



STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

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GOVERNOR

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DIRECTOR

DATE: April 28, 2004

TO: All Local Health Departments (LHD's)
Attn: Health Officer/Director of Environmental Health/Chief Sanitarian
Michigan Department of Agriculture (MDA)
Attn: Food and Dairy Division Managers

FROM: Kevin Besey, Supervisor
Food Service Sanitation Section
Food and Dairy Division

A handwritten signature in black ink, appearing to read "K. Besey".

SUBJECT: FDA Web-Based Training

A wide variety of web-based training courses are now available from FDA. Courses are designed to train new food safety staff. Courses include on-line testing and CEU certificates. A journeyman level curriculum is currently being developed that will cover a variety of advanced specialties. These courses can be used as another training source to help new staff meet "MPR 5.1 Technical Training". Most courses can be completed in 60-90 minutes. By clicking on the my history tab, students can print or download a report of courses completed for their personal records or for supervisory review.

Staff can self-register for these courses. Follow these easy steps:

1. Go to: http://www.fda.gov/ora/training/course_ora.html and bookmark this page.
2. Click on "State, Local and Tribal Regulators".
3. Click on the registration link and enter requested information. It will take several days for a login ID and password to be issued.
4. Once you have access, use the retail food curriculum listed below to look up the course you wish to take. MDA is working towards offering the classroom course shown at the end of the curriculum at some point in the future.

FDA ORAU Retail Food Curriculum

TITLE OF COURSE	CODE	TYPE	CEUs
PREVAILING STATUTES, REGULATIONS, ORDINANCES			
Basic Food Law for State Regulators	FDA35	online	0.1
Basics of Inspection: Beginning an Inspection	FDA38	online	0.2
Basics of Inspection: Issues & Observations	FDA39	online	0.2
Food Code*		online	
Note: Specific state laws & regulations to be addressed by each jurisdiction			
PUBLIC HEALTH PRINCIPLES			
Public Health Principles	FDA36	online	0.2
COMMUNICATION SKILLS			
Active Listening Skills ^G	EHS02	online	
Communication Skills for Regulators*		online	
MICROBIOLOGY			
Food Microbiological Control 1: Overview of Microbiology	MIC01	online	0.1
Food Microbiological Control 2A: Gram-Negative Rods	MIC02	online	0.1
Food Microbiological Control 2B: Gram-Positive Rods & Cocci	MIC03	online	0.2
Food Microbiological Control 3: Foodborne Viruses	MIC04	online	0.1
Food Microbiological Control 4: Foodborne Parasites	MIC05	online	0.2
Food Microbiological Control: Mid-Series Exam	MIC16	online	
Food Microbiological Control 5: Controlling Growth Factors	MIC06	online	0.2
Food Microbiological Control 6: Control by Refrigeration & Freezing	MIC07	online	0.1
Food Microbiological Control 7A: Control by Thermal Processing	MIC08	online	0.2

Food Microbiological Control 7B: Control by Pasteurization	MIC09	online	0.2
Food Microbiological Control 7C: Control by Retorting	MIC10	online	0.2
Food Microbiological Control 8: Technology-Based Food Processes	MIC11	online	0.2
Food Microbiological Control 9: Natural Toxins	MIC12	online	0.2
Food Microbiological Control 10: Aseptic Sampling	MIC13	online	0.2
Food Microbiological Control 11: Good Manufacturing Practices	MIC14	online	0.2
Food Microbiological Control 12: Cleaning & Sanitizing	MIC15	online	0.2
EPIDEMIOLOGY			
Foodborne Illness Investigations 1: Collecting Surveillance Data	FI01	online	0.2
Foodborne Illness Investigations 2: Beginning the Investigation	FI02	online	0.2
Foodborne Illness Investigations 3: Expanding the Investigation	FI03	online	0.2
Foodborne Illness Investigations 4: Conducting a Food Hazard Review	FI04	online	0.2
Foodborne Illness Investigations 5: Epidemiological Statistics	FI05	online	0.2
Foodborne Illness Investigations 6: Final Report	FI06	online	0.2
HACCP			
Basics of HACCP: Overview of HACCP	FDA16	online	0.1
Basics of HACCP: Prerequisite Programs & Preliminary Steps	FDA17	online	0.1
Basics of HACCP: The Principles	FDA18	online	0.1
APPLICATION OF LEVEL I			
Application of the Basics of Inspection and Investigation* (AFDO)		classroom	

* These courses are under development

⁶ This is a General category course developed by EduNeering for industry or others.

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