



DHRD Updates

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Food and Drug Administration
Office of Regulatory Affairs
Division of Human Resource Development



Agenda

- Training Available to Regulators
- Training Available to Industry
- DHRD Training Policies and FAQs
- Ongoing DHRD Initiatives

Training Available to Regulators

- Face-to-Face Training
 - FY17 Schedule: Oct. 1, 2016
 - Registration Process
 - Manufactured Foods/Vet Medicine/Emergency Response
 - Cooperative Programs
- Online Training
- Retail Foods Courses

oraportal.fda.gov/stc/ORA/psciis.dll?linkid=720650&mainmenu=ORA&top_frame=1

Apps Frames named anchors ARIA Markup Imported From IE Other bookmarks

Sign On

DHRD Pathlore Learning Center

Course Catalog Search

Class Search

Personal Training Calendar

My Profile

Transcript

FDA

Main Menu:

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- [DHRD Instructor Led Classes](#)
- [DHRD Available Curriculums and Programs](#)

Your Training Information

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Pathlore LMS Help

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- [Pathlore Job Aids](#)
- [Pathlore Job Aids for State/Local/Tribal/Territorial](#)
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FDA Training Partners

- [FDA Partners](#)
- [ComplianceWire](#)

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- <http://oraportal.fda.gov/stc/ORA/>

Home > Course Search > Search Results

Sign On

Class List



Select a class for more information or to change a registration.

[Calendar View](#)

	Course ID	Class Name	Start Date <small>▲</small>	End Date	Type of Course	CEUs	Commodity Area	Training Officer	Available Seats	Class Location City	Class Loc. State
<input type="button" value="SELECT"/>	FD218	Risk-Based Inspection Methods in Retail	09/13/2016	09/15/2016	Classroom	1.50	Food	Rebecca Caulfield	49	Albany-Kingston	NY
<input type="button" value="SELECT"/>	FD218	Risk-Based Inspection Methods in Retail	09/20/2016	09/22/2016	Classroom	1.50	Food	Rebecca Caulfield	49	Princeton	NJ



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Home > Course Search > Search Results > Class List

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Supervisory concurrence is required for this course.

[For registration information, click here](#)
[Class Schedule](#)

[Course Description](#) | [General Prerequisites](#) | [State Contact](#)
Objectives and Audience

1. Apply foundational concepts related to risk-based inspection
2. Demonstrate the use of communication techniques to conduct an inspection exercise
3. Apply time management and risk evaluation strategies to an inspection
4. Apply strategies to determine code compliance and act on violations
5. Analyze inspectional evidence to determine appropriate actions
6. Demonstrate the ability to develop an appropriate long-term plan

Target Audience

Federal, State, and Local Regulators conducting inspection
Class Data

Course ID: FD218
 Class Name: Risk-Based Inspection Methods in Retail
 Start Date: 09/13/2016
 End Date: 09/15/2016
 Class Location City: Albany-Kingston
 Class Loc. State: NY
 Commodity Area: Food
 Type of Course: Classroom
 CEUs: 1.50
 Class ID: 0000061952

Info Section - Google Chrome

orauportal.fda.gov/stc/ORA/psciis.dll?linkid=207414&psapi=255&loc=0000061952

State Contact

Please contact the state host to inquire about registration:

Contact Person: Darby Greco

Email: Darby.Greco@health.ny.gov

Training Available to Regulators

- Face-to-Face Training
- Online Training
 - Pathlore LMS
 - On demand
 - No cost
- Retail Foods Courses

Home > Course Search

Course Catalog Search

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Sign On

All Courses



Select a course for more information.

[Search Again](#)

Showing Page 1 of 3

	Course ID	Course Name	Type of Course	Commodity Area	Next Availability
SELECT	FD800R	21 CFR 117 Modernized Good Manufacturing Practice (GMP) Inspections Webinar	Online Content	Food	On demand
SELECT	FD405W100	Aseptic Processing and Fill	Online Content	Food	No classes scheduled
SELECT	MP143W100	Computer Aided Inspections	Online Content	Multi-Programs	On demand
SELECT	FD202W100	Conducting Acidified Food Inspections	Online Content	Food	On demand
SELECT	MP219R200	Conducting ORA International Inspections	Online Content	Multi-Programs	On demand
SELECT	DV210W100	Core Medical Device Investigator	Online Content	Medical Devices	On demand
SELECT	FD8005W	Curing, Smoking, Drying of Meat, Poultry, Fish & Processing of Fermented Sausage	Online Content	Food	On demand
SELECT	FD8006W	Custom Processing of Meats at Retail	Online Content	Food	On demand
SELECT	CP207V101	Expert Witness Testimony	Online Content	Compliance	On demand
SELECT	FD8009W	Fermentation at Retail	Online Content	Food	On demand
SELECT	CC8003W	Food Labeling	Online Content	Cross Commodity	On demand
SELECT	ER310W100	Food Safety in the Event of Disasters: An Introduction Web Course	Online Content	Emergency Response & Investigations	On demand
SELECT	VM101W100	Grain and Feed Mill Operations	Online Content	Veterinary Medicine	On demand
SELECT	IM6001R	Import Admissibility for Medical Devices	Online Content	Imports	On demand
SELECT	IM6002R	Initial Admissibility for Drugs	Online Content	Imports	On demand

Showing 1-15 of 40 Courses

Showing 1-15 of 40 Courses



■ New Account Requests: ora_u@fda.hhs.gov

Course Catalog Search

Class Search

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Kimberly Destromp

Food Labeling



Here is more information about this course:

Status in course: None

Warning: If you have a pop-up blocker, it may prevent online content from launching. See the FAQ's for instructions to disable pop-up blockers

[Add to favorites](#)

[Start Course](#)

Course Detail

Course Content

Objectives and Audience

Course Description

This course provides information on the laws and regulations used in food labeling to help protect consumers.

Course Data

Course ID:	CC8003W
Class Name:	Food Labeling
Type of Course:	Online Content
Commodity Area:	Cross Commodity

Course Catalog Search

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Food Labeling



Here is more information about this course:

Status in course: None

Warning: If you have a pop-up blocker, it may prevent online content from launching. See the FAQ's for instructions to disable pop-up blockers

[Add to favorites](#)

[Start Course](#)

Course Detail

Course Content

FDA - Labeling

INSTRUCTIONS: Click on Launch Content for each module, follow the navigation arrows, and click OK in the pop up screen, as each module is completed. Clicking on Next will advance to the next module but use navigation arrows to view the content. Once a module is complete, use Review and not Restart to view the module content again.

Launch Content

<input type="checkbox"/> Status:	Not Started	Required:	Yes
Actual Time:	00:00:00	Maximum Time:	No Limit
Date Started:	---	Maximum Attempts:	No Limit
Date Ended:	---	Estimated Time:	---

Labeling

Launch Content

<input type="checkbox"/> Status:	Not Started	Required:	Yes
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Training Available to Regulators

- Face-to-Face Training
- Online Training
- Retail Foods Courses
 - Course-In-A-Box Requests
 - Externally Delivered

Available CIBs and/or External

- ER310 Food Safety Issues in the Event of a Disaster
- FD204 Temporary Food Establishments
- FD207 Plan Review for Food Establishments
- FD215 Managing Retail Food Safety
- FD218 Risk-Based Inspection Methods at Retail
- FD312 Special Processes at Retail

Training Available to Industry

- Face-to-Face Courses
 - Alliance Training
 - Externally-Delivered DHRD Courses
 - DHRD Retail Courses
- Online Courses

Alliance Training

- FSMA Preventative Controls for Human Foods
(Available - www.ifsh.iit.edu/fspca)
- FSMA Preventative Controls for Animal Foods
(Available - www.ifsh.iit.edu/fspca)
- Sprout Safety
(Sept. 2016 - www.ifsh.iit.edu/fspca)
- Produce Safety
(Sept. 2016 - producesafetyalliance.cornell.edu/)
- Foreign Supplier Verification Program
(Nov. 2016 Available - www.ifsh.iit.edu/fspca)
- Intentional Adulteration (TBD)

Training Available to Industry

- **Face-to-Face Courses**
 - Alliance Courses
 - Externally-Delivered DHRD Courses
 - DHRD Retail Courses

Training Available to Industry

- **Face-to-Face Courses**
 - Alliance Courses
 - Externally-Delivered DHRD Courses
 - DHRD Retail Courses

Training Available to Industry

- Face-to-Face Courses
- Online Training
 - IFPTI - www.ifpti.org
 - UTK CAFSP - www.vet.utk.edu/cafsp
 - UC-Davis WIFSS - www.wifss.ucdavis.edu
 - NEHA – www.neha.org
 - AUFSI – www.aufsi.auburn.edu
 - NCSU - <https://fbns.ncsu.edu/>

DHRD Training Policies and FAQs

- Auditing
- Prerequisite Requirements
- DHRD Course Hosting
 - Manufactured Programs
 - Cooperative Programs
- CEUs and Certificates

DHRD Initiatives

- Partnership for Food Safety
- Training Summit
- National Curriculum Standard

Partnership for Food Protection

- Established in 2009, the Partnership for Food Protection (PFP) is a group of professionals from Federal, State, and Local governments with roles in protecting the food supply and public health.
- The goal is to develop and implement an Integrated Food Safety System (IFSS).
- <http://www.fda.gov/ForFederalStateandLocalOfficials/FoodSafetySystem/PartnershipforFoodProtectionPFP/default.htm>



Regulatory and Public Health Partner Training Summit

- **September 13-15, 2016**
- www.fda.gov/trainingsummit



Goals

1. Raise awareness of the Integrated Food Safety System (IFSS) National Curriculum Standard (NCS) amongst strategic partners
2. Increase collaborative efforts further developing the NCS amongst federal, state, local and international regulators as well as participants from academia and professional training alliances, associations, and institutions
3. Stakeholder implementation of the products and skills developed at the Training Summit
4. Partner promotion of the goals and products of the Training Summit within their respective organizations

National Curriculum Standard

- “Competent workforce doing comparable work”
- <http://incs.ifpti.org/Frameworks/Home>

Leadership	Core Content			Spanning Content Area
Technical Specialist	Professional Track (and Program Areas)	Professional Track (and Program Areas)	Professional Track (and Program Areas)	
	Core Content			
Advanced	Professional Track (and Program Areas)	Professional Track (and Program Areas)	Professional Track (and Program Areas)	
	Core Content			
Entry	Professional Track (and Program Areas)	Professional Track (and Program Areas)	Professional Track (and Program Areas)	
	Spanning Core Content			
	Core Content			

THANK YOU!

