

Course Syllabus

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 Edit

COURSE DETAILS

Meetings Times & Location

Tuesday & Thursday in [SOCC 301](#)

(<https://www.washington.edu/maps/#!/socc>)

3:30 pm - 4:50 pm (ENVH 441 A & ENVH 541 students)

3:30 pm - 5:20 pm (ENVH 441 B students)

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. Students enrolled in the 4-credit version of the class meet for an additional 40 minutes each week to prepare to take the ANSI-accredited Certified Food Protection Manager (CFPM) exam during finals week.

Your Instructional Team



Emily Hovis (she/her)

DEOHS Assistant Teaching Professor

ehovis@uw.edu

Office Hours by Appointment



South Campus Center (SOCC)

Department of Pharmacy
Health Sciences Academic Services and
Facilities
School of Pharmacy

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Timothy Magnus (he/him)

Teaching Assistant & Current MS Environmental Public Health Student

tims19@uw.edu (<mailto:tims19@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. Late submissions will face a 2% penalty for each day they are late for a maximum of 50%. Your final grade will be calculated based on the following:

Assignments [25%]

Assignments will help students stay on track, understand and remember key points, and provide the opportunity to apply learning, evaluate evidence, synthesize material, and make connections between topics. Most assignments will be submitted electronically through Canvas. Major assignments for all students are described below:

- **Pathogen Project (ENVH 441 A & B Students Only):** This project provides a deep dive into the biology and control of foodborne pathogens. Students will conduct a literature review, write a research paper, and develop an educational infographic on a foodborne pathogen of their choice. The final assignment (infographic) has a peer review component with multiple due dates.
- **Policy Project (ENVH 541 Students Only):** 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.
- **Certified Food Protection Manager Exam (ENVH 441 B Students Only):** Students will take the ANSI-accredited Certified Food Protection Manager exam during finals week. Your 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.
- **Quick-Writes & Reflections (All Students):** Students will participate in class sessions through the use of quick writes and guest lecture reflections. Subject matter experts will provide guest lectures throughout the quarter. These special guests are invited to give students a different perspective on course content. Students are encouraged to engage with these special guests during class through discussion and questioning.

Quizzes [25%]

Bi-weekly quizzes are available through Canvas, are due every other Sunday evening, and will cover key content from the readings, lectures, activities, and discussions. 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 are required to complete all quizzes. Students enrolled in the 4-credit version of the course will also complete reading quizzes focused on key content covered in extended class sessions to help students prepare for the CFPM exam.

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. Each student will turn in a written learning group activity (LGA) assignment summarizing their discussion at the end of class. Each member of the group should participate and contribute to the discussion. To encourage you to come to class and participate in the group discussions, there will be a 50% penalty for independent submissions of LGAs for students with unexcused absences. To encourage you to rest and recover from a potential illness experienced during the quarter, I will drop your lowest grade in this assignment category.

HACCP Group Project [25%]

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 periodically.

A 4.0 scale will be calculated using the following conversion:

Table 1. 4.0 Scale to Percentage Conversion

4.0 Scale	Percentage	4.0 Scale	Percentage	4.0 Scale	Percentage
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.

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	9/26	Course Introduction
2	2	10/1	Introduction to Food Protection, Environmental Justice & Risk Assessment

	3	10/3	Retail Inspections & The Regulatory Perspective - Guest Lecture: Isabel Nerengerg with PHSKC
3	4	10/8	Food Legislation & The Regulatory Framework
	5	10/10	International Food Safety & The Industry Perspective - Guest Lecture: Adam Lim with Starbucks
4	6	10/15	Food Safety Hazards & Intoxications
	7	10/17	Foodborne Infections & Pathogenesis - Watch Netflix Poisoned Documentary
5	8	10/22	Food Safety in Production Environments - Field Trip: UW Farm located near the Center for Urban Horticulture
	9	10/24	Produce Safety & FSMA - Guest Lecture: Connie Fisk with the Washington State Department of Agriculture (WSDA) Produce Safety Program
6	10	10/29	Designing a Safer Food Product: The Role of Food Science
	11	10/31	Food Safety in Processing Environments - HACCP Project Part 1
7	12	11/5	Designing a Safer Food Process: The Role of HACCP
	13	11/7	Food Safety in Retail Environments - HACCP Project Part 2
8	14	11/12	The Place: The Physical Environment - Interactive Lab Activity
	15	11/14	The Role of Sanitary Design - HACCP Project Part 3

9	16	11/19	Outbreak Investigations
	17	11/21	Outbreak Investigations Continued - <i>Guest Lecture with Meelay Tellier from the Washington State Department of Health (DOH)</i>
10	18	11/26	The People: The Role of Food Safety Culture - <i>Guest Lecture: Nada Hasbani with the Whole Foods</i>
	19	11/28	NO CLASS - THANKSGIVING HOLIDAY!
11	20	12/3	Emerging Issues in Food Safety - <i>HACCP Presentations</i>
	21	12/5	Course Wrap-Up - <i>HACCP Presentations</i>
12	22	12/12	CFPM Exam for 4-Credit ENVH 441 Students

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.

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 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.*

Generative Artificial Intelligence Use in Coursework

We recognize that there are a variety of AI programs available to assist writers. AI programs are not a replacement for human creativity, originality, and critical thinking. Writing is a craft that you must develop over time to develop your own individual voice as a writer. However, within limited circumstances, and with proper attribution, AI programs may be used as a tool. Here is an example of appropriate attribution language: 'The author generated this text in part with AI tools. Upon generating draft language, the author reviewed, edited, and revised the language to their own liking and takes ultimate responsibility for the content of this publication.'

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:
 - 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
 - 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/titleix/report/); 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)  (<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)  (<https://portal.deohs.washington.edu/index.php/academic-support-writing-resources>).

Course Summary:













Date	Details	Due
Thu Oct 12, 2023	 Week 2 CFPM Training (4-Credit Students Only)	to do: 3:30pm
Tue Dec 12, 2023	 Hand in - HACCP Project Presentations & Peer Review (https://canvas.uw.edu/calendar?event_id=3732165&include_contexts=course_1747722)	11:59pm
Tue Dec 12, 2023	 Hand in - HACCP Project Presentations & Peer Review (https://canvas.uw.edu/calendar?event_id=3894231&include_contexts=course_1747722)	11:59pm
Sun Dec 17, 2023	 Give feedback - HACCP Project Presentations & Peer Review (https://canvas.uw.edu/calendar?event_id=3732164&include_contexts=course_1747722)	11:59pm
Sun Dec 17, 2023	 Give feedback - HACCP Project Presentations & Peer Review (https://canvas.uw.edu/calendar?event_id=3894232&include_contexts=course_1747722)	11:59pm
Thu Sep 26, 2024	 Class 1: Course Introduction	to do: 3:30pm
Thu Sep 26, 2024	 CFPM Training Overview (4-credit students only) (https://canvas.uw.edu/courses/1747722/assignments/9448023)	due by 11:59pm












Date	Details	Due
	(1 student)	
	 CFPM Training Overview (4-credit students only) https://canvas.uw.edu/courses/1747722/assignments/9448023 (ENV H 441 B)	due by 11:59pm
	 Quick-Write - Who are you? https://canvas.uw.edu/courses/1747722/assignments/9352812	due by 11:59pm
	 CFPM Manual - Chapter 1.1: Introduction	to do: 11:59pm
Sun Sep 29, 2024	 Bi-Weekly Quiz #1 - Syllabus https://canvas.uw.edu/courses/1747722/assignments/9352851	due by 11:59pm
	 2: Introduction to Food Protection & Environmental Justice	to do: 3:30pm
Tue Oct 1, 2024	 LGA - Tribes Caught in a Food Safety Dilemma Case Study https://canvas.uw.edu/courses/1747722/assignments/9352805	due by 11:59pm
	 Quick-Write - Food Safety a Shared Responsibility? https://canvas.uw.edu/courses/1747722/assignments/9352819	due by 11:59pm
Thu Oct 3, 2024	 3: Retail Inspections & Food Safety from a Regulatory Perspective	to do: 3:30pm
	 Guest Lecture Reflection - Izzy with PHSKC https://canvas.uw.edu/courses/1747722/assignments/9502595	due by 11:59pm
Sun Oct 6, 2024	 Reading Quiz #1 (4-credit section) https://canvas.uw.edu/courses/1747722/assignments/9352848	due by 11:59pm
Tue Oct 8, 2024	 4: Fundamentals of Food Legislation	to do: 3:30pm

Date	Details	Due
	 LGA - The Melamine Scandal https://canvas.uw.edu/courses/1747722/assignments/9352817	due by 11:59pm
	 Quick-Write - Regulatory Framework Complexity https://canvas.uw.edu/courses/1747722/assignments/9506023	due by 11:59pm
Thu Oct 10, 2024	 5: Regulatory Framework & Food Safety from an Industry Perspective	to do: 3:30pm
	 Guest Lecture Reflection - Adam with Starbucks https://canvas.uw.edu/courses/1747722/assignments/9502773	due by 11:59pm
Sun Oct 13, 2024	 Bi-Weekly Quiz #2 - Intro to Food Safety & Regulatory Framework https://canvas.uw.edu/courses/1747722/assignments/9352839	due by 11:59pm
	 6: Food Safety Hazards & Intoxications	to do: 3:30pm
Tue Oct 15, 2024	 LGA - Exploring Food Recalls https://canvas.uw.edu/courses/1747722/assignments/9352834	due by 11:59pm
	 Quick-Write - Diet Study https://canvas.uw.edu/courses/1747722/assignments/9352840	due by 11:59pm
Thu Oct 17, 2024	 7: Foodborne Infections & Pathogenesis	to do: 3:30pm
	 Poisoned Documentary Reflection https://canvas.uw.edu/courses/1747722/assignments/9352836	due by 11:59pm
Sun Oct 20, 2024	 Pathogen Project Research Check-In (ENVH 441) https://canvas.uw.edu/courses/1747722/assignments/9352822 (ENV H 441 A)	due by 11:59pm
	 Pathogen Project Research Check-In (ENVH 441)	due by 11:59pm


Date	Details	Due
	(https://canvas.uw.edu/courses/1747722/assignments/9352822) (ENV H 441 B)	
	 Reading Quiz #2 (4-credit section) (https://canvas.uw.edu/courses/1747722/assignments/9352806)	due by 11:59pm
	 Policy Project Research Check-In (ENVH 541) (https://canvas.uw.edu/courses/1747722/assignments/9560409)	due by 11:59pm
Tue Oct 22, 2024	 8: Food Safety in Food Production Environments	to do: 3:30pm
	 Field Trip Reflection (https://canvas.uw.edu/courses/1747722/assignments/9352850)	due by 11:59pm
	 9: Produce Safety & FSMA	to do: 3:30pm
Thu Oct 24, 2024	 LGA - Soil Amendments & Food Safety Risks (https://canvas.uw.edu/courses/1747722/assignments/9352811)	due by 11:59pm
	 Guest Lecture Reflection - Connie with WSDA (https://canvas.uw.edu/courses/1747722/assignments/9537948)	due by 11:59pm
Sun Oct 27, 2024	 Bi-Weekly Quiz #3 - Foodborne Hazards & Food Safety in Production Environments (https://canvas.uw.edu/courses/1747722/assignments/9352844)	due by 11:59pm
	 10: Designing Safer Food Products	to do: 3:30pm
Tue Oct 29, 2024	 HACCP Project: Food Selection (https://canvas.uw.edu/courses/1747722/assignments/9352816)	due by 11:59pm
	 LGA - The Great Olive Poisoning of 1919 (https://canvas.uw.edu/courses/1747722/assignments/9352804)	due by 11:59pm

Date	Details	Due
Thu Oct 31, 2024	 11: Food Processing Environments & HACCP Project Part 1	to do: 3:30pm
	 Quick-Write: Mid-Quarter Check-In https://canvas.uw.edu/courses/1747722/assignments/9705465	due by 11:59pm
Sun Nov 3, 2024	 Reading Quiz #3 (4-credit section) https://canvas.uw.edu/courses/1747722/assignments/9352818	due by 11:59pm
	 HACCP Project - Part 1: Assemble the Team & Form Mock Restaurant https://canvas.uw.edu/courses/1747722/assignments/9352871	due by 11:59pm
	 12: Designing a Safer Food Process	to do: 3:30pm
Tue Nov 5, 2024	 LGA - Frugals Listeria Outbreak https://canvas.uw.edu/courses/1747722/assignments/9352852	due by 11:59pm
	 Quick-Write - 2024 Boars Head Outbreak & Recall https://canvas.uw.edu/courses/1747722/assignments/9352842	due by 11:59pm
Thu Nov 7, 2024	 13: Food Safety in Retail Environments & HACCP Project Part 2	to do: 3:30pm
Sun Nov 10, 2024	 Bi-Weekly Quiz #4 - The Role of Food Science & HACCP https://canvas.uw.edu/courses/1747722/assignments/9352832	due by 11:59pm
	 HACCP Project - Part 2: Writing a Food Safety Plan https://canvas.uw.edu/courses/1747722/assignments/9352870	due by 11:59pm
Tue Nov 12, 2024	 14: The Physical Environment & Interactive Lab Activity	to do: 3:30pm

Date	Details	Due
	 Lab Activity Reflection (https://canvas.uw.edu/courses/1747722/assignments/9352820)	due by 11:59pm
	 LGA - Interactive Lab Activity (https://canvas.uw.edu/courses/1747722/assignments/9617347)	due by 11:59pm
Thu Nov 14, 2024	 15: Sanitary Design & HACCP Project Part 3	to do: 3:30pm
	 Reading Quiz #4 (4-credit section) (https://canvas.uw.edu/courses/1747722/assignments/9352809)	due by 11:59pm
	 HACCP Project - Part 3: Communicating the Plan & Training Staff (https://canvas.uw.edu/courses/1747722/assignments/9605309)	due by 11:59pm
Sun Nov 17, 2024	 Pathogen Report (ENVH 441) (https://canvas.uw.edu/courses/1747722/assignments/9584186) (ENV H 441 A)	due by 11:59pm
	 Pathogen Report (ENVH 441) (https://canvas.uw.edu/courses/1747722/assignments/9584186) (ENV H 441 B)	due by 11:59pm
	 Policy Report (ENVH 541) (https://canvas.uw.edu/courses/1747722/assignments/9352881)	due by 11:59pm
	 16: Outbreak Investigations & Environmental Assessments	to do: 3:30pm
Tue Nov 19, 2024	 LGA - Mock Outbreak Investigation Activity (https://canvas.uw.edu/courses/1747722/assignments/9352875)	due by 11:59pm
	 17: Investigating Local vs. Multijurisdictional Outbreaks	to do: 3:30pm
Thu Nov 21, 2024	 Guest Lecture Reflection - Meelay with DOH (https://canvas.uw.edu/courses/1747722/assignments/9613000)	due by 11:59pm

Date	Details	Due
Sun Nov 24, 2024	 Bi-Weekly Quiz #5 - Sanitary Design & Outbreak Investigations (https://canvas.uw.edu/courses/1747722/assignments/9352808)	due by 11:59pm
	 Mock Testimony (ENVH 541) (https://canvas.uw.edu/courses/1747722/assignments/9352880)	due by 11:59pm
Sun Nov 24, 2024	 Pathogen Infographic (ENVH 441) (https://canvas.uw.edu/courses/1747722/assignments/9678071) (ENV H 441 A)	due by 11:59pm
	 Pathogen Infographic (ENVH 441) (https://canvas.uw.edu/courses/1747722/assignments/9678071) (ENV H 441 B)	due by 11:59pm
Tue Nov 26, 2024	 ENV H 441 Guest Lecture with Nada (https://canvas.uw.edu/calendar?event_id=3906936&include_contexts=course_1747722)	3:30pm to 6:30pm
	 18. The Human Element & The Role of Food Safety Culture [ZOOM]	to do: 3:30pm
Sun Dec 1, 2024	 Guest Lecture Reflection - Nada from Whole Foods (https://canvas.uw.edu/courses/1747722/assignments/9617389)	due by 11:59pm
	 Shadowing Retail Food Inspector (4-credit section only) (https://canvas.uw.edu/courses/1747722/assignments/9352803)	due by 11:59pm
Tue Dec 3, 2024	 HACCP Project Presentation Slides (https://canvas.uw.edu/courses/1747722/assignments/9352876)	due by 11:59pm
	 HACCP Report (https://canvas.uw.edu/courses/1747722/assignments/9626025)	due by 11:59pm
Tue Dec 3, 2024	 20. Food Safety at Home & HACCP Presentations	to do: 3:30pm

Date	Details	Due
	 Peer Review - Part 1 (https://canvas.uw.edu/courses/1747722/assignments/9681086)	due by 11:59pm
	 21. The Future of Food Safety & HACCP Presentations	to do: 3:30pm
Thu Dec 5, 2024	 HACCP Project Presentation (https://canvas.uw.edu/courses/1747722/assignments/9352879)	due by 11:59pm
	 Peer Review - Part 2 (https://canvas.uw.edu/courses/1747722/assignments/9681162)	due by 11:59pm
Sun Dec 8, 2024	 Bi-Weekly Quiz #6 - The People & Food Safety Culture (https://canvas.uw.edu/courses/1747722/assignments/9352856)	due by 11:59pm
	 HACCP Project Group Member Evaluation (https://canvas.uw.edu/courses/1747722/assignments/9352878)	due by 11:59pm
Thu Dec 12, 2024	 CFPM Exam (4-credit students only) (https://canvas.uw.edu/courses/1747722/assignments/9352864)	due by 7pm
Fri Dec 13, 2024	 Extra Credit - Food Safety Webinar (https://canvas.uw.edu/courses/1747722/assignments/9352855)	due by 11:59pm
	 Extra Credit - Risky or Not Podcast (https://canvas.uw.edu/courses/1747722/assignments/9352823)	due by 11:59pm
	 Give feedback - HACCP Project - Group Member Evaluation (https://canvas.uw.edu/calendar?event_id=3894198&include_contexts=course_1747722)	11:59pm
	 Extra Credit - Course Evaluation (https://canvas.uw.edu/courses/1747722/assignments/9352865)	due by 11:59pm

Date	Details	Due
	 Extra Credit - Environmental Assessment Training (EATS) (https://canvas.uw.edu/courses/1747722/assignments/9352866)	due by 11:59pm
	 Alternate Assignment - Restaurant Inspection Reports (https://canvas.uw.edu/courses/1747722/assignments/9352815)	