Training Resources and Materials
March 23, 2020

- FDA ORA On-Line Training Courses:

To view courses: https://www.fda.gov/media/86752/download

To register for courses:


**Follow instructions to log into ComplianceWire or Pathlore to login or set up new account. Free Courses available on Pathlore and Compliance Wire:

**OTED Food Related Web Courses on “Pathlore” LMS**

CC8001W Plumbing Controls for Commercial Food Establishments
FD180W100 Pest Control in Food Establishments
FD8004W Reduced Oxygen Packaging at Retail
FD8005W Curing, Smoking, Drying of Meat, Poultry, Fish & Processing of Fermented Sausage
FD8006W Custom Processing of Meats at Retail
FD8007W Shellfish Tanks at Retail
FD8009W Fermentation at Retail
FD8008W Juicing at Retail
CC8002W Pasteurization
CC8003W Food Labeling
CC8010W FDA Information Sharing
CC8011W Communication Skills for Regulators
CC8017W Data and Information Systems
CC8018W Integrated Food Safety System
CC8019W Inspections, Compliance & Enforcement
CC8020W Investigation Principles
CC8021W Regulatory Foundations
CC8023W Biosecurity
CC8024W Environmental Hazards
CC8025W Professionalism
CC8026W Public Health Principles
CC8028W Biological Hazards
CC8029W Allergens
CC8030W Communication Skills
CC8031W Personal Safety
CC8032W Sanitation Practices
CC8033W HACCP
CC8034W Imports
CC8035W Sampling
CC8036W Transportation
CC8037W Jurisdiction
CC8038W Labeling
CC8039W Laws, Regulations, Policies, and Procedures
CC8040W Preventive Controls
CC8041W Recalls
FD8000W Introduction to Food Packaging
FD190W100 Introduction to Food Current Good Manufacturing Practice, Application, and Evidence Development
FD190W101 Food cGMPs, Application, & Evidence Development Update
FD202W100 Conducting Acidified Food Inspections
FD225W100 Sprout Inspections for Regulators Web Course
FD243W200 Shellfish Control of Harvest Evaluations
FD249W200 Seafood HACCP Regulation
FD255W100 Introduction to Preventive Controls for Food Safety Managers
FD304W100 Conducting Low Acid Canned Food Inspections
FD320W100 State Food Contract Audit Course (manufactured foods).
FD326W100 Produce and Sprout Investigations for Regulators
FD405W100 Aseptic Processing and Fill
FD6000K Produce Production Video and PDF Library
FD6000R Updated Biosecurity Measures for Resumption of Egg Facility Inspections Webinar
FD8000R GMP/Limited Scope Preventive Controls Inspections
FD8000W Introduction to Food Packaging
FD8001W National Shellfish Sanitation Program Overview (NSSP)
FD8002W Shellfish Growing Areas
FD8003W Shellfish Plant Sanitation
FD8010W Providing a Solid Foundation for a Hazard Analysis and Critical Control Points
FD8011W Introduction to Horticultural Production for Human Consumption
FD8012W Produce Safety Rule
FD8013W Juice HACCP
FD8014W Juice Processing Equipment
FD8015W Conventional Cage Production (eggs)
FD8016W Environmental Sampling in Manure Pits
FD8017W Overview of the Egg Industry
FD8018W Egg Sampling of Cage Housing Systems
FD9000W Infant Formula Regulation Update
FD9001W Sanitary Transportation of Human and Animal Food Rule
OTED Food Related Web Courses on “ComplianceWire” LMS

MIC01 Food Micro Control 1: Overview of Microbiology
MIC02 Food Micro Control 2A: Gram-Negative Rods
MIC03 Food Micro Control 2B: Gram-Positive Rods & Cocci
MIC04 Food Micro Control 3: Foodborne Viruses
MIC05 Food Micro Control 4: Foodborne Parasites
MIC06 Food Micro Control 5: Controlling Growth Factors
MIC07 Food Micro Control 6: Control by Refrigeration and Freezing
MIC08 Food Micro Control 7A: Control by Thermal Processing
MIC09 Food Micro Control 7B: Control by Pasteurization
MIC10 Food Micro Control 7C: Control by Retorting
MIC11 Food Micro Control 8: Technology-based Food Processes
MIC12 Food Micro Control 9: Natural Toxins
MIC13 Food Micro Control 10: Aseptic Sampling
MIC14 Food Micro Control 11: Good Manufacturing Practices
MIC15 Food Micro Control 12: Cleaning and Sanitizing
FDAFC02 Food Code Chapter 1: Purpose and Definitions
FDAFC07 Food Code Chapter 2: Supervision
FDAFC03 Food Code Chapter 3: Part I
FDAFC05 Food Code Chapter 3: Part II
FDAFC06 Food Code Chapter 3: Part III
FDAFC08 Food Code Chapter 4: Part I
FDAFC10 Food Code Chapter 4: Part II
FDAFC04 Food Code Chapter 5: Water, Plumbing & Waste
FDAFC09 Food Code Chapter 6: Physical Facilities
FDAFC01 Food Code Chapter 7: Poisonous & Toxic Materials
FDAFC11 Food Code Chapter 8: Enforcement & Annex 1
FI01 Foodborne Illness Investigations 1: Collecting Surveillance Data
FI02 Foodborne Illness Investigations 2: Beginning an Investigation
FI03 Foodborne Illness Investigations 3: Expanding the Investigation
FI04 Foodborne Illness Investigations 4: Conducting a Food Hazard Review
FI05 Foodborne Illness Investigations 5: Epidemiological Statistics
FI06 Foodborne Illness Investigations 6: Final Report
TI01 Traceback Investigations 1: Introduction
TI02 Traceback Investigations 2: Point-of-Service Investigations
TI03 Traceback Investigations 3: Distributor Investigations
TI04 Traceback Investigations 4: Traceback of Eggs & Other Commodities
TI05 Traceback Investigations 5: Concluding the Investigation and Reporting the Results
FDA01 Food and Drug Law: FDA Jurisdictions
FDA02 Food and Drug Law: Prohibited Actions
FDA03 Food and Drug Law: Judicial Actions
FDA04 Food and Drug Law: Criminal Acts Violations
FDA05 Food and Drug Law: Imports and Exports
FDA27 Interviewing Techniques
FDA46 Courtroom Testimony

- Here’s a link to webinars on food safety and dietary supplements:  

- Here is link to FDA Employee Health Satellite Broadcast:

  It is about 3 hours in length, and we show case various industry and regulatory agencies approach to handwashing, employee health policy and prevention of barehand contact with ready to eat food (3-legged stool).

- Here’s a link to FDA retail food reference reading material:
  https://www.fda.gov/food/retail-food-protection/retail-food-industryregulatory-assistance-training

- Link to FDA Risk Factor Studies and Presentation:  https://www.fda.gov/food/retail-food-protection/retail-food-risk-factor-study

- NACCHO Program Standards Webinars at this link:  

- CDC Environmental Assessment Training series:
  https://www.cdc.gov/nceh/ehs/elearn/eats/


- IFPTI online courses for a fee:  https://ifpti.yourlrp.org/##/catalog/e72ba9ff-e323-422f-bc1a-12f1bdef3f8d

- NEHA online courses:  https://www.neha.org/professional-development/education-and-training/neha-e-learning
• Variety of online training courses found on the CIFOR website listed on this link: https://cifor.us/search/search?q=online+training

• AFDO General Education Courses, available via FDA OTED Pathlore: http://www.afdo.org/geneds