

Workforce Readiness in Food Safety: A Practical Training Resource for Local Health Department Food Inspectors



This training guide is designed to support public health inspectors in maintaining the knowledge, skills, and competencies necessary to ensure safe food practices and protect public health. As the food safety landscape continues to evolve with emerging risks and regulatory updates, ongoing training is essential for inspectors to stay informed and effective in their roles.

This guide compiles a range of curated training resources and tools organized into key categories that are relevant to the day-to-day responsibilities of food safety professionals. The resources included represent a combination of those recommended, or used by, local health departments (LHDs); those that offer free or low-cost access; are flexible and adaptable to local codes; and are aligned with national standards and regulations.

Basic Food Safety Training

Foundational knowledge for new inspectors or those needing a refresher on core principles of food safety.

- Centers for Disease Control and Prevention (CDC): Basic Food Safety - [cdc.gov/food-safety/prevention/index.html](https://www.cdc.gov/food-safety/prevention/index.html)
- U.S. Food and Drug Administration (FDA): Retail Food Training - [afdo.org/training/retail-training](https://www.fda.gov/food/retail-food-training)
- Basic Food Handler Presentation Template (Fairfax County Health Department, VA) - naccho.org/resource-hub-articles/basic-food-handler-training-template
- Food Service Operations Inspection Workshop (Ohio Department of Health, OH) - [youtube.com/watch?v=L08c900paFA](https://www.youtube.com/watch?v=L08c900paFA)

Manager Certification/Level 2 Food Safety Training

Resources aligned with advanced food safety certification requirements, including state-recognized programs.

- ServSafe Manager Certification (National Restaurant Association) - [servsafe.com](https://www.servsafe.com)
- Food Safety Manager Certification (National Registry of Food Safety Professionals) - [nrfsp.com](https://www.nrfsp.com)
- Certified Professional Food Manager (Prometric) - [prometric.com](https://www.prometric.com)

- Learn2Serve Food Manager Certification (360training) - [360training.com](https://www.360training.com)



HACCP (Hazard Analysis and Critical Control Points) Training

Specialized training focused on identifying, evaluating, and controlling hazards throughout the food production process.

- Managing Food Safety: A Regulator's Manual For Applying HACCP Principles to Risk-based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems (Center for Food Safety and Applied Nutrition a.k.a CFSAN) - acrobat.adobe.com/id/urn:aaid:sc:VA6C2:bc8c1899-74d6-49ed-812e-61f12e35dac4
- HACCP: The Process Approach (CFSAN) - acrobat.adobe.com/id/urn:aaid:sc:VA6C2:e5b6481a-69f2-4d41-981e-651fec6bfc79
- HACCP Plan Validation for Specialized Processes (Fairfax County Health Department, VA) - naccho.org/resource-hub-articles/haccp-training-resources-fchd
- Reduced Oxygen Packaging Presentation (Fairfax County Health Department, VA) - naccho.org/resource-hub-articles/haccp-training-resources-fchd

[RESOURCE]

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Outbreak and Response

Training to prepare inspectors for identifying, investigating, and responding to foodborne illness outbreaks.

- Environmental Assessment Training Series (CDC EATS) - cdc.gov/restaurant-food-safety/php/training/eats.html
- Foodborne Diseases Active Surveillance Network (CDC) - cdc.gov/foodnet/about/index.html
- Guidelines for Foodborne Disease Outbreak Response (The Council to Improve Foodborne Outbreak Response a.k.a CIFOR) - cifor.us/products/guidelines
- Guidelines for Foodborne Disease Outbreak Response Toolkit (CIFOR) - cifor.us/products/toolkit

Training Plan

A suggested roadmap for onboarding, continuous education, and career development in food safety inspection.

- New Employee Training Plan (Fairfax County Health Department, VA) and New Employee Training Schedule and Training Logs (Hennepin County Public Health, MN) - naccho.org/resource-hub-articles/training-plans-to-improve-workforce-readiness-in-food-safety

Competency Checklist

A practical tool to assess knowledge, evaluate field readiness, and support professional growth.

- New Employee Training and Competency Checklist (Fairfax County Health Department, VA) - naccho.org/resource-hub-articles/new-employee-training-and-competency-checklist

This guide aims to strengthen workforce capacity, ensure regulatory compliance, and ultimately safeguard the public from foodborne illnesses. It can be adapted by agencies to meet local needs and used as a living document that evolves with updates in training standards and practices.



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