

Summary of changes to FDA Course Requirements for Massachusetts Local Public Health Training Program – Tier 1 Food

Beginning August 2024, The Local Public Health Training Program will be implementing changes to the FDA courses required for the food training program. This change will reflect updates to the curriculum made by the FDA in Standard 2: Trained Regulatory Staff of the Voluntary National Retain Food Regulatory Program in March of this year. For a list of all Tier 1 courses, including those that cover Massachusetts Laws and Regulations, please visit [Massachusetts Public Health Training Program - Tier 1 Food Coursework on TRAIN](#)

Previously Required FDA Courses (“Old sequence”)	New FDA Required Courses August 2024 (“New sequence”)
<p>Prevailing Statutes, Regulations and Ordinances FDA35: Basic Food Law for State Regulators FDA38 – Basics of Inspection: Beginning an Inspection FDA39 – Basics of Inspections: Issues and Observations</p> <p>Public Health Principles FDA36 – Public Health Principles</p> <p>Microbiology (14 hours) MIC01 - Food Microbiological Control 1: Overview of Microbiology MIC02 - Food Microbiological Control 2A: Gram-Negative Rods MIC03 - Food Microbiological Control 2B: Gram-Positive Rods & Cocci MIC04 - Food Microbiological Control 3: Foodborne Viruses MIC05 - Food Microbiological Control 4: Foodborne Parasites MIC16 - Food Microbiological Control: Mid-Series Exam MIC06 - Food Microbiological Control 5: Controlling Growth Factors MIC07 - Food Microbiological Control 6: Control by Refrigeration and Freezing MIC08 - Food Microbiological Control 7A: Control by Thermal Processing MIC09 - Food Microbiological Control 7B: Control by Pasteurization MIC13 - Food Microbiological Control 10: Aseptic Sampling MIC15 - Food Microbiological Control 12: Cleaning and Sanitizing</p> <p>HACCP FDA16 – Basics of HACCP: Overview of HACCP FDA17 – Basics of HACCP: Prerequisite Programs and Preliminary Steps FDA18 – Basics of HACCP: The Principles</p> <p>Communication Skills Communication Skills for Regulators</p>	<p>Prevailing Statutes, Regulations and Ordinances Laws and Regulations (CC8039W) Food Defense (CC8027W) Basics of Inspection: Beginning an Inspection (FDA38) Basics of Inspection: Issues & Observations (FDA39)</p> <p>Public Health Principles Public Health Principles (CC8026W)</p> <p>Microbiology Control by Thermal Processing (MIC08) Biological Hazards (CC8028W) Pasteurization (CC8002W) Sampling (CC8035W) Sanitation Practices (CC8032W)</p> <p>Communication Skills Communication Skills (CC8030W)</p> <p>HACCP HACCP (CC8033W)</p> <p>Allergen Management Allergens (CC8029W)</p>