



FOOD SAFETY REGULATORY PROFESSIONAL CREDENTIAL SERIES

FSRC FOOD SAFETY REGULATOR CERTIFICATION STUDY GUIDE

156 COMPETENCIES



Regulatory Program Foundations (6 competencies)

1. Discuss feed and food regulatory program responsibilities.
2. Discuss regulatory program laws and regulations.
3. Discuss feed and food protection agencies and their interactions.
4. Discuss regulatory program standards in an integrated food safety system.
5. Explain the significance of an integrated food safety system.
6. Explain the significance of mutual reliance.

Allergens (4 competencies)

1. Discuss foundational information related to major food allergens.
2. Discuss allergen labeling requirements.
3. Discuss the allergen provisions of the Food Safety Modernization Act.
4. Discuss control measures to prevent allergen cross-contact.

Biological Hazards (5 competencies)

1. Describe the effect of biological hazards in feed and food programs.
2. Identify biological hazards for feed and food products.
3. Describe factors that contribute to the growth of biological organisms.
4. Explain how products and processes can become contaminated by biological hazards.
5. Discuss methods to control biological hazards.

Biosecurity (5 competencies)

1. Discuss practices intended to prevent and/or control infectious disease related to agricultural animals and plants.
2. Discuss transmission of diseases between humans, agricultural animals, and plants.
3. Identify prevention methods that prevent and/or control diseases related to the interactions of people with agricultural animals and plants.
4. Explain sanitation methods as related to biosecurity.
5. Discuss policies aimed at preventing and/or controlling the transmission of infectious disease.

Communication Skills (4 competencies)

1. Discuss the elements for an effective exchange of information.
2. Discuss communication proficiencies needed to perform job duties.
3. Discuss the knowledge, skills, and abilities needed to determine a course of action in a specific situation.
4. Discuss policies that guide communication practices.

Data and Information Systems (6 competencies)

1. Discuss data and information systems.
2. Discuss the role of collaboration tools in feed and food programs.
3. Explain the best practices for data management.
4. Explain how data security is maintained.
5. Discuss the uses for different applications, systems, and databases.
6. Explain the policies pertaining to data and information systems.

Emergency Response (7 competencies)

1. Summarize the role of communication.
2. Discuss field response activities.
3. Describe jurisdictional roles.
4. Describe personal protection needs.
5. Differentiate between types of emergencies.
6. Outline emergency action procedures.
7. Explain incident stabilization.

Environmental Hazards (4 competencies)

1. Describe the effect of environmental hazards in feed and food products and processes.
2. Explain that environmental hazards can adulterate the feed and food supply.
3. Explain how products and processes can become contaminated by environmental hazards.
4. Discuss methods used to control environmental hazards.

Food/Feed Defense (5 competencies)

1. Discuss defending the feed and food supply against intentional adulteration.
2. Discuss the prevention or reduction of operational vulnerabilities in the food and feed supply chain.
3. Discuss measures to protect against intentional adulteration.
4. Discuss roles and responsibilities of all stakeholders involved in feed and food defense.
5. Discuss strategies taken by stakeholders when an intentional adulteration is discovered.

HACCP (5 competencies)

1. Explain the purpose of the HACCP system.
2. Discuss the role of HACCP in food and feed programs.
3. Describe the role of prerequisite programs in a HACCP system.
4. Describe the significance of identifying and controlling hazards in HACCP.
5. Discuss the regulatory requirements for HACCP in feed and food protection.

Imports (7 competencies)

1. Explain the feed and food import process.
2. Recognize the rules and regulations that apply to imported feed and food products.
3. Explain the regulatory requirements of feed and food products for entry into the United States.
4. Describe the examination of imported food and feed products.
5. Discuss planning and conducting an investigation of an imported feed or food product.
6. Identify strategies used to address non-compliant imported feed and food products.
7. Explain the different types of fraud that may lead to legal proceedings.

Integrated Food Safety System (4 competencies)

1. Discuss the origins, mandates, and drivers of the IFSS.
2. Describe the stakeholders within the IFSS.
3. Discuss how agreements support mutual reliance.
4. Explain the impact of uniform program standards.

Inspections, Compliance, and Enforcement (9 competencies)

1. Explain the purpose of regulatory activities.
2. Explain how jurisdiction applies to regulatory activities.
3. Explain the different types of inspections.
4. Describe inspection tools.
5. Explain the techniques employed when conducting inspections.
6. Describe the preparation required for an inspection.
7. Discuss the steps involved in an inspection.
8. Describe post-inspectional activities.
9. Describe enforcement strategies.

Investigation Principles (7 competencies)

1. Explain the fundamentals of investigations.
2. Describe the fundamentals of communication during an investigation.
3. Describe how agencies coordinate efforts during investigations.
4. Describe the fundamentals of conducting an investigation.
5. Explain the preparation for an investigation.
6. Describe investigation activities.
7. Explain the importance of post-response activities.

Jurisdiction (4 competencies)

1. Describe jurisdictional authority related to feed and food programs.
2. Discuss the creation of laws related to feed and food products.
3. Describe collaborative authority between agencies regulating feed and food products.
4. Describe formal agreements between agencies regulating feed and food products.

Labeling (5 competencies)

1. Discuss labeling fundamentals.
2. Describe the authority for labeling.
3. Describe the components of a label.
4. Describe the labeling requirements for food.
5. Describe the labeling requirements for animal feed.

Laws, Regulations, Policies, and Procedures (7 competencies)

1. Differentiate between laws, regulations, policies, and procedures applicable to regulatory activities.
2. Describe how Constitutional law grants and limits authorities.
3. Discuss how laws determine regulatory authority.
4. Explain how regulations assist agencies to implement laws.
5. Describe the purpose of agency policies.
6. Explain the purpose of procedures used in federal, state, and local regulatory programs.
7. Explain the purpose of guidance documents.

Personal Safety (6 competencies)

1. Explain how personal safety is achieved by following agency safety policies.
2. Describe chemical safety hazards.
3. Describe equipment-related safety risks.
4. Describe physical/environmental safety risks.
5. Describe the safety risks associated with miscellaneous hazards.
6. Discuss the use of safety equipment.

Pest Control (5 competencies)

1. Discuss pests of significance to human and animal health.
2. Discuss the importance of facility design for pest control.
3. Describe sanitation practices for pest control.
4. Discuss detection of pests.
5. Discuss how pest management is used to control pests.

Plumbing (5 competencies)

1. Discuss key concepts in plumbing.
2. Recognize the public health significance of protecting a water source.
3. Discuss wastewater systems.
4. Discuss methods for preventing contamination.
5. Describe agency authority.

Preventive Controls (6 competencies)

1. Describe the facilities that are subject to the preventive controls regulation.
2. Describe a facility-based food safety plan.
3. Describe the methods to conduct a hazard analysis.
4. Describe the purpose of monitoring preventive control programs.
5. Describe corrective action plans.
6. Describe record-keeping requirements in preventive controls.

Professionalism (6 competencies)

1. Explain professionalism.
2. Discuss the principles of business and personal integrity within the work environment.
3. Discuss the profession's expectations of behavior.
4. Discuss the impact of subjective personal behaviors in the workplace.
5. Employ professional communication skills while conducting work-related activities.
6. Employ interpersonal skills while conducting work-related activities.

Public Health Principles (7 competencies)

1. Discuss public health principles and successes.
2. Describe the best practices for public health assessments.
3. Describe policy development and implementation.
4. Describe the use of education and outreach in public health.
5. Describe approaches to prevent, reduce, or control disease.
6. Identify how emerging health issues affect public health.
7. Describe the role of the food safety professional in public health.

Recalls (6 competencies)

1. Describe the importance of recalls.
2. Discuss the importance of risk assessment in product safety assurance.
3. Explain the importance of documents needed when conducting a recall.
4. Discuss the role of communication during a recall.
5. Explain how the recall process is used to remove unsafe products.
6. Explain the role of product disposition during a recall.

Sampling (4 competencies)

1. Collect a sample with documentation.
2. Discuss the factors to consider when collecting a sample.
3. Explain the procedures utilized when collecting a sample.
4. Discuss the role of the laboratory in feed/food safety.

Sanitation Practices (6 competencies)

1. Discuss sanitation practices and sanitary design of facilities and equipment.
2. Discuss the process of removing visible material such as soil, dirt, and organic matter from facilities and equipment.
3. Discuss the process of reducing the presence of microorganisms.
4. Discuss the use of specialized techniques to destroy or irreversibly inactivate pathogenic microorganisms but not necessarily their spores.
5. Discuss how facility and equipment design impact sanitation.
6. Discuss hazards, practices, and facility/equipment design that may lead to contamination.

Traceability (6 competencies)

1. Describe the importance of product tracing.
2. Identify the critical information from the surveillance reports needed for a traceforward/traceback.
3. Discuss the complexity of traceability throughout the supply chain.
4. Explain key documents needed for tracing product movement.
5. Discuss requirements for communication during a traceforward/traceback.
6. Explain how technology is used to improve traceability.

Transportation (5 competencies)

1. Describe basic information regarding the role of transportation.
2. Discuss transportation options used for feed and food.
3. Describe the inspection process for various conveyances.
4. Describe security measures designed to ensure safe transportation.
5. Discuss the importance of protecting products during transportation.