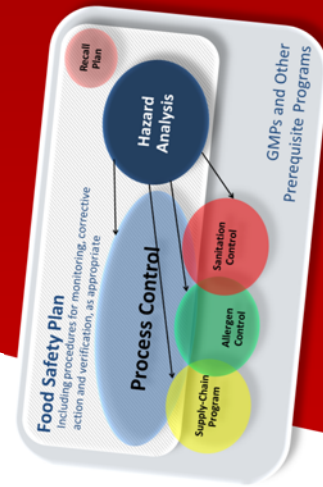


PREVENTIVE CONTROLS FOR HUMAN FOOD

Stamp
Needed



TEXAS TECH UNIVERSITY

International Center for
Food Industry Excellence

Department of Animal and
Food Sciences

Registration Form

Please submit separate forms for each participant.

Full Name (for Certificate):

Affiliation:

Email Address:

Address:

City, State, Zip Code:

Phone:



Preventive Controls for Human Food

December 12-14, 2017
Lubbock, TX

Registration Fee:

USD\$ 550.00

Cancellations received before December 6 will be reimbursed

Payment Method

1 Check or Money Order

Mail or Fax this completed form with payment to:

International Center for Food Industry Excellence

Animal and Food Sciences, TTU.

P.O. Box: 42141

Attn: Jessica Maxwell

Lubbock, TX 79409-2141

Fax Number: 806 742 4003

2 Credit Card Payment

Send an email to marcos.x.sanchez@ttu.edu for credit

**International Center for
Food Industry Excellence**

Texas Tech University,
Animal and Food Sciences,
Room 209, Box 42141,
Lubbock, TX 79409-2141

<https://www.depts.ttu.edu/icfie/>
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FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE



TEXAS TECH
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INTERNATIONAL CENTER FOR
FOOD INDUSTRY EXCELLENCE

PREVENTIVE CONTROLS FOR HUMAN FOOD PROGRAM

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation is intended to ensure the safe manufacturing, processing, packing and holding of food products for human consumption in the U.S. as part of the FDA's Food Safety Modernization Act (FSMA).

Certain activities must be completed by a "Preventive Controls Qualified Individual" (PCQI) who has "successfully completed training in the development and application of risk-based preventive controls". This course developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is **one way** to meet the requirements for a "PCQI."

Day One	223 AFS. Tuesday, December 12, 2017
8:00	Workshop Check-in and Registration
8:15	Welcome, Introductions
	Preface: Overview and Agenda
	Chapter 1: Introduction to Course and Preventive Controls & <i>Exercise</i>
	Chapter 2: Food Safety Plan Overview
<i>Morning Break 10:00 am</i>	
10:20	Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
	Chapter 4: Biological Food Safety Hazards and Appendix 4 & <i>Exercise</i>
12:15	Lunch
1:15	Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards
	Chapter 6: Preliminary Steps in Developing a Food Safety Plan & <i>Exercise</i>
<i>Afternoon Break (3:00 pm)</i>	
3:20	Chapter 7: Resources for Food Safety Plans, Technical Assistance Network and Food Safety Plan Builder Overview (FSPB)
	Chapter 8: Hazard Analysis and Preventive Controls Determination & <i>Exercise</i>
4:50	Review of Day One
5:00	Adjourn Day One

Day Two	223 AFS. Wednesday, December 13, 2017
8:15	Questions from Day 1
	Chapter 8: Hazard Analysis and Preventive Controls Determination & <i>Exercise</i>
<i>Morning Break 10:00 am</i>	
10:20	Chapter 9: Process Preventive Controls & <i>Exercise</i>
	Chapter 10: Food Allergen Preventive Controls & <i>Exercise</i>
12:15	Lunch
1:15	Chapter 10: Food Allergen Preventive Controls & <i>Exercise</i>
	Chapter 11: Sanitation Preventive Controls and Appendices 5 and 6 & <i>Exercise</i>
<i>Afternoon Break (3:00 pm)</i>	
1:15	Chapter 11: Sanitation Preventive Controls and Appendices 5 and 6 & <i>Exercise</i>
	Chapter 12: Supply Chain Preventive Controls & <i>Exercise</i>
4:50	Review of Day Two
5:00	Adjourn Day Two

Instructors:

- ◇ **Dr. Alexandra Calle**
FSPCA Lead Instructor
- ◇ **Dr. Leslie Thompson**
Food Safety Instructor
- ◇ **Dr. Marcos X. Sánchez-Plata**
FSPCA Trainer of Trainers and Lead Instructor

Day Three	223 AFS. Thursday, December 14, 2017
8:00	Questions from Day Two
	Chapter 13: Verification and Validation Procedures & <i>Exercise</i>
	Chapter 14: Record-Keeping Procedures & <i>Exercise</i>
<i>Morning Break 10:00 am</i>	
10:20	Chapter 15: Recall Plan & <i>Exercise</i>
	Chapter 16: Regulation Overview – cGMP, Hazard Analysis & Risk-Based Preventive Controls for Human Food
11:30	FSMA Compliance Dates and Rules
12:00	Foreign Supplier Verification Programs. Quick Overview. <i>Optional</i>
1:00	Adjourn Day Three

Workshop participation includes:

- ◇ **FSPCA –AFDO Certificate, PCQI**
- ◇ FSPCA Participant Manual
- ◇ FSPCA Exercise Workbook
- ◇ FSPCA Model Plans
- ◇ Coffee Breaks and Lunch.

Participants must be present for the entire workshop sessions to receive the FSPCA Certificate.



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