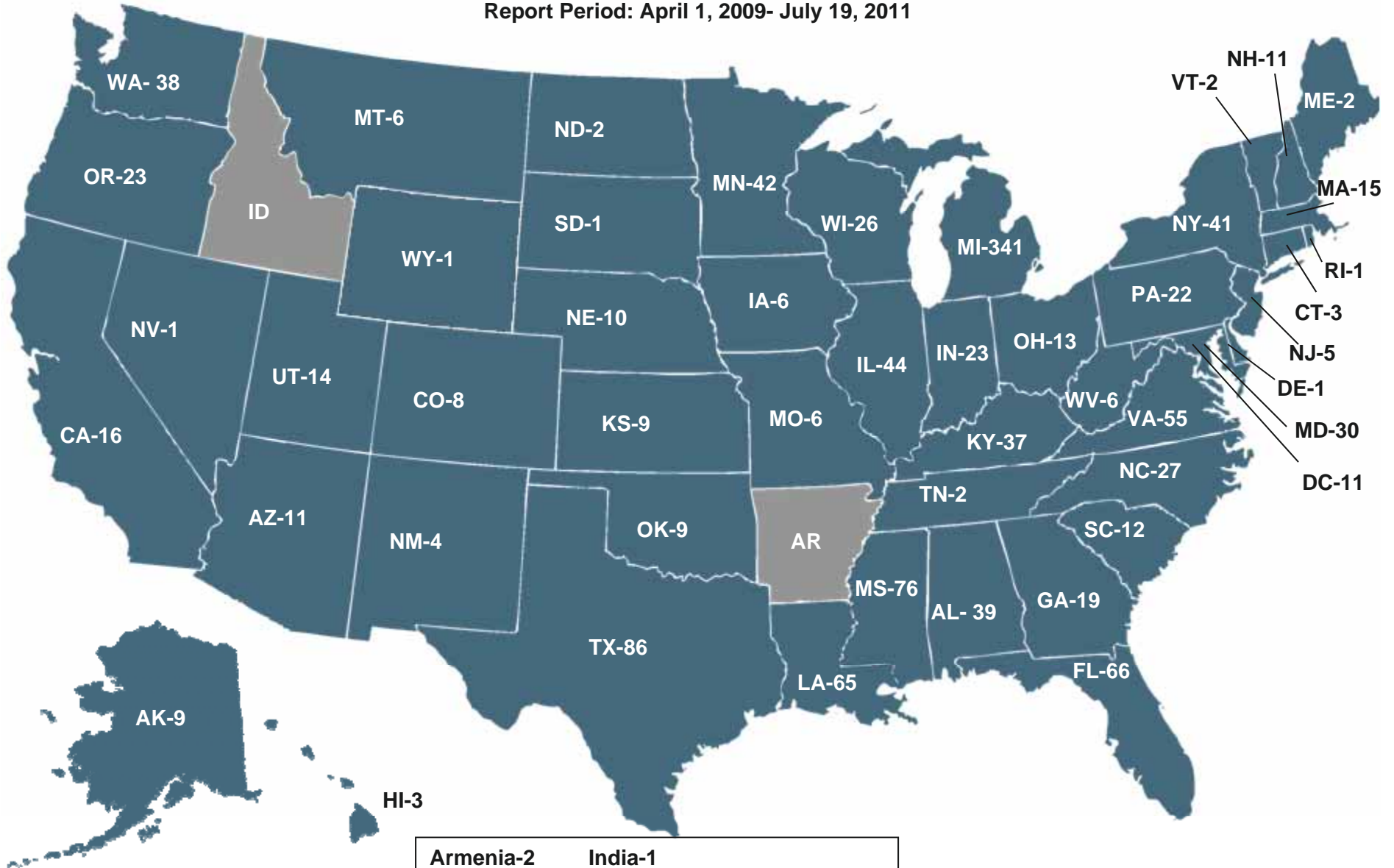
Global Fellowship in Food Protection

Linking domestic and international cohorts to create a global network of professionals – all with a common understanding of food safety practice.



IFPTI Participants by State

Report Period: April 1, 2009- July 19, 2011



Armenia-2	India-1
Canada-3	Turks & Caicos Islands-2
China-3	Vietnam-2
Iceland-3	

Total # of Students: 1329

Course Schedule

[COURSE SCHEDULE](#)
[TRAVEL INFORMATION](#)
[INSTRUCTORS](#)
[FELLOWSHIP](#)
[CURRICULUM](#)

2011 Course Schedule

Date	Course	Location
February 14-18	FD150 - Food GMPs 110 (FDA)	Battle Creek, Michigan
March 1-4	FD202 - Acidified Foods (FDA)	Battle Creek, Michigan
March 7-11	Fellowship Week 3 - Food Systems Control Applications/ Prevention, Intervention & Response (IFPTI)	Battle Creek, Michigan
April 20	Importation & Transportation of Food (CAFSP)	Battle Creek, Michigan
May 2-6	FD151 - Food Inspection Techniques & Evidence Development (FDA)	Battle Creek, Michigan
May 11-13	Instructor Development Workshop (NCBRT)	Battle Creek, Michigan
June 8-9	Seafood HACCP Update Training & Instructor Re-Qualification (HACCP Alliance)	San Francisco, California
June 18	Dissecting Foodborne Illness Outbreaks- AFDO Pre-Conference Workshop	Plano, Texas
June 22-23	Seafood HACCP Update Training & Instructor Re-Qualification (HACCP Alliance)	Dallas, Texas
June 29	Seafood HACCP Update Training & Instructor Re-Qualification (HACCP Alliance)	Providence, Rhode Island
July 12-13	Team Approach to Foodborne Outbreak Response	Battle Creek, Michigan
July 12-13	Seafood HACCP Update Training & Instructor Re-Qualification (HACCP Alliance)	Orlando, Florida
July 27	Seafood HACCP Update Training & Instructor Re-Qualification (HACCP Alliance)	Chicago, Illinois
August 15-19	Fellowship Week 1 - Law/Policies, Strategies & Tools (IFPTI)	Battle Creek, Michigan
August 22-26	FD 152 Food Processing and Technology (Core III)	Lansing, Michigan
August 30-31	Seafood HACCP Update Training & Instructor Re-Qualification	Battle Creek, Michigan



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