

FSPCA Preventive Controls for Human Food

INTRODUCTION

SAI Global has added to our training portfolio the only Food and Drug Administration (FDA) approved training course to meet the Food Safety Modernisation Act (FSMA) requirements for food processors.

This course, Preventive Controls for Human Food, was developed by the Food Safety Preventive Controls Alliance (FSPCA) under a grant from the FDA and satisfies the requirement for exporters of Food or Food ingredients to the US.

DURATION

3 Days, 09.00-17.00 (Days 1-2) 09.00-15.00 (Day 3)

WHO SHOULD ATTEND

Representatives from organisations who export or are intending to export to the US are recommended to undertake this course. Specifically;

- Potential 'Preventive Control Qualified Individuals'
- Facilities that manufacture, process, pack or hold human food (21 CFR Part 117)
- Facilities required to register with FDA under Sec.415 of the Food, Drug and Cosmetics Act
- Personnel responsible for the implementation of food safety plans

PRIOR KNOWLEDGE

Delegates are expected to have a working knowledge of food safety quality management systems and the food industry.

COURSE OBJECTIVES

This 3 day course will provide you with the knowledge to allow you to develop your food safety plans to meet the new and enhanced FDA requirements of FSMA. As part of this requirement successful delegates will become Preventive Controls Qualified Individuals.

COURSE CONTENT

- Food Safety Plan Overview
- Good Manufacturing Practices and other Pre-requisite Programs
- Biological Food safety Hazards
- Chemical, Physical and Economically Motivated Food safety Hazards
- Preliminary Steps in Developing a Food Safety Plan
- Resources for Food safety Plans
- Hazard Analysis and Preventive Controls Determination
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply Chain Preventive Controls
- Verification and Validation Procedures
- Record Keeping Procedures
- Recall Plan
- Regulation overview cGMP

WHAT ARE THE BENEFITS?

Delegates will acquire knowledge and understanding of the new rules as it relates to Human Foods Control' FSMA and the setting up of a food safety programme according to FDA requirements. Delegates will receive an official FSPCA course manual.

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IN-HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

STYLE OF DELIVERY AND COURSE LEADERS

Our course tutors are Lead Instructors for the FSPCA Preventive Controls for Human Food Course. They are qualified and experienced with extensive practical knowledge across a wide range of sectors in manufacturing, processing, catering and retail.

CERTIFICATION

A certificate of completion issued by the International Food Protection Training Institute (IFPTI).

BOOKING AND COURSE FEES

The fee includes lunch and refreshments during the course. Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

FEE: £995 +VAT