

**PREREQUISITES FOR FIELD
TRAINING HUB PROGRAM:
FOOD & HOUSING
HANDBOOK**

This handbook serves as a comprehensive guide, outlining the prerequisites essential for progression through the Field Training Hub Program for Food and Housing. It is structured into three distinct sections:

1. Prerequisites required for both Massachusetts (MA) Public Health Intensive Training (PHIT) Food and Housing.
2. Prerequisites for the Food Field Training Hub Program.
3. Prerequisites for the Housing Field Training Hub Program.

The overarching goal of the Field Training program is to elevate the existing training infrastructure for local public health professionals (LPH). It provides standardized, hands-on competency training in housing and food. The online courses detailed below establish a foundation, ensuring all LPH individuals receive uniform baseline training before entering the MA PHIT Housing and Food programs.

The prerequisites for MA PHIT Food are meticulously designed to furnish Food Inspectors with a profound understanding of essential food safety and public health principles. This knowledge is crucial for the effective execution of food inspections.

Similarly, the prerequisites for MA PHIT Housing are tailored to equip Housing Inspectors with an in-depth understanding of key areas that they may encounter during housing inspections. These prerequisites will help to ensure inspectors are able to conduct housing inspections effectively and efficiently.

Both MA PHIT Food and Housing courses are indispensable, providing a crucial background on essential public health principles. These courses are accessible on TRAIN MA or LPHI (completion on LPHI requires finishing by 3/30/24), FDA LearnED Training System, and ComplianceWire (FDA LMS). Creating an account on each system is necessary to undertake these courses. This comprehensive training ensures that local public health professionals are well-prepared and equipped with the necessary knowledge and skills for effective food and housing inspections.

<https://www.train.org/ma/welcome>

You will need to create an account, please use the link below. It says it will take 10 business days. If you have any issues with creating an account, reach out to their help desk. (appsdesk@fda.hhs.gov)

<https://www.compliancewire.com/secure/custom/fdaoraotedsselfreg.asp?CompanyID=954>

<https://fdaoted.csod.com/login/render.aspx?id=defaultclp>

*As the Field Training Hub program grows and evolves over time the prerequisites are subject to change.

Prerequisites for both MA PHIT Food & Housing:

- ✓ Health Promotion and Health Equity (1 contact hour)
- ✓ How to Hold a Public Hearing in Massachusetts (1 contact hour)
- ✓ Public Health Workforce Protection (1.5 contact hour)
- ✓ Safety: Practical Strategies While Doing Field Work (1 contact hour)
- ✓ Solid Waste & Recycling (1 contact hour)
- ✓ The 10 Essential Public Health Services in Action (1.5 contact hour)
- ✓ Orientation to Local Public Health in MA (1 contact hour)
- ✓ Public Health Law and Legal Issues in MA (1 contact hour)

Courses can be found on TRAIN MA

<https://www.train.org/ma/welcome>

Prerequisites for MA PHIT Housing:

- ✓ Administrative Search Warrants (1 contact hour)
- ✓ Nuisance Control Abatement and Removal (1 contact hour)
- ✓ Bed Bugs: A special Housing Topic (1 contact hour)
- ✓ Hoarding: A Special Housing Topic (1 contact hour)
- ✓ Mold: A Special Housing Topic (1 contact hour)

Courses can be found on TRAIN MA

<https://www.train.org/ma/welcome>

Prerequisites for Field Training Housing:

- ✓ Completion of the MA PHIT Housing Program

MA PHIT Food Prerequisites:

- ✓ Food Protection for Regulators (2 contact hours)

Course can be found on TRAIN MA

<https://www.train.org/ma/welcome>

Prevailing Statutes, Regulations and Ordinances (4 hours)

- ✓ FDA35 – Basic Food Law for State Regulators (60 mins)
- ✓ FDA38 – Basics of Inspection: Beginning an Inspection (90 mins)
- ✓ FDA39 – Basics of Inspections: Issues and Observations (90 mins)

Public Health Principles (1.5 hours)

- ✓ FDA36 – Public Health Principles (90 mins)

Microbiology (14 hours)

- ✓ MIC01 - Food Microbiological Control 1: Overview of Microbiology (60 mins)
- ✓ MIC02 - Food Microbiological Control 2A: Gram-Negative Rods (60 mins)

- ✓ MIC03 - Food Microbiological Control 2B: Gram-Positive Rods & Cocci (90 mins)
- ✓ MIC04 - Food Microbiological Control 3: Foodborne Viruses (60 mins)
- ✓ MIC05 - Food Microbiological Control 4: Foodborne Parasites (90 mins)
- ✓ MIC16 - Food Microbiological Control: Mid-Series Exam (30 mins)
- ✓ MIC06 - Food Microbiological Control 5: Controlling Growth Factors (90 mins)
- ✓ MIC07 - Food Microbiological Control 6: Control by Refrigeration and Freezing (60 mins)
- ✓ MIC08 - Food Microbiological Control 7A: Control by Thermal Processing (90 mins)
- ✓ MIC09 - Food Microbiological Control 7B: Control by Pasteurization (90 mins)
- ✓ MIC13 - Food Microbiological Control 10: Aseptic Sampling (90 mins)
- ✓ MIC15 - Food Microbiological Control 12: Cleaning and Sanitizing (90 mins)

HACCP (3 hours)

- ✓ FDA16 – Basics of HACCP: Overview of HACCP (60 mins)
- ✓ FDA17 – Basics of HACCP: Prerequisite Programs and Preliminary Steps (60 mins)
- ✓ FDA18 – Basics of HACCP: The Principles (60 mins)

Courses can be found on Compliance Wire

<https://www.compliancewire.com/CW3/Standard/Authentication/Login>

*Communication Skills

- ✓ Communication Skills for Regulators (CC8011W)

Course can be found on ORA LearnED

<https://fdaoted.csod.com/login/render.aspx?id=defaultclp>

Prerequisites for Field Training Food:

- ✓ Completion of MA PHIT Food

Any course highlighted in yellow is part of the Foundations for Local Public Health Practice (you can submit your certificate for those courses).