

FSPCA Preventative Controls HACCP Hazard Analysis Introduction

May 20, 21, and 22, 2019

Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls for Human Foods

Overview

Is a two-day and a half day course that will provide the tools to complete the requirements for FSMA Preventive Controls rule. At the completion of the course, students will understand the basics, identify the resources needed to develop, implement and maintain a food safety plan, understand and identify process step hazard assessment and understand and identify steps required to determine preventive control. The course was developed by the FSPCA and is the standardize curriculum recognized by the Food and Drug Administration (FDA). Successful completion of this course is one way to meet the requirements for a preventive controls qualified individual.



Introduction to Hazard Analysis Critical Control Point (HACCP)

Overview

Is a half-day course when held in conjunction with the FSPCA Preventive Controls for Human Foods course, which will provide the tools to complete the requirements for HACCP training. The class is designed for individuals with little or no HACCP experience. At the completion of the course, students will understand HACCP principles, identify the resources needed to develop, implement and maintain a HACCP plan, understand and identify process step hazard assessment and understand and identify steps required to determine critical control points. The course is accredited through the International HACCP Alliance.



Instructor - Kara Baldus

Location - NMC's Aero Park Campus, Parsons-Stulen Building, 2600 Aero Park Drive, TC, 49686

Time - 3 Days 9 AM - 4 PM

Cost - \$995 Per Person

Register - [Register Here](#)

Questions - Contact Matt Schwarze E:mschwarze@nmc.eu

Course Objectives/Details

FSPCA Objectives

- Introduction to Course and Preventive Controls
- Food Safety Plan Overview
- Good Manufacturing Practices and other Prerequisite Programs
- Understand Biological, Chemical, and Physical Food Safety Hazards
- Identify resources needed to develop and implement a Food Safety Plan
- Understand Hazard Analysis and Preventive Controls Determination
- Understand Process, Allergen, Sanitation and Supplier Controls
- Understand Recall program requirements
- Regulatory Overview

HACCP Objectives

- Complete requirements for HACCP Alliance training
- Understand and identify hazard assessment
- Identify three classifications of hazards
- Understand seven HACCP principles
- Identify resources needed to develop and implement HACCP Plan
- Recognize regulatory issues impacting implementation of HACCP systems
- Understand and identify requirements to determine CCPs
- Identify resources needed to maintain HACCP plan
- Review of pre-requisite programs

DAY 1

9:00 AM to 4:00 PM

Chapter 1: Introduction to Course and Preventive Controls

Chapter 2: Food Safety Plan Overview

Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs

Chapter 4: Biological Food Safety Hazards

Chapter 5: Chemical, Physical and Economical Motivated Food Safety Hazards

Chapter 6: Preliminary Steps in Developing a Food Safety Plan

Chapter 7: Resources for Preparing Food Safety Plans

Course Objectives/Details

DAY 2

9:00 AM to 4:00 PM

Chapter 8: Hazard Analysis and Preventive Controls Determination

Chapter 9: Process Preventive Controls

Chapter 10: Food Allergen Preventive Controls

Chapter 11: Sanitation Preventive Controls

Chapter 12: Supply- Chain Preventive Controls

DAY 3

9:00 AM to 4 PM

Chapter 13: Verification and Validation Procedures

Chapter 14: Record-keeping Procedures

Chapter 15: Recall Plan

Chapter 16: Regulation Overview- cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

Lunch

HACCP Principle 1: Conduct Hazard Analysis

HACCP Principle 2: Determining Critical Control Points

HACCP Principle 3: Establishing Critical Limits

HACCP Principle 4: Establishing Monitoring

HACCP Principle 5: Establishing Corrective Actions

HACCP Principle 6: Verification

HACCP Principle 7: Recordkeeping

Questions – Contact Matt Schwarze

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