

Office of Training Education and Development (OTED)
This course announcement shall not be changed in any format.

ER310: Food Safety Issues in the Event of Disasters
Integrating Concepts: Practical Activities
Virtual Instructor-Led Training via Zoom
February 6, 2025, 11:00 AM - 5:00 PM EST
Pending Availability of FY25 Funds

Student Information

COURSE DESCRIPTION	<p>During this one-day, virtual instructor-led training participants will identify and apply best practices to address food safety issues faced in the event of a disaster. Food safety issues and concerns that will be covered include situational assessments, inspection concerns, salvage and other mitigation strategies related to food retail and processing facilities. This course includes interactive lectures, small group discussions, and practical exercises to reinforce the course objectives.</p> <p>ER310 is now a three (3) part series:</p> <ul style="list-style-type: none">• Part 1 - ER310W100 Curriculum: Food Safety in the Event of Disasters - An Introduction Web Course• Part 2 - ER310W101 Curriculum: Asynchronous Online Food Safety Issues in the Event of Disasters• *Part 3 - ER310: Food Safety Issues in the Event of Disasters - Integrating Concepts: Practical Activities <p>*Part 3 partially replaces the previously offered three-day virtual instructor-led training. Part 3 engages the participant in a one-day virtual practical activity to demonstrate their knowledge, skills, and abilities to complete food inspections from the results of a natural disaster.</p>
COURSE OBJECTIVES	<p>Upon completion, students will be able to:</p> <ol style="list-style-type: none">1. List the course goal, module objectives and identify the types of service disruptions that impact food safety during disasters.2. Describe potential food safety issues associated with disasters and will propose solutions to the identified issues.3. Identify the key components needed to support effective planning and preparedness for food safety issues in the event of disasters.4. Identify the key response actions by food safety regulators in disasters.5. identify the key recovery actions by food safety regulators in disasters.6. Demonstrate their knowledge of food safety issues associated with all phases of a disaster.7. Complete a post-test and course evaluation

TARGET AUDIENCE	<p>This course is designed for: State, local, tribal, and territorial and military Food Regulators conducting emergency response inspections of retail food and food service establishments in accordance with the Food Code</p>
PREREQUISITES	<p>The following prerequisites are required for participation in this culminating part of the ER310 course series. All students must have completed the following course(s) prior to January 17, 2025:</p> <ul style="list-style-type: none"> • FD112 Food Code • Part 1 - ER310W100 Curriculum: Food Safety in the Event of Disasters: An Introduction Web Course • Part 2 - ER310W101 Curriculum: Asynchronous Online Food Safety Issues in the Event of Disasters <p>Both courses can be found on OII LearnED. Please login first, then click the link above to complete.</p>
COURSE REGISTRATION	<p>For All Students - Registration closes: January 17, 2025</p> <p>Self-requesting registration into classes is now available for this course in OII LearnED. You can request registration into this course, after completing prerequisites, by following these steps:</p> <ol style="list-style-type: none"> 1. Log in to your LearnEd account 2. After logging in, click the link below: ER310: Food Safety Issues in the Event of Disasters 3. Scroll down and select the blue “Request” button. <p>Registration requests for this course will ONLY be accepted via the link above and no other method of requesting registration will be accepted.</p> <p><u>Access to OII LearnED is required to complete registration requests.</u></p> <p>Need an OII LearnED account? Visit the Request an OII LearnED Training System Account page to register. OII LearnED - https://fdaoted.csod.com/</p> <p>Please be advised:</p> <ul style="list-style-type: none"> • <u>Your request does not guarantee registration.</u> Once your request has been received it will be reviewed by all applicable parties. • Individuals must request their own registration in the system and cannot request a registration for someone else. • If your registration is approved, you will be notified via email of next steps. If we are not able to grant registration at this time, you will be notified via email as well. • If your registration is approved, we may request additional information to finalize your request. This request is sent via email as registration requests are approved or around the registration deadline. Failure to submit such information may result in forfeiture of approved registration. <p>Need help? Email APPSDesk@fda.hhs.gov for assistance with OII LearnED.</p> <p>Refer to the Points of Contact section and your Supervisor for additional information.</p>

COURSE COMPLETION REQUIREMENTS	To get credit for this course, you must: <ul style="list-style-type: none"> • Access a computer with Internet access, email, and audiovisual capabilities. • 100% attendance daily and join on-time, Zoom opens 15 minutes prior to course. • Participate in the full course including course discussions, exercises, workshops, presentations, and assessments.
COURSE CREDIT (CEUs)	17 contact hours 1.7 CEU
TECHNICAL REQUIREMENTS	<p>Technical Requirements: One day prior to the course, access the Zoom link and ensure link, audio, and video can connect, contact your IT staff with issues.</p> <ul style="list-style-type: none"> • Internet access • Computer with functional camera and speakers • Phone: A separate phone line is recommended but not required. However, only dialing in to the session alone is not permitted for successful completion. • Confirm database/applications access, as applicable • Two (2) monitors are recommended but not required. <p>Log-In: On the day of the course, login at least 15 minutes prior to the course start time.</p>
POINTS OF CONTACT	<p>For State/Local/Tribal/Territory Students: Please forward email to OII-OTED-Retail@fda.hhs.gov</p> <p>For DoD Students: CW5 Oscar Carrion oscar.r.carrion.mil@mail.mil for approval</p> <p>FDA Students: For administrative questions, contact your supervisor. For course and content questions, contact the following individuals in this order: 1. Training Contact (as applicable) 2. OTED Training Officer deirdra.holloway@fda.hhs.gov</p>
REASONABLE ACCOMMODATIONS	Use the link below for information on reporting time in training: OTED Accounting and Administrative Information

Information for Program Training Officers

SLOT ALLOCATIONS	Program Area	Number of Slots
Additional slots need the approval of the OTED Training Officer, Program Training Officer, as applicable.	States (Includes DoD and non-FDA)	40
	FDA	*Only with program approval
	Total Class Slots	40

/s/

Deirdra Holloway

Program Manager, OTED

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