



Virtual Validation and Verification of Retail HACCP Plans

Course Summary

Local Environmental Health Specialists need knowledge of specialized processes at the retail level, in addition to general knowledge about HACCP plans, to be effective food safety regulators. These specialized processes, which include fermentation, acidification, reduced oxygen packaging, cook-chill, sous vide and more are growing in popularity at the retail level. Reasons for this include the growth of the farm to fork and local foods movement, an increase in the cost of food, more advanced educational techniques among culinary professionals, the global scope of our retail food industry and desire for specific ethnic products and specific flavor and texture preferences. Many courses have been designed and delivered to provide a microbiological background on the hazards associated with these processes, as well as the principles of HACCP as it relates to the retail food industry.

This unique course will be designed, using asynchronous online and synchronous live virtual discussion, to build on these foundational principles and to provide training in applying these principles. The overall goal of this course is to provide local Environmental Health Specialists the tools and knowledge to identify these special processes, review submitted documentation for a HACCP plan, and gain a working knowledge of these processes to better help operators of retail food establishments.

Course Objectives

1. Identify processes and procedures that require a HACCP plan or a food safety management plan based on HACCP principles
2. Understand prerequisites for food safety systems based on HACCP principles
3. Identify essential elements of a HACCP plan
4. Explain significant hazards and preventive measures associated with specialized and high-risk food processes
5. Understand how to validate written plans submitted to a regulatory authority
6. Understand how to verify the effective implementation of HACCP plans that have been validated by a regulatory authority/variance committee



Cost and Logistics

Course cohorts will be scheduled to include no more than 40 participants for the synchronous session. Courses can be scheduled by specific states or regions to coordinate dates, times and additional expert support. Alternatively, some courses may be coordinated by NC State and open nationally.

Cost (subject to change)

- Registration costs will be **\$250** per person (currently ~\$375 for in-person)
- Printed materials can be added and shipped at a fee of **\$50** per set

Access/Resources

Registration and full participation includes access to the following:

- All course materials, including online course components and one synchronous online course
- Course follow-up sessions
- Lifetime access to FoodShield support website, which houses all current and all additional resources developed for the course
 - Examples: new model HACCP plans and factsheets
- Lifetime access to exclusive continuing education opportunities and support
 - Quarterly webinars and Q&A sessions
 - Access to course instructors for individual support over email
- The completed course will result in 12 continuing education hours which are registered with NEHA, and a course completion certificate

Contact:

For more information, contact Natalie Seymour, Program Coordinator,
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Course Outline / Agenda (subject to change)

Part One – Asynchronous Online

Registered participants will be given access to the asynchronous online course three weeks before their corresponding virtual session. The online materials will be self-paced, with opportunities for forum discussions and interaction with instructors.

Online course will be comprised of narrated, interactive lessons and checkpoints, along with an electronic manual and resources, all geared toward Environmental Health Specialists.

- Module 1: Processes Requiring a HACCP Plan
- Module 2: HACCP Principles
- Module 3: Developing a HACCP Plan
- Module 4: HACCP Plan Validation
- Module 5: Specialized Processes
 - Acidification - Sushi Rice
 - Dehydration - Carne Seca/Kale
 - Fermentation - Yogurt
 - Fermentation and Dehydration - Salami
 - Acidification and Canning - Chow Chow
 - ROP/Sous-vide - Chicken, Eggs, Steak

Part Two - Synchronous Virtual

Morning Session

- Introduction and content review
- HACCP Specifics at Retail
- Identifying Specialized Processes
- Discussion: Acidification

Lunch Break

Afternoon Session

- Verification Visits
- Rotating Break-out discussions
 - Dehydration
 - Fermentation
 - Acidification and ROP
 - ROP/Sous Vide
- Wrap up