**Massachusetts Public Health Inspector Training**

**Food Certificate Program**

**Classroom Learning Objectives**

After successfully completing the classroom training and achieving a passing grade on the exam, trainees will be able to:

* Explain the science, disease mechanisms, and control measures relevant to food safety
* Interpret applicable laws and regulations for food safety
* List agency and operator workforce qualifications
* Give examples of inspection tools and equipment
* Define the term hazard analysis and critical control point (HACCP)
* Apply HACCP principles to food inspection procedures
* Identify and correctly cite code violations
* Summarize enforcement activities and due process procedures
* Properly complete the Massachusetts Food Establishment Inspection Report (MA FEIR)
* Write Correction Orders
* Model effective communication strategies
* Discuss foodborne illness investigation processes