



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA Preventive Controls for Human Food Preventive Controls Qualified Individual Training

This course is the standardized curriculum recognized by FDA. You can become a preventive controls qualified individual by successfully completing this course. A preventive controls qualified individual is required to perform certain tasks in facilities that are under FDA's new preventive controls for human food regulations.

FSPCA Lead Instructors

Tonya Schoenfuss, Associate Professor, University of Minnesota

Jan Lillemo, Principal Consultant, Lillemo & Associates, LLC

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Course Topics

- ◆ Introduction to Course
- ◆ Overview of a Food Safety Plan
- ◆ GMPs and Prerequisite Programs
- ◆ Biological Food Safety Hazards
- ◆ Chemical, Physical and Economically Motivated Hazards
- ◆ Preliminary Steps in Developing a Food Safety Plan
- ◆ Process Preventive Controls
- ◆ Allergen Preventive Controls
- ◆ Sanitation Preventive Controls
- ◆ Supplier Preventive Controls
- ◆ Recall Plan
- ◆ Verification and Validation Procedures
- ◆ Record-keeping Procedures
- ◆ Regulation Overview
- ◆ Resources for Preparing Food Safety Plans
- ◆ Food Safety Plan Examples and Exercises

Course Arrangements

Dates: August 10-12, 2016, 2.75 days

Location: University of Minnesota, St. Paul Campus

Cost: \$800 including materials, certificate, and lunch each day

Register at: <http://www.drtschoenfuss.com/upcoming-courses.html>

For more information, please email Jan Lillemo at Jan@LillemoAssociates.com or call 952-334-9498.