FDA/ORAU Retail Food Courses

Register for online courses at: http://www.eduneering.com/orautraining

Take the courses at: https://www.compliancewire.com/Net/Secure/login.aspx

Sanitarian Registration Board Course Number	COURSE	CATALOG CODE	CEUs
15-057	Basic Food Law for State Regulators	FDA35	1
15-058	Public Health Principles	FDA36	1.5
15-059	Food labeling	FDA45	1
15-060	Active Listening Skills	EHS02	1
15-061	Food Code Chapter 1: Purpose and Definitions	FDAFC02	1
15-062	Food Code Chapter 2: Supervision	FDAFC07	1
15-063	Food Code Chapter 3: Part I	FDAFC03	1
15-064	Food Code Chapter 3: Part II	FDAFC05	1
15-065	Food Code Chapter 3: Part III	FDAFC06	1
15-066	Food Code Chapter 4: Part I	FDAFC08	1
15-067	Food Code Chapter 4: Part II	FDAFC10	1
15-068	Food Code Chapter 5: Water, Plumbing, and Waste	FDAFC04	1
15-069	Food Code Chapter 6	FDAFC09	1
15-070	Food Code Chapter 7: Poisonous and Toxic Materials	FDAFC01	1
15-071	Food Code Chapter 8: Enforcement and Annex 1	FDAFC11	1
15-075	Basics of Inspection: Beginning an Inspection	FDA38	1.5
15-077	Basics of Inspection: Issues and Observations	FDA39	1.5
15-073	Basics of HACCP: Overview of HACCP	FDA16	1
15-072	Basics of HACCP: Prerequisite Programs and Preliminary Steps	FDA17	1
15-074	Basics of HACCP: The Principles	FDA18	1
15-078	Food Microbiological Control 1: Overview of Microbiology	MIC01	1
15-079	Food Microbiological Control 2A: Gram – Negative Rods	MIC02	1
15-080	Food Microbiological Control 2B: Gram – Positive Rods and Cocci	MIC03	1.5
15-097	Food Microbiological Control 3: Foodborne Viruses	MIC04	1
15-081	Food Microbiological Control 4: Foodborne Parasites	MIC05	1.5
15-082	Food Microbiological Control 5: Controlling Growth Factors	MIC06	1.5
15-083	Food Microbiological Control 6: Control by Refrigeration and Freezing	MIC07	1
15-084	Food Microbiological Control 7A: Control by Thermal Processing	MIC08	1.5
15-085	Food Microbiological Control 7B: Control by Pasteurization	MIC09	1.5
15-086	Food Microbiological Control 7C: control by Retorting	MIC10	1.5
15-087	Food Microbiological Control 8: Technology Based Food Processes	MIC11	2
15-088	Food Microbiological Control 9: Natural Toxins	MIC12	1.5
15-089	Food Microbiological Control 10: Aseptic Sampling	MIC13	1.5
15-090	Food Microbiological Control 11: Good Manufacturing Practices	MIC14	1.5
15-091	Food Microbiological Control 12: Cleaning and Sanitizing	MIC15	1.5
15-092	Foodborne Illness Investigation 1: Collecting Surveillance Data	FI01	1.5
15-093	Foodborne Illness Investigation 2: Beginning an Investigation	FI02	1.5
15-094	Foodborne Illness Investigation 3: Expanding the Investigation	FI03	1.5
15-095	Foodborne Illness Investigation 4: Conducting a Food hazard Review	FI04	1.5
15-096	Foodborne Illness Investigation 5: Epidemiological Statistics	FI05	1.5
15-076	Foodborne Illness Investigation 6: Final Report	FI06	0.5

12/02/2014