### FOOD SAFETY AND SANITATION PROGRAM PREREQUISITE ONLINE COURSEWORK FDA OFFICE OF REGULATORY AFFAIRS UNIVERSITY (FDA ORAU)

The precertification coursework is offered at no cost to government employees through the Food and Drug Administrations, Office of Regulatory Affairs' Virtual University (ORAU). In order to participate in the ORAU system, government employees must register online. This web- based interaction has been approved by the DOH Information Technology office. It is important that employee register from their office or work computer, in so doing, they are recognized as a regulatory employee and given priority status over requests from non-regulatory applicants. Note: If you register as a non-government employee, there are fees associated with taking these online courses.

The 30 hours of pre-certification training include subject matters relating to Prevailing Statutes and Regulations, Food Microbiology, Food Epidemiology, and Hazard Analysis Critical Control Point (HACCP). This course work is consistent with the rule requirement and is intended to introduce new employees to the fundamental aspects of food regulations and field inspections as well as assist them in preparing for the food certification examination. These courses should complement the field training provided by supervisors and certified food hygiene coordinators.

#### Instructions for Registration:

#### FDA ORAU Self Registration:

- Go to the FDA ORAU Self Registration website to register: <u>http://www.compliancewire.com/secure/custom/FDAORAUSelfReg.asp</u>
- Complete the "User Information" form, including creating a User ID. After completing the form, click, "Register" in the bottom right corner.
  Remember precertification coursework is free to government employees, so please register on ORAU with your work e-mail once it has been established. If you are a non-governmental employee, you will be required to pay for the courses out of your own pocket. You should receive an immediate email indicating that your request was sent to FDA and you should receive a response with your password within 5 business days. The e- mail will be from: orau@orau.fda.gov; subject line: ORAU Online Training Request.
- You can only register once! If you have previously registered and forgotten your password, the system will typically prevent you from registering again, regardless of the amount of time that has elapsed since using your password or if you never used your password. In order to access the system, select, "forgot your password" from the "log in" screen and follow the instructions. If you are unable to recall your User ID, please contact Isis Bonney.
- In addition to the 30 hours of ORAU training, a list of references and sample questions is available on the Internet. They are located at

http://www.floridahealth.gov/licensing- and- regulation/certifiedenvironmental-health-professional/\_documents/FoodRef.pdf.

#### **Registration Information and Accessing Courses:**

- After receiving the confirmation email from FDA, you will be provided with a temporary password, a link to change your password, and qualifying questions for you to answer in case you forget your password.
- Upon the change of your password, you will be automatically redirected to the ComplianceWire Main website: https://www.compliancewire.com/CW3/Standard/ToDo

# How to Register for FDA ORAU Courses in ComplianceWire:

Upon logging into FDA ORUA ComplianceWire you will see the following screen below:



Select CATALOG:



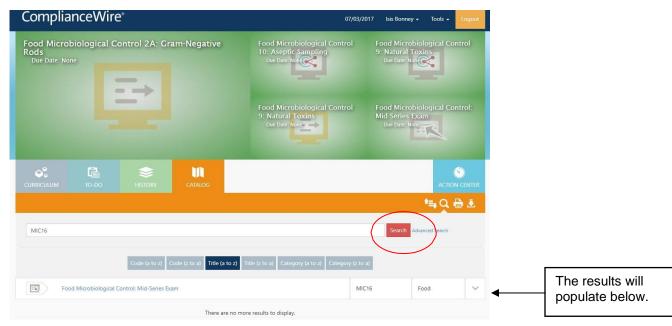
Once you have selected CATALOG, the screen will change allowing you to input text:

Complia	nceWire	_₀ 2		07/03/2017 Isis Bonney + Tools + Lagout
				Food Microbiological Control 9: Natural Toxins Due Date: None Due Date: None Due Date: None
	ТО-ДО		CATALOG	ACTION CENTER
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Search				Search Advanced Search
		Code (a to z)	Code (z to a) Title (a	to z) Title (z to a) Category (a to z) Category (z to a)

Using the FDA ORAU instruction document as a reference, simply type in thecode for the course you would like to register for. The code will be found under thecourse listing under "code". The required prerequisite FDA ORAU Food Program Courses are provided below.

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TITLE OF COURSE	CODE	CEUS					
PREVAILING STATUES, REGULATIONS, ORDINANCES							
BASIC FOOD LAW FOR STATE REGULATORS	FDA35	1					
BASICS OF INSPECTION: BEGINNING AN INSPECTION	FDA38	2					
BASICS OF INSPECTION: ISSUES AND OBSERVATIONS	FDA39	2					
FOOD CODE CHAPTER 1: PURPOSE AND DEFINITIONS	FDAFCO2	1					

Select "SEARCH"



# Prerequisite FDA ORAU Food Program Courses

The specific course topics and associated continuing education units are included in the table below:

TITLE OF COURSE	CODE	CEUS					
PREVAILING STATUES, REGULATIONS, ORDINANCES	I						
		-					
BASIC FOOD LAW FOR STATE REGULATORS	FDA35	1					
BASICS OF INSPECTION: BEGINNING AN INSPECTION	FDA38	2					
BASICS OF INSPECTION: ISSUES AND OBSERVATIONS FOOD CODE CHAPTER 1: PURPOSE AND DEFINITIONS	FDA39 FDAFCO	2					
FOOD CODE CHAPTER 1: PURPOSE AND DEFINITIONS	PDAFCO	I					
FOOD CODE CHAPTER 3: PART I	FDAFC03	1					
FOOD CODE CHAPTER 3: PART II	FDAFC05	1					
FOOD CODE CHAPTER 3: PART III	FDAFC06	1					
MICROBIOLOGY							
FOOD MICROBIOLOGICAL CONTROL 1: OVERVIEW OF MICROBIOLOGY	MIC01	1					
FOOD MICROBIOLOGICAL CONTROL 2A: GRAM- NEGATIVE RODS	MIC02	1					
FOOD MICROBIOLOGICAL CONTROL 2B: GRAM- POSITVE RODS & COCCI	MIC03	2					
FOOD MICROBIOLOGICAL CONTROL 3: FOODBORNE VIRUSES	MIC04	1					
FOOD MICROBIOLOGICAL CONTROL 4: FOODBORNE PARASITES	MIC05	2					
FOOD MICROBIOLOGICAL CONTROL: MID SERIES EXAM	MIC16						
FOOD MICROBIOLOGICAL CONTROL 5: CONTROLLING GROWTH FACTORS	MIC06	1					
FOOD MICRIOBIOLOGICAL CONTROL 6: CONTROL BY REFRIDGERATION & FREEZING	MIC07	2					
FOOD MICRIOBIOLOGICAL CONTROL 7A: CONTROL BY THERMAL PROCESSING	MIC08	2					
FOOD MICRIOBIOLOGICAL CONTROL 9: NATURAL TOXINS	MIC12	2					
FOOD MICRIOBIOLOGICAL CONTROL 11: GOOD MANUFACTORING PRACTICES	MIC14	2					
FOOD MICRIOBIOLOGICAL CONTROL 12: CLEANING & SANITIZING	MIC15	2					
EPIDEMIOLOGY							
FOODBORNE ILLNESS INVESITGATIONS 1: COLLECTING SURVELLFI02IANCE DATA	FI01	2					
FOODBORNE ILLNESS INVESTIGATIONS 2: BEGINNING THE INVESTIGATION	F102	2					
НАССР							
BASICS OF HACCP: OVERVIEW OF HACCP	FDA16	1					
BASICS OF HACCP: PREREQUITSITE PROGRAMS & PRELIMINARY STEPS	FDA17	1					
BASICS OF HACCP: THE PRINCIPLES	FDA18	1					
TOTAL CEUs		34					

# **Completed Training Documentation Submittals**

Once you have completed the Pre-Certification Coursework, click "My History" and print and/or save. If you are a governmental employee, you will upload the PDF into your online application. If you are a non-governmental employee, please send the PDF print-out to <u>Michael.Lawhorn@flhealth.gov</u> as verification of your completion of the require courses.

### **Troubleshooting:**

Should any problems occur please call the FDA ORAU Help desk for assistance at the following number, 240.247.8803 or by email at: <u>Appsdesk@fda.hhs.gov</u> Be sure to keep your FDA Help Desk Number.

If you require more assistance, please contact Michael Lawhorn by email at: <u>Michael.Lawhorn@flhealth.gov</u> or by phone at (850) 901-6515.