Course Title	ComplianceWire Course ID	ORA LearnED Course ID
A Step-by-Step Approach to Process Validation	PHDV79	DV100W118
A Tour of FDA	PHDV60	OF102W100
Affidavits (Reading)	MP6058	OF158W100
An Introduction to the National Incident Management System	IS-700.B	IS700.B
Basic Food Law for State Regulators	FDA35	FD9015W
Basics of Auditing for Regulators	MP150	CC9150W
Basics of Inspections: Beginning an Inspection	FDA38	CC9037W
Basics of Inspections: Issues and Observations	FDA39	CC9038W
BIMO: Clinical Investigator (CI) Responsibilities	BIMO04	BR225W004
BIMO: General Inspection Assignment Process	BIMO02	BR225W002
BIMO: In Vivo Bioequivalence Program Part I	BIMO06	BR225W006
BIMO: In Vivo Bioequivalence Program Part II	BIMO07	BR225W007
BIMO: Parts 50 & 56 — Protection of Human Subjects and Institutional Review Boards (IRBs)	вімооз	BR225W003
BIMO: Sponsor/Monitor Responsibilities	BIMO05	BR225W005
Bovine Spongiform Encephalopathy (BSE)	BSE01	VM9001W
BSE Inspectional Approach	BSE02	VM9002W
Confined Space Entry for Investigators	EHS15	CC9001W
Courtroom Testimony	FDA46	OF154W100
Destruction and Reconditioning	FDA33	OF146W100
Essentials of an Effective Calibration Program	PHDV75	CC9002W
Expected Conduct of FDA Personnel	FDA20	OF106W100
FDA Data Codes and the OEI	MP6056	OF126W100
FDA: Regulated Product Labeling	FDA44	OF148W100
Field References Overview	MP6059	OF124W100

Food and Drug Law: Criminal Acts Violations FOAD1 CC9025W Food and Drug Law: FDA Jurisdictions FDAD5 CC9029W Food and Drug Law: Imports and Exports FDAD6 CC9027W FOOd and Drug Law: Judicial Actions FDAD3 CC9027W FOOd and Drug Law: Prohibited Actions FDAD2 CC9026W FOOd Code FDAFC01 - FDAFC11 FD112W100 FOOd Labeling FDA45 FDAD45 FDO9016W FOOd Microbiological Control Series (MIC01 – MIC15) **Note: The MIC15 mid: Series exam and MIC01: MIC15 modules are still available in Compliance Wire. FOOd Microbiological Control 1: Overview of Microbiology MIC01 CC9005W FOOd Microbiological Control 2A: Gram: Negative Rods MIC02 CC9006W FOOd Microbiological Control 2B: Gram: Positive Rods and Cocci MIC03 CC9007W FOOd Microbiological Control 3: Foodborne Viruses MIC04 CC9008W FOOd Microbiological Control 4: Foodborne Parasites MIC05 CC9009W FOOd Microbiological Control 5: Control by Refrigeration and Freezing MIC07 CC9012W FOOd Microbiological Control 6: Control by Thermal Processing MIC08 CC9011W FOOd Microbiological Control 7A: Control by Thermal Processing MIC09 CC9014W FOOd Microbiological Control 7C: Control by Retorting MIC09 CC9014W FOOd Microbiological Control 7C: Control by Retorting MIC01 CC9015W FOOd Microbiological Control 7C: Control by Retorting MIC02 CC9016W FOOd Microbiological Control 7C: Control by Retorting MIC01 CC9015W FOOd Microbiological Control 7C: Control by Retorting MIC02 CC9016W FOOd Microbiological Control 7C: Control by Retorting MIC01 CC9015W FOOd Microbiological Control 7C: Control by Retorting MIC12 CC9017W FOOd Microbiological Control 7C: Control 11: Good Manufacturing Practices MIC14 CC9019W FOOd Microbiological Control 12: Cleaning and Sanitizing MIC15 CC9020W		T	1
Food and Drug Law: Imports and Exports FOA03 CC9029W Food and Drug Law: Judicial Actions FDA03 CC9027W Food and Drug Law: Prohibited Actions FDA02 CC9026W Food Code FDAFC01 – FDAFC11 FD112W100 FOOd Labeling FOA45 FD9016W FOOd Microbiological Control Series (MIC01 – MIC15) *Note: The MIC15 mid: series exam and MIC01: MIC15 modules are still ovaliable in ComplianceWire. Food Microbiological Control 1: Overview of Microbiology MIC01 CC9005W Food Microbiological Control 2A: Gram: Negative Rods MIC02 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MIC03 CC9007W Food Microbiological Control 3: Foodborne Viruses MIC04 CC9008W Food Microbiological Control 4: Foodborne Parasites MIC05 CC9009W Food Microbiological Control 5: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MIC08 CC9013W Food Microbiological Control 7B: Control by Restriction MIC09 Food Microbiological Control 7C: Control by Retorting MIC09 CC9014W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food and Drug Law: Criminal Acts Violations	FDA04	CC9028W
Food and Drug Law: Judicial Actions FDA02 CC902FW Food and Drug Law: Prohibited Actions FDA02 CC9026W Food Code FDAFC01 – FDAFC11 FD112W100 Food Labeling FDA45 FD9016W FOOd Microbiological Control Series (MIC01 – MIC15) *Note: The MIC15 mid: series exam and MIC01: MIC15 modules are still available in ComplianceWire. Food Microbiological Control 2A: Gram: Negative Rods MIC02 CC9005W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MIC03 CC9007W Food Microbiological Control 3: Foodborne Viruses MIC04 CC9008W Food Microbiological Control 4: Foodborne Parasites MIC05 CC9009W Food Microbiological Control 5: Controlling Growth Factors MIC06 CC9011W Food Microbiological Control 7S: Control by Refrigeration and Freezing Food Microbiological Control 7R: Control by Pasteurization MIC09 Food Microbiological Control 7B: Control by Pasteurization MIC09 MIC09 CC9013W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9019W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W	Food and Drug Law: FDA Jurisdictions	FDA01	CC9025W
Food and Drug Law: Prohibited Actions FDA02 CC9026W Food Code FDAFC01 FDAFC11 FD112W100 Food Labeling FDA45 FD9016W FOOd Microbiological Control Series (MIC01 – MIC15) *Note: The MIC16 mid: series exam and MIC01: MIC15 modules are still available in ComplianceWire. Food Microbiological Control 1: Overview of Microbiology Food Microbiological Control 2A: Gram: Negative Rods MIC02 CC9006W Food Microbiological Control 3: Foodborne Viruses MIC03 CC9007W Food Microbiological Control 3: Foodborne Viruses MIC04 CC9008W Food Microbiological Control 4: Foodborne Parasites MIC05 CC9009W Food Microbiological Control 5: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MIC07 CC9012W Food Microbiological Control 7B: Control by Pasteurization MIC09 CC9013W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9017W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food and Drug Law: Imports and Exports	FDA05	CC9029W
Food Code FDAFC01 - FDAFC11 FD112W100 Food Labeling FDA45 FD9016W FDA45 FD9016W FOOd Microbiological Control Series (MIC01 - MIC15) *Note: The MIC16 mid: series exam and MIC01: MIC15 modules are still available in ComplianceWire. FOOd Microbiological Control 1: Overview of Microbiology MIC01 CC9005W FOOd Microbiological Control 2A: Gram: Negative Rods MIC02 CC9006W FOOd Microbiological Control 2B: Gram: Positive Rods and Cocci MIC03 CC9007W FOOd Microbiological Control 3: Foodborne Viruses MIC04 CC9008W FOOd Microbiological Control 4: Foodborne Parasites MIC05 CC9009W FOOd Microbiological Control 5: Control ling Growth Factors MIC06 CC9011W FOOd Microbiological Control 6: Control by Refrigeration and Freezing MIC07 CC9012W FOOd Microbiological Control 7A: Control by Thermal Processing MIC08 CC9013W FOOd Microbiological Control 7C: Control by Retorting MIC09 CC9014W FOOd Microbiological Control 8: Technology: based Food Processes MIC11 CC9015W FOOd Microbiological Control 9: Natural Toxins MIC12 CC9017W FOOd Microbiological Control 10: Aseptic Sampling MIC13 CC9019W FOOd Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food and Drug Law: Judicial Actions	FDA03	CC9027W
Food Labeling Food Microbiological Control Series (MIC01 – MIC15) *Note: The MIC16 mid: series exam and MIC01: MIC15 modules are still available in CompilanceWire. Food Microbiological Control 1: Overview of Microbiology MiC01 CC9005W Food Microbiological Control 2A: Gram: Negative Rods MiC02 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MiC03 CC9007W Food Microbiological Control 3: Foodborne Viruses MiC04 CC9008W Food Microbiological Control 4: Foodborne Parasites MiC05 CC9009W Food Microbiological Control 5: Controlling Growth Factors MiC06 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing MiC07 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MiC08 CC9013W Food Microbiological Control 7B: Control by Pasteurization MiC09 CC9014W Food Microbiological Control 7C: Control by Retorting MiC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MiC11 CC9016W Food Microbiological Control 9: Natural Toxins MiC12 CC9018W Food Microbiological Control 10: Aseptic Sampling MiC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MiC14 CC9019W	Food and Drug Law: Prohibited Actions	FDA02	CC9026W
Food Microbiological Control Series (MICO1 – MIC15) *Note: The MIC16 mid: series exam and MICO1: MIC15 modules are still available in CompilianceWire. Food Microbiological Control 1: Overview of Microbiology Food Microbiological Control 2A: Gram: Negative Rods MICO2 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MICO3 CC9007W Food Microbiological Control 3: Foodborne Viruses MICO4 CC9008W Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MICO9 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Code	FDAFC01 – FDAFC11	FD112W100
*Note: The MIC16 mid: series exam and MIC01: MIC15 modules are still Food Microbiological Control 1: Overview of Microbiology MIC01 CC9005W Food Microbiological Control 2A: Gram: Negative Rods MIC02 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MIC03 CC9007W Food Microbiological Control 3: Foodborne Viruses MIC04 CC9008W Food Microbiological Control 4: Foodborne Parasites MIC05 CC9009W Food Microbiological Control 5: Controlling Growth Factors MIC06 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MIC08 CC9013W Food Microbiological Control 7B: Control by Pasteurization MIC09 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Labeling	FDA45	FD9016W
available in CompilanceWire. Food Microbiological Control 1: Overview of Microbiology Food Microbiological Control 2A: Gram: Negative Rods MICO2 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MICO3 CC9007W Food Microbiological Control 3: Foodborne Viruses MICO4 CC9008W Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control Series (MIC01 – MIC15)		
Food Microbiological Control 2A: Gram: Negative Rods MICO2 CC9006W Food Microbiological Control 2B: Gram: Positive Rods and Cocci MICO3 CC9007W Food Microbiological Control 3: Foodborne Viruses MICO4 CC9008W Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing MICO7 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MICO1 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W		MIC01 - MIC15	CC9005W – CC9020W
Food Microbiological Control 2B: Gram: Positive Rods and Cocci MICO3 CC9007W Food Microbiological Control 3: Foodborne Viruses MICO4 CC9008W Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing MICO7 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 1: Overview of Microbiology	MIC01	CC9005W
Food Microbiological Control 3: Foodborne Viruses MICO5 CC9009W Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing MICO7 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 2A: Gram: Negative Rods	MIC02	CC9006W
Food Microbiological Control 4: Foodborne Parasites MICO5 CC9009W Food Microbiological Control 5: Controlling Growth Factors MICO6 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing MICO7 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 2B: Gram: Positive Rods and Cocci	MIC03	CC9007W
Food Microbiological Control 5: Controlling Growth Factors MIC06 CC9011W Food Microbiological Control 6: Control by Refrigeration and Freezing Food Microbiological Control 7A: Control by Thermal Processing MIC08 CC9013W Food Microbiological Control 7B: Control by Pasteurization MIC09 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9019W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 3: Foodborne Viruses	MIC04	CC9008W
Food Microbiological Control 6: Control by Refrigeration and Freezing MIC07 CC9012W Food Microbiological Control 7A: Control by Thermal Processing MIC08 CC9013W Food Microbiological Control 7B: Control by Pasteurization MIC09 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 4: Foodborne Parasites	MIC05	CC9009W
Freezing Food Microbiological Control 7A: Control by Thermal Processing MICO8 CC9013W Food Microbiological Control 7B: Control by Pasteurization MICO9 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 5: Controlling Growth Factors	MIC06	CC9011W
Food Microbiological Control 7B: Control by Pasteurization MIC09 CC9014W Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	, ,	MIC07	CC9012W
Food Microbiological Control 7C: Control by Retorting MIC10 CC9015W Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 7A: Control by Thermal Processing	MIC08	CC9013W
Food Microbiological Control 8: Technology: based Food Processes MIC11 CC9016W Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 7B: Control by Pasteurization	MIC09	CC9014W
Food Microbiological Control 9: Natural Toxins MIC12 CC9017W Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 7C: Control by Retorting	MIC10	CC9015W
Food Microbiological Control 10: Aseptic Sampling MIC13 CC9018W Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 8: Technology: based Food Processes	MIC11	CC9016W
Food Microbiological Control 11: Good Manufacturing Practices MIC14 CC9019W	Food Microbiological Control 9: Natural Toxins	MIC12	CC9017W
	Food Microbiological Control 10: Aseptic Sampling	MIC13	CC9018W
Food Microbiological Control 12: Cleaning and Sanitizing MIC15 CC9020W	Food Microbiological Control 11: Good Manufacturing Practices	MIC14	CC9019W
	Food Microbiological Control 12: Cleaning and Sanitizing	MIC15	CC9020W

MIC16	CC9010W
FI01	FD9035W - Lesson 1
FI02	FD9035W - Lesson 2
FI03	FD9035W - Lesson 3
FIO4	FD9035W - Lesson 4
FI05	FD9035W - Lesson 5
FI06	FD9035W - Lesson 6
IS-200.c	IS-200.c
FDA37	OF144W100-01
FDA42	OF144W100-02
FDA43	OF144W100-03
FDA32	OF122W100
FDA27	CC9036W
FD251	CC9035W
IS-100.C	IS100.C
MP6000V	OF156W100
PHDV77	DV100W117
FDA19	OF104W100
BIMO01	BR225W001
FDA36	CC9021W
QSR06	DV100W101
QSR01	DV100W102
QSR10	DV100W103
QSR11	DV100W104
	FI01 FI02 FI03 FI04 FI05 FI06 IS-200.c FDA37 FDA42 FDA43 FDA42 FDA9 FDA9 BIMO01 FDA36 QSR06 QSR01 QSR10

QS Regulation 5: Identification and Traceability; Production and Process Controls	QSR02	DV100W105
QS Regulation 6 Acceptance Activities; Nonconforming Product	QSR03	DV100W106
QS Regulation 7: Corrective and Preventive Action	QSR04	DV100W107
QS Regulation 8: Labeling and Packaging Control; Handling, Storage, Distribution, and Installation	QSR05	DV100W108
QS Regulation 9: Records	QSR07	DV100W109
QS Regulation 10: Servicing; Statistical Techniques	QSR08	DV100W110
QS Regulation 11: Application and Inspection of QS Regulation Requirements	QSR09	DV100W111
QSIT 1: Begin the Inspection	FDA50	DV100W112
QSIT 2: The Management Controls Subsystem	FDA51	DV100W113
QSIT 3: The Design Controls Subsystem	FDA52	DV100W114
QSIT 4 — The Corrective and Preventive Actions Subsystem	FDA53	DV100W115
QSIT 5 — The Production and Process Controls Subsystem	FDA54	DV100W116
Sample Collection	FDA23	CC9034W
Traceback Investigations 1: Introduction	TI01	CC9030W – Lesson 1
Traceback Investigations 2: Point: of: Service Investigations	TI02	CC9030W – Lesson 2
Traceback Investigations 3: Distributor Investigations	TI03	CC9030W – Lesson 3
Traceback Investigations 4: Traceback of Eggs and Other Commodities	TIO4	CC9030W – Lesson 4
Traceback Investigations 5: Concluding the Investigation and Reporting the Results	TI05	CC9030W – Lesson 5