

# ENV H 441 A Au 23: Food Protection

[Jump to Today](#)

## COURSE DETAILS

### Meetings Times & Location



South Campus Center (SOCC)

[Department of Pharmacy](#)

[Health Sciences Academic Services and Facilities](#)

[School of Pharmacy](#)

<https://www.washington.edu/maps/#!/SOCC>

Tuesday & Thursdays

3:30 pm - 4:50 pm

[SOCC 221](https://www.washington.edu/maps/#!/SOCC) <https://www.washington.edu/maps/#!/SOCC>

## Course Description

In this course, we explore the preventative and responsive measures that can be taken so that food intended for human consumption is safe and does not cause illness or other adverse effects. Learn about various food safety hazards, basic sanitation principles that are employed along the farm-to-fork continuum for controlling hazards, the regulatory environment that exists to minimize food safety risks in the United States, and potential career paths in the field of food safety. This course has a particular focus on the prevention of foodborne illness associated with retail food establishments, like restaurants and grocery stores.

## Your Instructional Team



**Emily Hovis** (she/her)

*DEOHS Assistant Teaching Professor*

[ehovis@uw.edu](mailto:ehovis@uw.edu) (<mailto:ehovis@uw.edu>)

*Office Hours by Appointment*



**Faiza Mujeeb** (she/her)

*Teaching Assistant & Current Student*

[faizam2@uw.edu](mailto:faizam2@uw.edu) (<mailto:faizam2@uw.edu>)

*Office Hours by Appointment*

## LEARNING GOALS

Upon completion of this course, all students should be able to:

- Identify and describe the regulatory framework that exists to keep food safe.
- Recognize, characterize, and categorize food safety hazards, their sources, and their health effects.
- Identify and describe foodborne illness risk factors and sanitation principles that are employed to minimize food safety risks along the farm-to-fork continuum.
- Summarize and discuss hazard analysis critical control point (HACCP) principles.
- Demonstrate and discuss foodborne illness outbreak investigation, response, and appropriate control measures.

In addition to the learning goals above, students enrolled in the 4-credit section of ENVH 441 should be able to:

- Understand the responsibilities of Certified Food Protection Managers and their role in helping retail food establishments achieve active managerial control of foodborne illness risk factors.
- Demonstrate understanding of retail food protection principles by passing the ANSI-accredited Certified Food Protection Manager exam and obtaining certification.

In addition to the learning goals above, graduate students enrolled in ENVH 541 should be able to:

- Critically review the scientific and gray literature on food protection issues.
- Compare and contrast alternative solutions to complex food safety problems.
- Outline, recommend, and justify available solutions.

## GRADING/ASSESSMENT OF LEARNING

All quizzes, assignments, and assessments (with few exceptions) must be submitted through Canvas by the due date. Your final grade will be calculated based on the following:


### Assignments [30%]



|   |   |
|---|---|
| <p><b>ALL UNDERGRADUATE STUDENTS</b></p>                | <p><b>Pathogen Project:</b> This project provides a deep dive into the biology and control of foodborne pathogens. Students will select a pathogen to research independently and then collaborate with their peers to prepare and present a short (5-10 minute) in-class presentation. During this share session, students will share what they've learned about their pathogen. Students who are not presenting will complete a quick write to provide constructive feedback to peers.</p> <p><b>HACCP Project:</b> This project explores the application of HACCP principles. Students will independently choose a food/menu item to research throughout the quarter. Students will then form a mock restaurant and collaborate with their peers to develop a food safety plan for each menu item. This project takes place over approximately 5 weeks with assignments being submitted weekly.</p> |
| <p><b>ONLY STUDENTS TAKING THE 4-CREDIT SECTION</b></p> | <p><b>Retail Inspection Shadowing:</b> Students enrolled in the optional 4-credit section will shadow an environmental health inspector on several retail food inspections and write a report documenting the experience. This will be set up and coordinated with the instructor.</p> <p><b>Certified Food Protection Manager Exam:</b> Students will take the ANSI-accredited Certified Food Protection Manager exam during finals week. Your</p>   |

|                               |  |
|-------------------------------|--|
|                               | lab fee covers the cost of the Certified Food Protection Manager exam. For the purpose of your grade in this class, the exam will be graded as credit/no credit.   |
| <b>ONLY GRADUATE STUDENTS</b> | <p><b>Retail Food Safety Policy:</b> Students will research a food safety issue that was presented at the most recent Conference for Food Protection (CFP) meeting for inclusion in the next version of the FDA Model Food Code. Students will examine alternative solutions and then formulate a recommendation/solution. Finally, students will present this information to the class and provide scientific justification for their recommendation.</p> <p><b>HACCP Project:</b> This project is the same as the undergraduate HACCP project with one big distinction - graduate students are required to select a food that uses a 'specialized processing method' as described in WAC 246-215-03535. Specialized processing methods are processes or procedures that use technologies, ingredients, or equipment more commonly seen at a commercial manufacturer. They include curing and smoking for preservation, acidification, fermentation, sprouting, and the use of reduced oxygen packaging (like vacuum packaging or sous vide).</p> |

## Weekly Quizzes [30%]

Weekly content quizzes are available through Canvas, are due on Sunday evening, and will cover key content from the readings, lectures, activities, and discussions from the previous week. These are designed to keep you engaged in the material and to help you (and me!) assess whether you are learning as you go. Students enrolled in the 4-credit version of the course will also complete reading quizzes focused on key content from the required text - [National Environmental Health Association \(NEHA\) Professional Food Manager, 6th Edition](#)  (<https://neha.users.membersuite.com/shop/store/86bc8c0c-00ce-cbbc-e29c-0b3d14095791/detail>) to help prepare for the CFPM exam.

## In-Class Learning Group Activities [25%]

Students will form learning groups that meet in class throughout the quarter. Learning groups meet during scheduled class time to engage in discussions, case studies, and other learning activities. Groups will turn in a written assignment documenting their discussion at the end of class. Each member of the group should participate in these discussions and contribute. To encourage you to stay home due to illness, we will drop your lowest 2 grades in this assignment category.

## In-Class Quick-Writes & Guest Lecture Summaries [15%]

Students will participate in class sessions through the use of quick writes and guest lecture summaries. Subject matter experts will provide guest lectures throughout the course. These special guests are invited to give students a different perspective and provide an opportunity for students to learn about several real-world career paths in the field of food safety. Students will then submit a short summary of what they learned, including 2 key takeaways, after each guest lecture. To encourage you to stay home due to illness, we will drop your lowest 2 grades in this assignment category.

A 4.0 scale will be calculated using the following conversion:

*Table 1. 4.0 Scale to Percentage Conversion*


| <b>4.0 Scale</b> | <b>Percentage</b> | <b>4.0 Scale</b> | <b>Percentage</b> | <b>4.0 Scale</b> | <b>Percentage</b> |
|------------------|-------------------|------------------|-------------------|------------------|-------------------|
| 4.0              | ≥98.0%            | 2.8              | ≥84.2%            | 1.6              | ≥70.4%            |
| 3.9              | ≥96.8%            | 2.7              | ≥83.0%            | 1.5              | ≥69.2%            |
| 3.8              | ≥95.7%            | 2.6              | ≥81.9%            | 1.4              | ≥68.1%            |
| 3.7              | ≥94.5%            | 2.5              | ≥80.7%            | 1.3              | ≥66.9%            |
| 3.6              | ≥93.4%            | 2.4              | ≥79.6%            | 1.2              | ≥65.8%            |
| 3.5              | ≥92.2%            | 2.3              | ≥78.4%            | 1.1              | ≥64.6%            |
| 3.4              | ≥91.1%            | 2.2              | ≥77.3%            | 1.0              | ≥63.5%            |
| 3.3              | ≥89.9%            | 2.1              | ≥76.1%            | 0.9              | ≥62.3%            |
| 3.2              | ≥88.8%            | 2.0              | ≥75.0%            | 0.8              | ≥61.2%            |
| 3.1              | ≥87.6%            | 1.9              | ≥73.8%            | 0.7              | ≥60.0%            |
| 3.0              | ≥86.5%            | 1.8              | ≥72.7%            | 0.0              | <60.0%            |

|     |        |     |        |  |  |
|-----|--------|-----|--------|--|--|
| 2.9 | ≥85.3% | 1.7 | ≥71.5% |  |  |
|-----|--------|-----|--------|--|--|

## COURSE MATERIALS

An overview of course materials will be available in the weekly module on Canvas on the daily page. This overview list things ‘to do’ before coming to class, assignments that will be completed in-class, and assignments/quizzes that will be completed after class:

- **Before Class:** This section includes foundational content with links to readings and videos that are designed to enrich your learning experience. These materials are required to be read before coming to class. I use a general framework of assigning one reading and one video, but this may vary from week to week.
- **During Class:** This section includes links to learning group activities that will occur in-class. Also, the in-class lecture recording will be uploaded to this section of Canvas page shortly after class. If possible, the PPT and PDF slides will be posted in advance of class time here as well.
- **After Class:** This section includes a list of quizzes and assignments that should be submitted after class. These assignments must be submitted/uploaded to Canvas by the listed due date.

**Required Text:** For most students there is not a required text, and all materials will be available on Canvas. However, ENVH 441 students enrolled in the 4-credit version of the course will use the [National Environmental Health Association \(NEHA\) Professional Food Manager, 6th Edition text](https://neha.users.membersuite.com/shop/store/86bc8c0c-00ce-cbbc-e29c-0b3d14095791/detail)  (<https://neha.users.membersuite.com/shop/store/86bc8c0c-00ce-cbbc-e29c-0b3d14095791/detail>) to prepare for the Certified Food Protection Manager (CFPM) Exam.

## TENTATIVE SCHEDULE

**Disclaimer:** The syllabus, readings, and/or lecture schedule are all subject to change. Any changes will be announced in class and posted on Canvas.

### WEEK DAY DATE SUBJECT AREA

|   |   |       |   |
|---|---|-------|---|
| 1 | 1 | 9/28  | Course Introduction   |
|   | 2 | 10/3  | Introduction to Food Protection   |
| 2 |   |       |   |
|   | 3 | 10/5  | Environmental Justice & Risk Assessment   |
| 3 | 4 | 10/10 | Food Safety on the Farm - <i>Field Trip: UW Farm located near the Center for Urban Horticulture</i> |



- Produce Safety & Soil Amendments - Guest Lecture: Connie Fisk with the Washington State Department of Agriculture (WSDA) Produce Safety Program**
- 5 10/12**
- 6 10/17 Regulatory Framework**
- 4**
- 7 10/19 International Food Safety - Guest Lecture: Adam Lim with Starbucks**
- 8 10/24 Foodborne Illnesses, Hazards & Risks**
- 5**
- 9 10/26 Collaborative Worktime for Pathogen Project Presentation**
- 10 10/31 Designing a Safer Food Product: The Role of Food Science**
- 6**
- 11 11/2 Pathogen Presentations: *Clostridium botulinum*, *Clostridium perfringens*, and *Bacillus cereus***
- 12 11/7 Designing a Safer Food Process: The Role of HACCP**
- 7**
- 13 11/9 Pathogen Presentations: *E. coli* 0157:H7, *Shigella*, and *Campylobacter Jejuni***
- Foodborne Illness & Outbreak Investigations - Guest Lecture: Susan Shelton with the Washington State Department of Health (DOH) [Hybrid Class]**
- 14 11/14**
- 8**
- 15 11/16 Pathogen Presentations: *Cryptosporidium*, *Cyclospora*, and *Vibrio*. Spp.**
- 16 11/21 The Role of Food Safety Culture - Guest Lecture: Nada Hasbani with the Whole Foods [Hybrid Class]**
- 9**
- 17 11/23 NO CLASS - THANKSGIVING HOLIDAY!**
- 10**
- 18 11/28 Sanitary Design - Field Trip: Chef's Table located in the Local Pointe Kitchen in Lander Hall**

|    |       |   |
|----|-------|---|
| 19 | 11/30 | <b>Pathogen Presentations:</b> <i>Listeria monocytogenes</i> , <i>Salmonella</i> , and <i>Staphylococcus aureus</i> |
| 20 | 12/5  | <b>Retail Food Inspections - Guest Lecture:</b> Pui Shum with Public Health Seattle-King County (PHSKC)             |
| 11 |       |   |
| 21 | 12/7  | <b>Emerging Issues in Food Safety &amp; Course Wrap-Up</b>  |
| 12 | 22    | 12/14 <b>CFPM Exam for 4-Credit ENVH 441 Students</b>   |

## COURSE POLICIES

### Academic Integrity

Students at the University of Washington (UW) are expected to maintain the highest standards of academic conduct, professional honesty, and personal integrity.

The UW School of Public Health (SPH) is committed to upholding standards of academic integrity consistent with the academic and professional communities of which it is a part. Plagiarism, cheating, and other misconduct are serious violations of [the University of Washington Student Conduct Code](https://www.washington.edu/studentconduct/) [\(https://www.washington.edu/studentconduct/\)](https://www.washington.edu/studentconduct/) (WAC 478-120). Use of artificial intelligence tools, such as ChatGPT for assignments or exams is considered academic misconduct and is prohibited. We expect you to know and follow the university's policies on cheating and plagiarism, and [the SPH Academic Integrity Policy](https://sph.washington.edu/students/academic-integrity-policy/) [\(https://sph.washington.edu/students/academic-integrity-policy/\)](https://sph.washington.edu/students/academic-integrity-policy/). Any suspected cases of academic misconduct will be handled according to University of Washington regulations. For more information, see the University of Washington [Community Standards and Student Conduct](https://www.washington.edu/cssc/) [\(https://www.washington.edu/cssc/\)](https://www.washington.edu/cssc/) website.

### Access & Accommodation

Your experience in this class is important to me. It is the policy and practice of the University of Washington to create inclusive and accessible learning environments consistent with federal and state law. If you have already established accommodations with Disability Resources for Students (DRS), please activate your accommodations via myDRS so we can discuss how they will be implemented in this course.

If you have not yet established services through DRS, but have a temporary health condition or permanent disability that requires accommodations (conditions include but not limited to; mental health, attention-related, learning, vision, hearing, physical or health impacts), contact DRS directly to set up an Access Plan. DRS facilitates the interactive process that establishes reasonable accommodations. Contact DRS at [disability.uw.edu](https://disability.uw.edu).



## Bias Concerns

The Office of the Dean has a [student concern policy](https://sph.washington.edu/students/student-concern-policy), a faculty concern policy and standard HR procedures for staff concerns. Our 2018 climate survey states that most people in SPH do not report bias incidents because they do not know where to go. Students are encouraged to report any incidents of bias to someone they feel comfortable with, including instructors, advisers or department staff. They can email [dcinfo@uw.edu](mailto:dcinfo@uw.edu) for immediate follow up. Bias concerns can be anonymously and confidentially reported at this link <https://sph.washington.edu/about/diversity/bias-concerns>. Data is collected by the Assistant Dean for EDI and the Director of Program Operations for Student and Academic Services and tracked for resolution and areas are identified for further training.

## Classroom Climate

We are co-creators of our learning environment. It is our collective responsibility to develop a supportive learning environment for everyone. Listening with respect and an open mind, striving to understand others' views, and articulating your own point of view will help foster the creation of this environment. We engage our differences with the intent to build community, not to put down the other and distance ourselves from the other. Being mindful to not monopolize discussion and/or interrupt others will also help foster a dialogic environment.

We have the privilege of learning together and we have a responsibility to engage in dialogue in a way that supports learning for all of us. Here are some practices we as learning community members can strive to use in our learning process:

- My own viewpoint is important—share it. It will enrich others.
- My students' and colleagues' viewpoints are important—listen to them. Do not judge them.
- Extend the same listening respect to others I would wish them to extend to me. We all have room to grow to become better listeners in non-judgmental ways.
- Recognize that I might miss things others see and see things others might miss.
- Raise my views in such a way that I encourage others to raise theirs.
- Inquire into others' views while inviting them to inquire into mine.
- Ask questions when I don't understand something.
- Surface my feelings in such a way that we make it easier for others to surface theirs.
- Test my assumptions about how and why people say or do things.
- Challenge what was said or done, rather than make assumptions about the individual.
- Beware of either-or thinking.
- Be willing to take risks in moving outside my comfort zones.
- Affirm others.

## Illness Protocols and Safety

If you feel ill or exhibit respiratory or other symptoms, you should not come to class. Seek medical attention if necessary and notify your instructor(s) as soon as possible by email. [UW Environmental Health & Safety](#) recommends that you wear a well fitting mask while you are symptomatic

Additional recommendations include getting your [annual flu shot \(https://wellbeing.uw.edu/flu-vaccination/\)](https://wellbeing.uw.edu/flu-vaccination/) and getting boosted with the updated COVID vaccines (available at [clinics and pharmacies, as well as through UW Medicine](#) [↗ \(https://www.washington.edu/coronavirus/vaccines/\)](https://www.washington.edu/coronavirus/vaccines/) and local health agencies).

Please check your email and CANVAS announcements daily BEFORE coming to class. If we need to conduct class remotely because the instructor or a guest speaker is unable to attend in person, we will send all registered students an email and/or post a CANVAS announcement with a Zoom link for remote instruction or a plan for making up the class.

## Excused Absence from Class

Students are expected to attend class and participate in all graded activities. A student who is anticipating being absent from class due to a Religious Accommodation activity needs to complete the Religious Accommodations request process by the second Friday of the quarter. Students who anticipate missing class due to attendance at academic conferences or field trips, or participation in university-sponsored activities should provide a written notice to the instructor ahead of the absence. The instructor will determine if the graded activity can be rescheduled or if there is equivalent work that can be done as an equivalent, as determined by the instructor.

## Equity, Diversity, and Inclusion

Diverse backgrounds, embodiments, and experiences are essential to the critical thinking endeavor at the heart of University education. In SPH, students are expected:

1. To respect individual differences, which may include, but are not limited to, age, cultural background, disability, ethnicity, family status, gender, immigration status, national origin, race, religion, sex, sexual orientation, socioeconomic status, and veteran status.
2. To engage respectfully in the discussion of diverse worldviews and ideologies embedded in course readings, presentations, and artifacts, including those course materials that are at odds with personal beliefs and values.
3. To encourage students with concerns about classroom climate to talk to their instructor, adviser, a member of the departmental or SPH EDI Committee, the Assistant Dean for EDI, or the program's director.

## Grades for Group Assignments

In most cases, all group members will receive the same grade on group assignments. Under extreme circumstances, group members may receive different grades. For example, if a group member does not contribute/communicate/collaborate with the team, that member will not receive the grade shared by

other members. Please see the assignment rubrics for additional information on how to document group assignment participation. *This language is used with permission from Anjolie Ganti.*

## Late Assignment Policy

All quizzes, assignments, and assessments (with few exceptions) must be submitted through Canvas by the due date. Late submissions will face a 2% penalty for each day they are late for a maximum of 50%.

## Notice to Student - Use of Plagiarism Detection Software

The University has a license agreement with SimCheck, an educational tool that helps prevent or identify plagiarism from Internet resources. Your instructor may use the service in this class by requiring that assignments are submitted electronically to be checked by SimCheck. The SimCheck Report will indicate the amount of original text in your work and whether all material that you quoted, paraphrased, summarized, or used from another source is appropriately referenced.

## Personal Pronouns

We share our pronouns because we strive to cultivate an inclusive environment where people of all genders feel safe and respected. We invite everyone to share their pronouns. Professor Hovis uses she/her pronouns. Your TA, Faiza, uses she/her pronouns.

## Religious Accommodations

Washington state law requires that UW develop a policy for the accommodation of student absences or significant hardship due to reasons of faith or conscience, or for organized religious activities. The UW's policy, including more information about how to request accommodation, is available at [Religious Accommodations Policy](https://registrar.washington.edu/staffandfaculty/religious-accommodations-policy/). Accommodations must be requested within the first two weeks of this course using the [Religious Accommodations Request form](https://registrar.washington.edu/students/religious-accommodations-request/).





## Safety

Call SafeCampus at 206-685-7233 anytime – no matter where you work or study – to anonymously discuss safety and well-being concerns for yourself or others. SafeCampus's team of caring professionals will provide individualized support, while discussing short- and long-term solutions and connecting you with additional resources when requested.

## Sexual Harassment

Sexual harassment is a form of harassment based on the recipient's sex that is characterized by:



1. Unwelcome sexual advances, requests for sexual favors, or other verbal or physical conduct of a sexual nature by a person who has authority over the recipient when:
  - o Submission to such conduct is an implicit or explicit condition of the individual’s employment, academic status, or ability to use University facilities and services, or
  - o Submission to or rejection of the conduct affects tangible aspects of the individual’s employment, academic status, or use of University facilities.
2. Unwelcome and unsolicited language or conduct that creates an intimidating, hostile, or offensive working or learning environment, or has the purpose or effect of unreasonably interfering with an individual’s academic or work performance.

If you believe that you are being harassed, or have observed harassment, you can report it to SPH using the bias concerns link. The University also has designated offices to help you: [SafeCampus](https://www.washington.edu/safecampus/) , [Office of the Ombud](https://www.washington.edu/ombud/) , [Title IX Investigation Office](https://www.washington.edu/ombud/) , and [University Complaint Investigation and Resolution Office](https://www.washington.edu/compliance/uciro/) .


## SPH Land Acknowledgment

I acknowledge the Coast Salish people of this land, the land which touches the shared waters of all tribes and bands within the Duwamish, Suquamish, Tulalip, and Muckleshoot nations.

## Writing Resources

All written assignments for this class must be high quality, well researched, well organized, and well written. Use plain language instead of jargon. The instructors will consider the clarity of writing when grading assignments. Writing is an important transferable skill for all career pathways. Establishing a strong foundation in writing skills will help students be successful throughout their future course work and career. Therefore, this course includes written assignments with the goal to helping students identify areas of strength and improvement in writing. However, if a student feels that they could benefit from additional opportunities to improve their writing skills, a list of resources at the UW and others accessible online can be found on the [SPH website](https://sph.washington.edu/sites/default/files/inline-files/Writing-Resources-4.3.19.pdf) , and on the [DEOHS intranet](https://portal.deohs.washington.edu/index.php/academic-support-writing-resources) .





## Course Summary:


| Date             | Details   | Due           |
|------------------|---|---------------|
| Fri Oct 28, 2022 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312904">Interactive Lab Activity</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312904">https://canvas.uw.edu/courses/1665968/assignments/8312904</a> | due by 3:30pm |


| Date             | Details   | Due            |
|------------------|---|----------------|
| Sun Nov 27, 2022 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312879">Alternate Assignment - Restaurant Inspection Reports</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312879">(https://canvas.uw.edu/courses/1665968/assignments/8312879)</a>           | due by 11:59pm |
| Sun Dec 4, 2022  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312897">Guest Lecture Summary - Chris with PHSKC</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312897">(https://canvas.uw.edu/courses/1665968/assignments/8312897)</a>                       | due by 11:59pm |
| Thu Sep 28, 2023 |  <a href="#">Class 1: Course Introduction</a>  | to do: 3:30pm  |
| Sun Oct 1, 2023  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8425006">Quick-Write - Who are you?</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8425006">(https://canvas.uw.edu/courses/1665968/assignments/8425006)</a>                                     | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8439332">Weekly Quiz - Syllabus</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8439332">(https://canvas.uw.edu/courses/1665968/assignments/8439332)</a>   | due by 11:59pm |
|                  |  <a href="#">2: Introduction to Food Protection</a>  | to do: 3:30pm  |
| Tue Oct 3, 2023  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8465101">Quick-Write - Food Safety a Shared Responsibility?</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8465101">(https://canvas.uw.edu/courses/1665968/assignments/8465101)</a>           | due by 5:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8464641">LGA - Assessing Food Safety Risk for the Country of Cascadia</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8464641">(https://canvas.uw.edu/courses/1665968/assignments/8464641)</a> | due by 11:59pm |
| Thu Oct 5, 2023  |  <a href="#">3: Environmental Justice &amp; Risk Assessment</a>  | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8439039">LGA - Tribes Caught in a Food Safety Dilemma Case Study</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8439039">(https://canvas.uw.edu/courses/1665968/assignments/8439039)</a>      | due by 11:59pm |
| Sun Oct 8, 2023  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8464594">Weekly Quiz - Food Safety &amp; Risk Assessment</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8464594">(https://canvas.uw.edu/courses/1665968/assignments/8464594)</a>              | due by 11:59pm |
| Tue Oct 10, 2023 |  <a href="#">4: Food Production</a>  | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8438761">QW - Field Trip Reflection</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8438761">(https://canvas.uw.edu/courses/1665968/assignments/8438761)</a>                                   | due by 11:59pm |












| Date             | Details  | Due            |
|------------------|--|----------------|
| Thu Oct 12, 2023 |  <a href="#">5: Produce Safety</a>  | to do: 3:30pm  |
|                  |  <a href="#">LGA - Soil Amendments &amp; Food Safety Risks</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8455180">https://canvas.uw.edu/courses/1665968/assignments/8455180</a>           | due by 11:59pm |
|                  |  <a href="#">Weekly Quiz - Food Production</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8464221">https://canvas.uw.edu/courses/1665968/assignments/8464221</a>                           | due by 11:59pm |
| Sun Oct 15, 2023 |  <a href="#">QW - Guest Lecture Reflection for Connie with WSDA</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312898">https://canvas.uw.edu/courses/1665968/assignments/8312898</a>      | due by 11:59pm |
| Tue Oct 17, 2023 |  <a href="#">6: Fundamentals of Food Legislation</a>  | to do: 3:30pm  |
|                  |  <a href="#">7: State &amp; Local Regulatory Framework</a>  | to do: 3:30pm  |
| Thu Oct 19, 2023 |  <a href="#">LGA - The Melamine Scandal</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8466415">https://canvas.uw.edu/courses/1665968/assignments/8466415</a>                            | due by 11:59pm |
|                  |  <a href="#">QW - Regulatory Framework Complexity</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8466754">https://canvas.uw.edu/courses/1665968/assignments/8466754</a>                  | due by 11:59pm |
|                  |  <a href="#">Pathogen Research (all students)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8450671">https://canvas.uw.edu/courses/1665968/assignments/8450671</a>                      | due by 11:59pm |
| Sun Oct 22, 2023 |  <a href="#">Weekly Quiz - Food Safety Regulatory Framework</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312878">https://canvas.uw.edu/courses/1665968/assignments/8312878</a>        | due by 11:59pm |
|                  |  <a href="#">QW - Guest Lecture Reflection for Adam with Starbucks</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312896">https://canvas.uw.edu/courses/1665968/assignments/8312896</a> | due by 11:59pm |
| Tue Oct 24, 2023 |  <a href="#">8: Food Safety Hazards &amp; Intoxications</a>   | to do: 3:30pm  |














| Date             | Details   | Due            |
|------------------|---|----------------|
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8705593">QW - Diet Study</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8705593">https://canvas.uw.edu/courses/1665968/assignments/8705593</a>  | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8728879">LGA - Exploring Food Recalls</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728879">https://canvas.uw.edu/courses/1665968/assignments/8728879</a>   | due by 11:59pm |
| Thu Oct 26, 2023 |  <a href="#">9: Foodborne Infections &amp; Pathogenesis</a>  | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312912">Policy Research Poster (ENVH 541)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312912">https://canvas.uw.edu/courses/1665968/assignments/8312912</a>  | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8721659">Reading Quiz - Chapter 1: Introduction to Food Safety (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8721659">https://canvas.uw.edu/courses/1665968/assignments/8721659</a> | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312877">Weekly Quiz - Food Safety Hazards</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312877">https://canvas.uw.edu/courses/1665968/assignments/8312877</a>  | due by 11:59pm |
| Sun Oct 29, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8713539">Pathogen Presentation Slides (ENVH 441)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8713539">https://canvas.uw.edu/courses/1665968/assignments/8713539</a><br>(ENV H 441 A)               | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8713539">Pathogen Presentation Slides (ENVH 441)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8713539">https://canvas.uw.edu/courses/1665968/assignments/8713539</a><br>(ENV H 441 B)               | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8726053">Reading Quiz - Chapter 2 &amp; 3 (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8726053">https://canvas.uw.edu/courses/1665968/assignments/8726053</a>                    | due by 11:59pm |
| Tue Oct 31, 2023 |  <a href="#">10: Designing Safer Food Products</a>   | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8730397">LGA - The Great Olive Poisoning of 1919</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8730397">https://canvas.uw.edu/courses/1665968/assignments/8730397</a>                                | due by 11:59pm |



| Date            | Details   | Due            |
|-----------------|---|----------------|
| Thu Nov 2, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8730464">QW - HACCP Project: Intrinsic Factors</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8730464">(https://canvas.uw.edu/courses/1665968/assignments/8730464)</a>  | due by 11:59pm |
|                 |  <a href="#">11: Food Safety in Food Processing Environments</a>   | to do: 3:30pm  |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8714835">QW - Pathogen Presentation Peer Review Part I</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8714835">(https://canvas.uw.edu/courses/1665968/assignments/8714835)</a>                                  | due by 11:59pm |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8730353">LGA - TCS Foods</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8730353">(https://canvas.uw.edu/courses/1665968/assignments/8730353)</a>  | due by 11:59pm |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8728893">Reading Quiz - Chapter 7 (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728893">(https://canvas.uw.edu/courses/1665968/assignments/8728893)</a>                                    | due by 11:59pm |
| Sun Nov 5, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312880">Week 6 Quiz - Designing Safer Food Products &amp; Food Production Environments</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312880">(https://canvas.uw.edu/courses/1665968/assignments/8312880)</a> | due by 11:59pm |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8724890">HACCP Project - Food Selection &amp; History</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8724890">(https://canvas.uw.edu/courses/1665968/assignments/8724890)</a>                                 | due by 11:59pm |
| Tue Nov 7, 2023 |  <a href="#">12: Designing a Safer Food Process</a>  | to do: 3:30pm  |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8775689">QW - HACCP Project: TCS Foods</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8775689">(https://canvas.uw.edu/courses/1665968/assignments/8775689)</a>  | due by 11:59pm |
| Thu Nov 9, 2023 |  <a href="#">13: Food Safety in Retail Environments</a>  | to do: 3:30pm  |
|                 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312883">LGA - Deadly Meat: When a Hamburger Can Kill</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312883">(https://canvas.uw.edu/courses/1665968/assignments/8312883)</a>                                 | due by 11:59pm |
|                 |  <a href="#">QW: Pathogen Peer Review - Part II</a>  | due by 11:59pm |

| Date             | Details  | Due            |
|------------------|--|----------------|
|                  | <a href="https://canvas.uw.edu/courses/1665968/assignments/8714858">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8714858">https://canvas.uw.edu/courses/1665968/assignments/8714858</a>)</a>  |                |
|                  |  <a href="#">Reading Quiz - Chapter 8 &amp; 9 (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728909">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8728909">https://canvas.uw.edu/courses/1665968/assignments/8728909</a>)</a>             | due by 11:59pm |
| Sun Nov 12, 2023 |  <a href="#">Week 7 Quiz - Designing a Safer Food Process</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728821">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8728821">https://canvas.uw.edu/courses/1665968/assignments/8728821</a>)</a>                    | due by 11:59pm |
|                  |  <a href="#">HACCP Project - Menu Review &amp; Process Flow</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8724901">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8724901">https://canvas.uw.edu/courses/1665968/assignments/8724901</a>)</a>                  | due by 11:59pm |
| Tue Nov 14, 2023 |  <a href="#">14: Outbreak Investigations &amp; Environmental Assessments</a>  | to do: 3:30pm  |
| Thu Nov 16, 2023 |  <a href="#">15: Investigating Local vs. Multijurisdictional Outbreaks</a>  | to do: 3:30pm  |
|                  |  <a href="#">Week 8 Quiz - Foodborne Illness &amp; Outbreak Investigations</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312886">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8312886">https://canvas.uw.edu/courses/1665968/assignments/8312886</a>)</a> | due by 11:59pm |
| Sun Nov 19, 2023 |  <a href="#">Guest Lecture Reflection - Susan with DOH</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312899">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8312899">https://canvas.uw.edu/courses/1665968/assignments/8312899</a>)</a>                     | due by 11:59pm |
|                  |  <a href="#">Mock Outbreak Investigation Activity</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312905">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8312905">https://canvas.uw.edu/courses/1665968/assignments/8312905</a>)</a>                          | due by 11:59pm |
|                  |  <a href="#">16. The Human Element</a>  | to do: 3:30pm  |
| Tue Nov 21, 2023 |  <a href="#">QW - Guest Lecture Reflection for Nada with Whole Foods</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8727457">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8727457">https://canvas.uw.edu/courses/1665968/assignments/8727457</a>)</a>       | due by 11:59pm |
| Wed Nov 22, 2023 |  <a href="#">HACCP Project - Hazard Analysis &amp; CCP Summary</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8724943">(<a href="https://canvas.uw.edu/courses/1665968/assignments/8724943">https://canvas.uw.edu/courses/1665968/assignments/8724943</a>)</a>             | due by 11:59pm |

| Date             | Details  | Due            |
|------------------|--|----------------|
| Sun Nov 26, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8776993">Week 9 Quiz - The People &amp; Food Safety Culture</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8776993">(https://canvas.uw.edu/courses/1665968/assignments/8776993)</a>          | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8728914">Reading Quiz - Chapter 5 (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728914">(https://canvas.uw.edu/courses/1665968/assignments/8728914)</a>                 | due by 11:59pm |
| Tue Nov 28, 2023 |  <a href="#">18. Lab Activity Field Trip &amp; The Physical Environment</a>   | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8782064">QW - Chef's Table Field Trip Reflection</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8782064">(https://canvas.uw.edu/courses/1665968/assignments/8782064)</a>                     | due by 11:59pm |
|                  |  <a href="#">19. Sanitary Design</a>  | to do: 3:30pm  |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8714865">QW - Pathogen Presentation Peer Review - Part III</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8714865">(https://canvas.uw.edu/courses/1665968/assignments/8714865)</a>           | due by 5:30pm  |
| Thu Nov 30, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8802333">LGA - Frugals Listeria Outbreak</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8802333">(https://canvas.uw.edu/courses/1665968/assignments/8802333)</a>                           | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312909">Pathogen Project Presentation (ENVH 441)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312909">(https://canvas.uw.edu/courses/1665968/assignments/8312909)</a><br>(ENV H 441 A) | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312909">Pathogen Project Presentation (ENVH 441)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312909">(https://canvas.uw.edu/courses/1665968/assignments/8312909)</a><br>(ENV H 441 B) | due by 11:59pm |
| Sun Dec 3, 2023  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8645506">Pathogen Project Group Member Evaluation</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8645506">(https://canvas.uw.edu/courses/1665968/assignments/8645506)</a><br>(ENV H 441 A) | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8645506">Pathogen Project Group Member Evaluation</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8645506">(https://canvas.uw.edu/courses/1665968/assignments/8645506)</a><br>(ENV H 441 B) | due by 11:59pm |

| Date             | Details  | Due            |
|------------------|--|----------------|
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312913">Policy Research Paper (ENVH 541)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312913">.https://canvas.uw.edu/courses/1665968/assignments/8312913)</a>                          | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312885">Week 10 Quiz - The Place &amp; Sanitary Design</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312885">.https://canvas.uw.edu/courses/1665968/assignments/8312885)</a>            | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312901">HACCP Project - Recorded Presentation</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312901">.https://canvas.uw.edu/courses/1665968/assignments/8312901)</a>                     | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8728918">Reading Quiz - Chapters 4 &amp; 6 (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728918">.https://canvas.uw.edu/courses/1665968/assignments/8728918)</a>      | due by 11:59pm |
| Tue Dec 5, 2023  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312914">Policy Presentation (ENVH 541)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312914">.https://canvas.uw.edu/courses/1665968/assignments/8312914)</a>                            | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312884">Shadowing Retail Food Inspector (4-credit section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312884">.https://canvas.uw.edu/courses/1665968/assignments/8312884)</a>      | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312894">Extra Credit - Environmental Assessment Training (EATS)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312894">.https://canvas.uw.edu/courses/1665968/assignments/8312894)</a> | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8740172">Extra Credit - Food Safety Webinar</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8740172">.https://canvas.uw.edu/courses/1665968/assignments/8740172)</a>                      | due by 11:59pm |
| Sun Dec 10, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312876">Extra Credit - Risky or Not Podcast</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312876">.https://canvas.uw.edu/courses/1665968/assignments/8312876)</a>                     | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8728919">Reading Quiz - Chapter 10 (4-Credit Section)</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8728919">.https://canvas.uw.edu/courses/1665968/assignments/8728919)</a>            | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312888">Week 11 Quiz - Retail Inspections &amp; Safety at Home</a><br><a href="https://canvas.uw.edu/courses/1665968/assignments/8312888">.https://canvas.uw.edu/courses/1665968/assignments/8312888)</a>  | due by 11:59pm |

| Date             | Details   | Due            |
|------------------|---|----------------|
| Fri Dec 15, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312903">HACCP Project - Peer Review</a><br>( <a href="https://canvas.uw.edu/courses/1665968/assignments/8312903">https://canvas.uw.edu/courses/1665968/assignments/8312903</a> )                          | due by 11:59pm |
| Sun Dec 17, 2023 |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8312893">Extra Credit - Course Evaluation</a><br>( <a href="https://canvas.uw.edu/courses/1665968/assignments/8312893">https://canvas.uw.edu/courses/1665968/assignments/8312893</a> )                     | due by 11:59pm |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8443852">CFPM Practice Test (4 credit section)</a><br>( <a href="https://canvas.uw.edu/courses/1665968/assignments/8443852">https://canvas.uw.edu/courses/1665968/assignments/8443852</a> )                |                |
|                  |  <a href="https://canvas.uw.edu/courses/1665968/assignments/8465673">Quick-Write - Attitudes Towards Group Work Survey #1</a><br>( <a href="https://canvas.uw.edu/courses/1665968/assignments/8465673">https://canvas.uw.edu/courses/1665968/assignments/8465673</a> ) |                |

 ([http://en.wikipedia.org/wiki/Public\\_domain](http://en.wikipedia.org/wiki/Public_domain)) This course content is offered under a [Public Domain](http://en.wikipedia.org/wiki/Public_domain)  ([http://en.wikipedia.org/wiki/Public\\_domain](http://en.wikipedia.org/wiki/Public_domain)) license. Content in this course can be considered under this license unless otherwise noted.