

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

Manisha Juthani, MD
Commissioner



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Governor
Susan Bysiewicz
Lt. Governor

ENVIRONMENTAL HEALTH AND DRINKING WATER BRANCH

EHS Circular Letter 2022-50

To: Local Directors of Health
Certified Food Inspectors
Interested Parties

From: Lori J. Mathieu, Chief *Lori J. Mathieu '22*
Environmental Health & Drinking Water Branch

Date: August 24, 2022

Subject: Food Protection Program Updates: Food Inspector Certification Training Opportunities

The purpose of this notice is to provide information on approved courses for contact hours that can be applied to food inspector certification renewal.

Background

Per Section 19-13-B42(t) of the Regulations of Connecticut State Agencies, food service establishments shall be inspected by those certified by the Commissioner of Health and "The commissioner shall have the authority to renew certification of each persons conducting such inspections every three years. Recertification may be granted upon the successful completion of sixteen (16) hours of approved food protection training every three (3) years. The department shall be responsible for approving and assuring the provision of such training. Failure to comply with recertification requirements shall result in the certification to conduct inspections not being renewed."

Courses for Food Inspector Recertification

Due to the pandemic, the Food Protection Program (FPP) was not able to provide the number of training opportunities that are typically provided over the 3-year certification renewal period to allow certified food inspectors (CFIs) to accrue the required 16 contact hours of approved training. Likewise, many CFIs were not able to attend training due to travel restrictions and COVID-19 related responsibilities. Since the majority of CFIs have a current certification expiration date of December 31, 2022, the FPP is modifying its practice of approving only in-person training to accommodate the shorter time frame for contact hour accrual. To accommodate the demand for training prior to 2023, the FPP will be offering online training via short webinars in the coming months on a variety of topics. Additionally, the FPP will approve online training sponsored by others and will specify the number of contact hours that can be applied toward food inspector certification renewal.



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Please note that only those courses approved by the FPP in advance will be accepted for contact hours. Proof of course completion in the form of completion certificates and an attestation form (provided by the FPP) will be required for each approved course.

The courses listed below with the number of contact hours have been approved. Additional courses will be added to a list that will be posted soon on the FPP's webpage at www.ct.gov/dph/foodprotection under the [Education and Training tab](#). Check frequently for updates as courses will be added as they are approved. If you are aware of upcoming training that you would like to submit for consideration, please send all information including the sponsoring organization, training description, web link, and length of training to DPH.FoodProtProg@ct.gov with **TRAINING REQUEST** in the subject line.

The pandemic required all of us to adapt and work under conditions we had never imagined. We understand the pressure and difficulties that local health has had to work through and are doing our best to assist CFIs in meeting the renewal requirements while taking into account the limited time available. Allowing online training that can be taken at any time should provide adequate opportunities to complete the renewal requirements prior to December 31, 2022. If you have questions regarding food inspector recertification please send an email to DPH.FoodProtProg@ct.gov.

Approved Online Courses for Contact Hours

Upcoming Virtual & In Person Events

NEW! 2022 FDA Retail Food Protection Seminar: up to 19 Contact Hours

Sept. 19th – 22nd Virtual

The annual Retail Food Protection Seminar provides an opportunity for the U.S. Food and Drug Administration (FDA) and state, local, tribal, and territorial regulators to discuss current and emerging issues related to retail food safety. This year's seminar will have a focus on norovirus, including assessing employee health, investigating norovirus related foodborne illnesses, and implementing successful employee health intervention strategies.

[FDA Retail Food Protection Seminar 2022 \(cvent.com\)](http://cvent.com)

NEW! 2022 Yankee Conference: up to 9-10 Contact Hours (exact number to be determined at conference)

Sept. 28th – 30th Plymouth, MA

The 60th Annual Meeting offers 2.5 days of sessions focused on a broad range of environmental health topics, with CEUs available for REHS/RS, MA RS/CHO, CP-FS, SE/SI, and RN. On Thursday, September 29, there will be three tracks offered: (1) Food, (2) Title 5, and (3) General Environmental.

[Yankee Conference 2022 - MEHA \(maeha.org\)](http://maeha.org)

NEW! CT DPH Food Protection Program's Itinerant Food Vendor CTEDSS Training: 1 Contact Hour

8/25 @ 1 PM & 8/30 @ 8:30 AM – Live Teams Call

This training will cover the basics of what CTEDSS is and how to use it for the Itinerant Food Vendors related to the Reciprocal Licensing MOU. Registration for the event is through Train [CT DPH CTEDSS Training Series: Training for Itinerant Food Vendor MOU](#), more trainings to follow.

Other Courses:

NEW! Foodborne Botulism: 1 Contact hour

Colorado Integrated Food Safety Center for Excellence (CoE)

This webinar on foodborne botulism covers: the microbiology, life cycle, and pathogenesis of *C. botulinum*; Colorado botulism trends; Presentation of an outbreak involving improperly home canned vegetables; and Home preservation safety information and resources.

<https://www.youtube.com/watch?v=vletMzQr7HI>

NEW! Introduction to Epidemiology: 1 Contact hour
Centers for Disease Control and Prevention (CDC)

You will learn the importance of “time, place, and person” to epidemiologists and go through the steps they take to investigate diseases and other public health outbreaks to keep them from spreading.

<https://www.youtube.com/watch?app=desktop&v=4oaQUAnA6nY>

NEW! FDA Foodborne Outbreak Response Improvement Plan Webinar
Food and Drug Association (FDA)

Deputy FDA Commissioner Frank Yiannas and FDA experts across agency’s human foods program will explain and answer questions about the plan with the goal of raising awareness, enhancing understanding, and building support

<https://www.youtube.com/watch?v=bA-cqSo6Uil>

Norovirus Is Just Around the Corner: 1 Contact hour

Presentation on norovirus, a highly contagious virus with focus on prevention and investigation.

<https://www.afdo.org/trainings/norovirus-season-is-just-around-the-corner/>

Environmental Assessment Training Series (EATS) 101 CDC Course #WB2906 9 Contact hours

This training provides a foundation of skills needed for conducting an environmental health assessment in an isolated food service setting and will teach participants how to use critical thinking, interviewing, sampling, and observation to identify an outbreak’s contributing factors.

[Continuing Education EATS 101 | EHS | CDC](#)

The following FDA Courses are live virtual courses with limited seating and require advance preregistration. Please note that many of these courses also have required prerequisite courses, some of which have also been approved for contact hours and are included in the list below.

FD204 Temporary Food Establishments Course 18 Contact Hours

The purpose of this four-day, virtual course is to prepare participants to effectively conduct an application review, menu review, and inspection of a temporary food establishment (TFE) and institute corrective actions. Emphasis is placed on the proper design and location of food storage, preparation and serving operations and sanitary facilities. This course will cover the key elements for conducting application reviews, menu reviews, and inspections of TFEs. Key steps for planning a national special security event or other large-scale special events are also covered. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce performance-level concepts.

<https://www.neha.org/node/60991> *Check the Pathlore site for scheduled courses.*

FD207 Plan Review Course 25 Contact Hours

This is a five-day, virtual course that involves a mix of instructor presentation and group and individual hands-on learning activities. The goal of this course is to provide a comprehensive overview of the plan review process for retail food establishments with an emphasis on equipment and architectural design. The plan review process covered in this course is based on menu and food preparation procedures with an end goal of reducing foodborne illnesses resulting from poor facility design. Lessons will cover reviewing the application and menu, reading architectural drawings, review a complete plan set, reviewing equipment, plumbing, and physical facilities, conducting preoperational inspections, communicating with key players, and reviewing mobile establishments.

<https://www.neha.org/node/60997>

FD215 Managing Retail Food Safety 17 Contact Hours

This 5-day course is designed to allow participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments. Course topics include the “process approach” to HACCP, applications of HACCP principles in routine inspection work, and assessing active managerial control of risk factors by operators through a HACCP system or other established food safety management systems.

<https://www.afdo.org/training/retail-training/>

FD218 Risk-based Inspection Methods in Retail 25 Contact Hours

This workshop builds upon concepts learned in FD215 Managing Retail Food Safety and is designed to further enhance the knowledge, skills, and abilities of food safety inspection officers in conducting risk-based inspections.

<https://www.afdo.org/training/retail-training/>

FD312 Special Processes at Retail Course 15 Contact Hours This five-day, virtual course explores the specific types of food processing in retail food establishments which are required by the FDA Food Code to have a variance and mandatory HACCP plan.

<https://www.neha.org/node/60998>

The following online courses can be accessed through the FDA Pathlore system. [Pathlore](#)

FD8008W Juicing at Retail 2 Contact Hours This 2 hour web course will introduce participants to the basic unit operations involved in the processing of fruit and vegetable juices, the hazards that are reasonably likely to occur, measures to control these hazards to render the finished juice safe, and the differences in the regulations governing juice at the commercial, retail, and foodservice levels.

FD202W100 Conducting Acidified Food Inspections 7 Contact Hours

This on-line course is designed to increase knowledge in concepts and strategies related to conducting acidified food inspections.

FD8005W Curing, Smoking, Drying of Meat, Poultry, Fish & Processing of Fermented Sausage 2 Contact Hours

This 2-hour web course will provide participants with general knowledge about commercial meat processing operations and retail establishments that utilize special processes to prepare various meats, poultry and fish.

FD8004W Reduced Oxygen Packaging at Retail 2 Contact Hours

This 2-hour on-line web course will provide participants with general knowledge concerning reduced oxygen packaging (ROP) of food. The goal of this course is to provide a comprehensive overview of the special process for retail food establishments with an emphasis on Reduced Oxygen Packaging at Retail for special processes at retail will be explored.

FD8009W Fermentation at Retail 2 Contact Hours

This 2-hour web course will provide participants general knowledge about the fermentation process of food.

FD112 FDA Food Code: 16 Contact hours

This 3-day virtual instructor led course covers the recommendations and guidance provided in the 2017 FDA Food Code and its associated Public Health Reasons to prepare regulators for application of the Food Code to food establishments. The course builds on the online modules' topics including management duties and responsibilities, employee health, food, equipment, water, plumbing, waste, physical facilities, poisonous/toxic materials, compliance and enforcement. Focus of the synchronous segment is to highlight updates of the Food Code and to practice and discuss topics in context. Methods of instruction include lectures, discussions, and exercises with scenarios applying various sections of the Food Code and Annexes.

CC8001W: Plumbing Controls for Commercial Food Establishments: 2 Contact Hours

Through this course, the participant will be provided with information on plumbing controls used in commercial food establishments to protect the potable water supply from contamination and will be able to identify plumbing control methods and devices, their operating principles, and applications.

NOTE: Contact hours are based on current information provided and may be subject to change based on the course provider's determination.

Summary

The majority of CFIs have certification expiration dates of 12/31/22. To address the need to accrue 16 contact hours prior to the expiration date, the FPP is approving certain existing online courses that may be taken by CFIs. The FPP plans to produce some online training in the coming months to address current topics of interest. **To receive contact hours, the course must be approved in advance by the FPP and the CFI must submit a course completion certificate AND an attestation form to DPH.FoodProtProg@ct.gov. In the event that the training is a webinar or recording where a certificate isn't provided the attestation form must be submitted.**

C: Heather Aaron, MPH, LNHA, Deputy Commissioner, DPH
Jim Vannoy, Chief, Environmental Health Section, DPH



2022 Virtual Retail Food Protection Seminar

September 19th-22nd, 2022

All times EST

MONDAY, SEPTEMBER 19, 2022 [GENERAL SESSIONS: 1:00 PM – 5:00 PM] [CT - 3 contact hours](#)

1:00 pm – 1:25 pm	Opening Remarks: Andre Pierce, OSCP
1:25 pm – 1:45 pm	Keynote Address: Dr. Laura Brown, CDC, <i>What can CDC data tell us about norovirus prevention</i> (0.5 CE)
1:45 pm – 2:15 pm	Anita Kambhampati, CDC, <i>Updated Assessment of State Food Safety Regulations for Norovirus Outbreak Prevention</i> (0.5 CE)
2:15 pm – 2:25 pm	BREAK
2:25 pm – 3:10 pm	Elizabeth Richardson, Coconino County, AZ, <i>A Norovirus Outbreak in a National Park</i> (1.0 CE)
3:10 pm – 3:50 pm	Lijuan Yuan, PhD, Virginia-Maryland College of Veterinary Medicine, <i>Norovirus Vaccine Development and Research</i> (1.0 CE)
3:50 pm – 4:00 pm	BREAK
4:00 pm – 4:55 pm	Retail Food Safety Association Collaborative: Projects Updates & Highlights, Representatives from AFDO, NEHA, NACCHO, CFP, FDA, CDC
4:55 pm – 5:00 pm	Wrap up and Adjourn

TUESDAY, SEPTEMBER 20, 2022 [BREAKOUT SESSIONS: 9:00 AM – 7:30 PM] [CT - up to 9](#)

Time	Central	Southeast	Northeast	Southwest	Pacific
9:00 am	Welcome				
9:15 am	Recognition				
9:30 am	A Survey of Minnesota Food Workers (1.0 CE)				
10:00 am	State Level Approaches to Standardization (1.0 CE)	Welcome			
10:15 am		The Future of the Food Safety Workforce (1.0 CE)			
10:30 am		The World Games: A Collaborative Effort to Ensure Food Safety and Food Defense at a			
11:00 am					
11:20 am	BREAK – 15min				

Time	Central	Southeast	Northeast	Southwest	Pacific		
		Special Event (0.5 CE)					
11:30 am	Freeze Drying Foods at Retail (1.0 CE)	BREAK – 15min					
11:45 am		All Things Great and Small: Creating a HACCP Plan Review Program That Works for Everyone (1.0 CE)	Let's Talk About Pets (1.0 CE)				
12:00 pm							
12:15 pm							
12:30 pm	Live Food Code Q&A (1.0 CE)	BREAK – 15min					
12:45 pm		Creating a Food Safety Culture: Elevating Active Managerial Control and Food Safety in Industry (1.0 CE)	Got Noro?: Norovirus on a Roll! and Opps, They Did It Again! (1.5 CE)				
1:00 pm				BREAK – 10min			
1:10 pm	Closeout			Common Food Code and Program Standards Q&A (1.0 CE)			
1:20 pm							
1:30 pm							
1:40 pm		ADJOURN					
1:50 pm							
2:00 pm					Welcome		
2:05 pm					Accomplishments		
2:10 pm			BREAK – 10min				
2:15 pm			All Things USDA/FSIS (1.0 CE)	USDA - Retail Limits and Exemptions (0.5 CE)			
2:20 pm							
2:25 pm							
2:30 pm							
2:45 pm				BREAK – 10min			
2:50 pm				Standardization Panel Discussion (1.0 CE)			
2:55 pm					Welcome		
3:00 pm					Recognition		
3:10 pm							
3:15 pm							
3:30 pm							
3:45 pm							
4:00 pm				An Introduction to Food Ingredient Regulation for Retail (1.0 CE)	Fermented Foods (1.0 CE)		
4:15 pm							
4:30 pm							
4:45 pm							
4:50 pm				BREAK – 10min	Reusable Containers (1.0 CE)		
5:00 pm				State Reports Q&A (1.0 CE)			
5:15 pm							
5:30 pm					BREAK – 15min		
5:45 pm				Wrap Up	Unmanned Food Operations & Evolving Equipment (1.0 CE)		
6:00 pm							
6:15 pm							
6:30 pm							

Time	Central	Southeast	Northeast	Southwest	Pacific
6:45 pm					Ethnic Food Safety Training Toolkit (1.0 CE)
7:00 pm					
7:15 pm					Adjourn

WEDNESDAY, SEPTEMBER 21, 2022 [GENERAL SESSIONS: 1:00 PM – 5:00 PM] CT - up to 3 contact hours

1:00 pm – 1:10 pm	Opening Remarks: Andre Pierce, OSCP
1:10 pm – 1:55 pm	Michael Freeman, <i>Verbal Judo</i> (1.0 CE)
1:55 pm – 2:45 pm	Robyn Weber and Brianna Patton, Colorado Dept. of Public Health and Environment, <i>Integration of Health Equity and Cultural Navigation in a Salmonella Outbreak Associated with Traditional Ethiopian Cuisine</i> (1.0 CE)
2:45 pm – 3:00 pm	BREAK
3:00 pm – 3:45 pm	Wendy Bell, Mecklenburg County NC, Christine Applewhite and Katherine del Mundo, FDA, <i>Employee Health Intervention Strategies and Assessing Employee Health Videos</i> (1.0 CE)
3:45 pm – 4:45 pm	Alan Tart, Glenda Lewis, and Laurie Farmer, <i>FDA National Retail Food Team Updates</i>
4:45 pm – 5:00 pm	Closing Remarks/'Call to Action'/Wrap up

CT - up to 4 contact hours

THURSDAY, SEPTEMBER 22, 2022 [RISK FACTOR STUDY WORKSHOP: 1:00 PM – 5:00 PM]

1:00 pm – 1:10 pm	Welcome and Introductions
1:10 pm – 2:00 pm	Katherine del Mundo, FDA, <i>Risk Factor Study Design</i> (1.0 CE)
2:00 pm – 2:50 pm	Alisha Johnson, FDA, <i>Risk Factor Study - Data Collection</i> (1.0 CE)
2:50 pm – 3:00 pm	BREAK
3:00 pm – 3:50 pm	Katherine del Mundo, FDA, <i>Risk Factor Study Quality Assurance, Analysis, Reports</i> (1.0 CE)
3:50 pm – 4:45 pm	Alisha Johnson, FDA, <i>Risk Factor Study Database Demonstration</i> (1.0 CE)
4:45 pm – 5:00 pm	Wrap up and Adjourn



Agenda

September 28, 2022 | 10:00am - 5:00pm

<p style="text-align: center;">General Environmental Track</p> <ul style="list-style-type: none">• Welcome• Partnership Between Industry & Regulators (Andy Husbands, The Smoke Shop BBQ / Mass Restaurant Assoc.)• Climate Change (Harvey Leonard)• Collins Center & MAPC• Current Fermentation Studies and Similar Processes (Amanda Kinchla, UMass Amherst)• Inspectors Making a Difference: The Little Things that Save Lives in a Fire (Tim Choate, Sudbury Fire Dept)	<p style="text-align: center;">Lead Determinator Track</p> <p style="text-align: center;">LIMITED SPOTS - Requires Separate Registration</p>
<p style="text-align: center;">Additional Information/Offerings</p> <ul style="list-style-type: none">• CEUs available (exact amounts subject to change & dependent on session/track attendance):<ul style="list-style-type: none">◦ REHS/RS: 4.0◦ CP-FS: 4.0◦ MA RS/CHO: 4.8◦ RN: 2.0• Coffee Break• Lunch• Lantern/Haunted Tour (extra charge)	

Agenda

September 29, 2022 | 8:30am - 5:00pm

<ul style="list-style-type: none"> • Welcome • NEHA Plenary: Indoor Air Quality and COVID: How Environmental Health Responded (Dr. D. Gary Brown, National Environmental Health Association) 			
<p>Food Track</p> <ul style="list-style-type: none"> • How to Review HACCP Plans (Pamela Ross Kung, Safe Food Management) • Outreach and Food Safety Initiatives within the Community (Kimberley Concra, Cape Cod Cooperative Extension) • Plumbing in Commercial Food Establishments & Residences (Rick Carter, Plumbers & Gasfitters Local 12) • Retail Program Standards Funding/Grants (Christina Applewhite, FDA) • Documentation & Accuracy of Food Inspections & Citations/Violations (Tom Nerney, FDA) • How to Use the Food Code (Tom Nerney, FDA) 	<p>Septic Track</p> <ul style="list-style-type: none"> • Septic System Plan Review Part 1 (Claire Golden, MassDEP) • Septic System Plan Review Part 2 (Claire Golden, MassDEP) • Septic 101 Part 1 (Rebekah Novak & Andrew Evans, RCAP Solutions) • Septic 101 Part 2 (Rebekah Novak & Andrew Evans, RCAP Solutions) • Septic 101 Part 3 (Rebekah Novak & Andrew Evans, RCAP Solutions) 	<p>General Environmental Track</p> <ul style="list-style-type: none"> • New Law on Marijuana Social Establishment Consumption (Cheryl Sbarra, Mass Association of Health Boards) • TITLE (Bruce Stebbins, Cannabis Control Commission) • Hemp in Massachusetts & Products Derived from Hemp (Taryn LaScola & Jessica Burgess, Mass Dept of Agricultural Resources) • Contaminations to Land and Water (TBA) 	<p>Lead Determinator Track</p> <p>LIMITED SPOTS - Requires Separate Registration</p>
<p>Additional Information/Offerings</p> <ul style="list-style-type: none"> • CEUs available (exact amounts subject to change & dependent on session/track attendance): <ul style="list-style-type: none"> ◦ REHS/RS: 6.0 ◦ CP-FS: 6.0 ◦ MA RS/CHO: 7.8 ◦ SE/SI: 6.0 ◦ RN: 6.0 • Exhibitions • Breakfast (overnight guests only) • Coffee Breaks • Networking & Social Hour • Awards Luncheon • Banquet Dinner with trivia hosted by Mike "Sarge" Riley (Sports Hub Radio) and dancing with DJ Bryan Griffin (Kiss 108 & WBCN) 			

Agenda

September 30, 2022 | 9:00am - 1:15pm

<p style="text-align: center;">General Environmental Track</p> <ul style="list-style-type: none">• Outbreaks: Using Collaboration to Identify the Source (Matthew Payne, Connecticut Department of Public Health)• Highlights of the Annual letter to BOH Drinking Water (Kathleen Romero & Joe Cerutti, MassDEP)• Natural Solutions: The Essential Neglected Opportunity to Address Climate Change (Dr. William Moomaw, Tufts University)• Tattooing/Body Arts and Personal Services from a Public Health Perspective (Brian Falkner, City of New Britain Health Department)	<p style="text-align: center;">Lead Determinator Track</p> <p>LIMITED SPOTS - Requires Separate Registration</p>
<p style="text-align: center;">Additional Information/Offerings</p> <ul style="list-style-type: none">• CEUs available (exact amounts subject to change & dependent on session/track attendance):<ul style="list-style-type: none">◦ REHS/RS: 4.0◦ CP-FS: 4.0	
<ul style="list-style-type: none">◦ MA RS/CHO: 4.8◦ SE/SI: 1.0◦ RN: 2.0• Breakfast (overnight guests only)• Coffee break	