

Oregon Health Authority (OHA)
Standardization and Certification of Food
Inspection Training Officers
2024 Winter/Spring/Summer/Fall

Initial Certification Agenda

Candidate Evaluation:

Six high-risk facilities are inspected over the course of the week. Each inspection takes approximately 4 hours to complete. Correct violation citing, and reporting are reviewed. Inspections are performed by the Candidate and graded against the OHA Standard.

The Candidate for Certification must complete three exercises in addition to the six inspections, which are three HACCP Flow Charts, one Risk Control Plan and one HACCP Verification.

Day One

- 8:00am OHA Food Program Specialist and Consultation Officer (Standard)
Reviews with candidate the standardization process and answers questions
- 8:30am Morning Inspection is performed and compared to Standard's inspection.
- 12:30pm Lunch Break (30 minutes)
- 1:00 pm Afternoon Inspection is performed and compared to standard's inspection. The candidate conducts one of the two additional exercises.
- 5:00 pm Adjourn

Day Two and Day Three

- 8:00 am Morning inspection is performed.
- 12:30pm Lunch Break (30 minutes)
- 1:00 pm Afternoon Inspection is performed and compared to standard's inspection. One of the two additional exercises is conducted.
- 5:00 pm Adjourn

At the completion of these inspections, the Candidate will be graded passing or failing and the standardization process is complete. A failing candidate may re-apply for standardization training. A passing Candidate will receive certification from the Oregon Health Authority.