



MCAFDO Annual Conference February 26, 2020 "AFDO Training Update" Joseph Corby



AFDO Training Update

- AFDO Gen Ed's
- National Retail Food Program Courses
- Environmental Sampling
- Seafood HACCP Alliance
- Food Program Manager Training





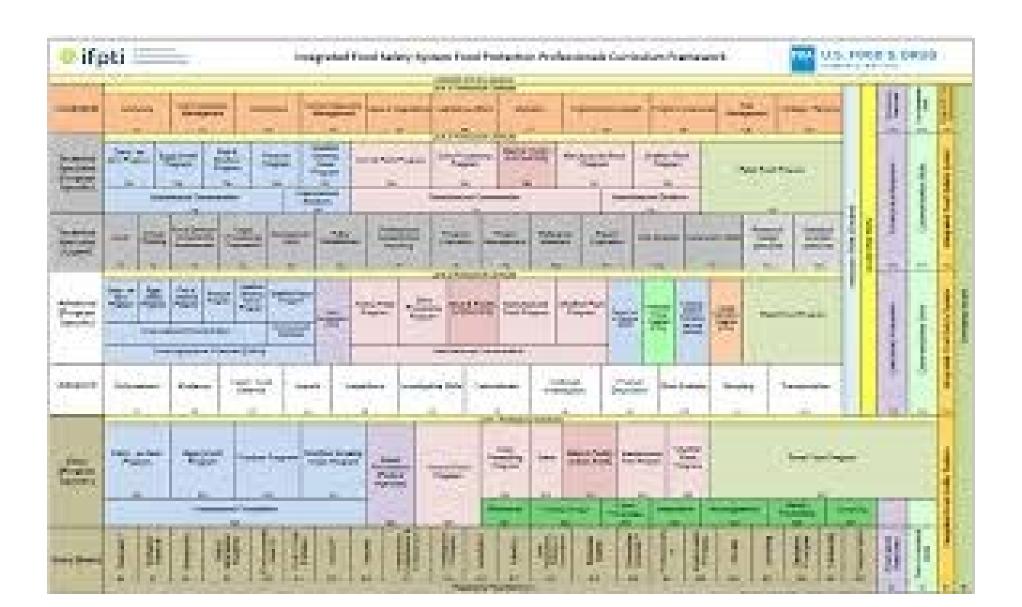
- Regulatory Program Foundations
- Integrated Food Safety System
- Allergens
- Biological Hazards
- Biosecurity
- Communication Skills
- Data & Information Systems
- Environmental Hazards
- HACCP
- Imports
- Inspections, Compliance, & Enforcement
- Investigation Principles

Jurisdiction

Gen Eds

- Labeling
- Laws, Regulations, Policies, & Procedures
- Personal Safety
- Preventive Controls
- Professionalism
- Public Health Principles
- Recalls
- Sampling
- Sanitation Practices
- Traceability
- Transportation

National Curriculum Framework



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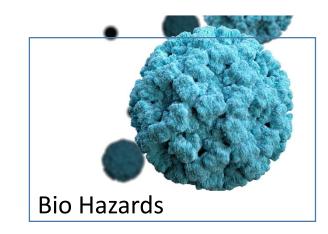


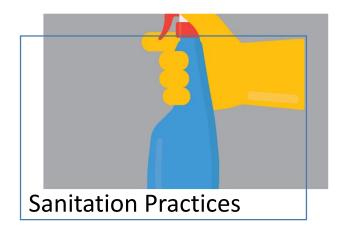
Phase 2

Assure competencies
Performance Based
PFP Approval
New Programs
Job Task Analysis















Getting Involved

Sign up today at

www.afdo.org/reviews

Month	PHASE TWO CONTENT AREAS
January 20	Recalls, Imports
February	Communication Skills, Labeling
March	Personal Safety, Sampling
April	Environmental Hazards, Data and Information Systems
May	Allergens, HACCP, Inspections Compliance & Enforcement
June	Jurisdiction, Traceability
July	Public Health Principles, Laws & Regulations, Preventive Controls

Emergency Response













Pest Control Storyboard Review

TO BE REVIEWED February 3 – February 17











Plumbing





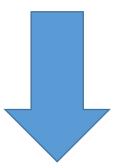




Task Analysis



- Competencies
- Learning Objectives
- Behavioral Anchor



Task Analysis

National Retail Food Program Courses

FD215 Managing Retail Food Safety

- February 4-6, 2020 Savannah, GA (CLOSED)
- March 23-25, 2020 Honolulu, HI (CLOSED)
- May 5-7, 2020 Albany, NY (OPEN)
- August 4-6, 2020 Kansas City, MO (OPEN)

FD218 Risk-Based Inspection Methods in Retail

- Registration, Funding Questions, Schedule
 - www.afdo.org/retail-training

- January 28-30, 2020 Jamaica, NY (CLOSED)
- March 10-12, 2020 Franklin, TN (OPEN)
- March 25-27, 2020 Honolulu, HI (OPEN)
- April 7-9, 2020 Richmond, VA (OPEN)
- June 2-4, 2020 Rockville, MD (OPEN)
- August 4-6, 2020 Salem, OR (OPEN)

Environmental Sampling as a Tool for Solving Foodborne Illness Outbreaks at the Retail Food Level



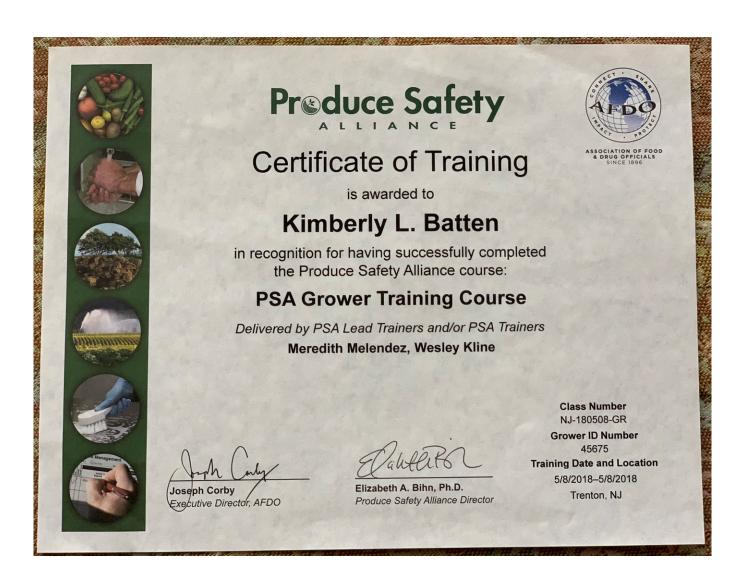








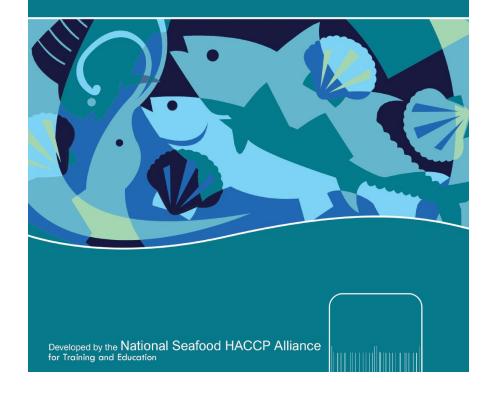
Training Alliances









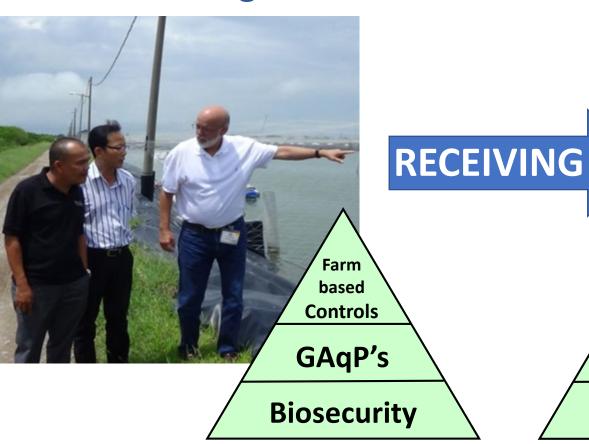


Introduction						
Training Protocol						
Intended Audience						
Terms and Definitions						
Section 1	Applying HACCP for Aquaculture Products					
Section 2	Potential Food Safety Hazards and Controls for Aquaculture Products: The Hazard Analysis					
Section 3	Control Strategies for Aquaculture-related Food Safety Hazards					
Section 4	Farm Practices to Support Primary Processor HACCP Programs					
Appendix A	Example HACCP Program (Aquaculture Mahi-mahi)					
Appendix B	Brief on FDA Regulations for Aquaculture Drug Use					
Appendix C	On-Site Farm Visit Checklist					

APPROACH for Primary Processors



FARMING operations with related obligations



PROCESSORS (Importers) with HACCP obligations





Seafood HACCP Importer Verification Requirements





Food Safety and Inspection Service:



Food Program Manager Training

- Roles and Responsibilities
- Integrated Food Safety System
- Legal 101
- Managing the Crisis
- Media Relations
- Leadership Tips
- Case Studies (real life experiences shared by current and past Food Protection Program Managers)



Contact Information

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