

Prerequisites for FD204 – Temporary Food Establishments

The FDA Temporary Food Establishments course, FD204, will be offered at the 2017 WV Association of Sanitarians Mid-Year Meeting. In order to attend the course, participants must complete prerequisites. The prerequisites include:

1. Successfully Complete the FDA Food Code course online or in-person
2. Successfully Complete the Food Microbiology online course
3. Successfully Complete the Basics of HACCP online series FD 16, 17, 18
4. Read “Pre-Operational Guide for Temporary Food Establishments”

The “Pre-Operational Guide for Temporary Food Establishments” can be found at the following link:

<http://www.foodprotect.org/media/guide/Temporary%20Food%20Establishment%20Guidance%20Final%202011.pdf>

In order to complete the online FDA Food Code course, Food Microbiology online courses, and HACCP online series, registration with FDA’s Office of Regulatory Affairs University (ORAU) is required. ORAU provides free training to state local and tribal regulatory partners, and you can begin the registration process at the following link:

<http://www.compliancewire.com/secure/custom/FDAORAUselfReg.asp>

Please note that it may take several days to receive approval and gain access to FDA ORAU courses.

Once registration has been approved, the Food Code, Microbiology, and HACCP prerequisite courses can be accessed by going to the following link:

<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>

As you scroll down the page, you will see a section titled “Getting Started.” The third item in the “Getting Started” section includes a link to log into the Compliance Wire page. Click the link. (Remember to bookmark the site.)

On the Compliance Wire login page, enter your username, password, and the Company Code “FDAORAU”.

Once logged in, click the orange tab near the middle of the page titled “Catalog”

There will be a search bar located under the tabs that can be used to find the prerequisite courses. The FDA Food Code Course can be found by typing “Food Code Chapter” in the search bar then clicking the red “Search” button. The following required prerequisites can be found in the search results (These courses may not be found at the top of the list, but can be found by scrolling down.):

Food Code Chapter 1: Purpose and Definitions	FDAFC02
Food Code Chapter 2: Supervision	FDAFC07
Food Code Chapter 3: Part I	FDAFC03

Food Code Chapter 3: Part II	FDAFC05
Food Code Chapter 3: Part III	FDAFC06
Food Code Chapter 4: Part I	FDAFC08
Food Code Chapter 4: Part II	FDAFC10
Food Code Chapter 5: Water, Plumbing, and Waste	FDAFC04
Food Code Chapter 6	FDAFC09
Food Code Chapter 7: Poisonous and Toxic Materials	FDAFC01
Food Code Chapter 8: Enforcement and Annex 1	FDAFC11

To begin taking a course, select the course and then click the “Launch” button. Courses can also be added to your to-do list.

The Food Microbiology courses can be found by typing “Food Microbiological Control” in the search bar then clicking the red “Search” button. The following required prerequisites can be found in the search results (These courses may not be found at the top of the list, but can be found by scrolling down.):

Food Microbiological Control 1: Overview of Microbiology	MIC01
Food Microbiological Control 2A: Gram-Negative Rods	MIC02
Food Microbiological Control 2B: Gram-Positive Rods & Cocci	MIC03
Food Microbiological Control 3: Foodborne Viruses	MIC04
Food Microbiological Control 4: Foodborne Parasites	MIC05
Food Microbiological Control: Mid-Series Exam	MIC16
Food Microbiological Control 5: Controlling Growth Factors	MIC06
Food Microbiological Control 6: Control by Refrigeration & Freezing	MIC07
Food Microbiological Control 7A: Control by Thermal Processing	MIC08
Food Microbiological Control 7B: Control by Pasteurization	MIC09
Food Microbiological Control 7C: Control by Retorting	MIC10
Food Microbiological Control 8: Technology-Based Food Processes	MIC11
Food Microbiological Control 9: Natural Toxins	MIC12
Food Microbiological Control 10: Aseptic Sampling	MIC13
Food Microbiological Control 11: Good Manufacturing Practices	MIC14
Food Microbiological Control 12: Cleaning & Sanitizing	MIC15

To begin taking a course, select the course and then click the “Launch” button. Courses can also be added to your to-do list. Please be sure to select the courses that match the course numbers listed (MIC01, for example).

The HACCP courses can be found by typing “HACCP” in the search bar then clicking the red “Search” button. The following required prerequisites can be found in the search results:

Basics of HACCP: Overview of HACCP	FDA16
Basics of HACCP: Prerequisite Programs and Preliminary Steps	FDA17
Basics of HACCP: The Principles	FDA18

To begin taking a course, select the course and then click the “Launch” button. Courses can also be added to your to-do list.

In addition to the required prerequisites, it is highly recommended that participants complete ICS Training 100 and 200 prior to attending this course.

If you have any questions regarding online FDA ORAU Training or the Temporary Food Establishments course, please contact:

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