

FSMA Preventive Controls for Human Food Workshop

Agenda - 4 hour webinar and 2 days live, instructor-led training

Instructor-led Webinar (Mandatory) – prior to 2 day training

- Introduction to course and Preventive Controls Rule
- Food Safety Plan overview
- Good Manufacturing Practices (GMPs) and Other prerequisite programs
- Resources for Food Safety Plan

Day One – live, instructor led

- Biological food safety hazards
- Chemical, physical, and economically motivated food safety hazards
- Preliminary Steps in developing a Food Safety Plan
- Hazard Analysis and Preventive Control determination
- Process Preventive Controls
- Food Allergen Preventive Controls

Day Two – live, instructor led

- Sanitation Preventive Controls
- Supply Chain Preventive Controls
- Verification and Validation procedures
- Record-keeping procedures
- Recall Plan
- Regulation Overview – cGMP, Hazard Analysis, and Risk-based Preventive Controls for Human Food
- * Examination – Optional (satisfies GFSI training requirement for a 16 hr. examinable HACCP course)

Activities, lunch and breaks included

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