

FSPCA Preventive Controls for Human Food (PCQI) Course Agenda

Day 1: 7:45 AM - 5:00 PM

7:45-8:00 am - Registration

Session 1: Introduction to the Course and Preventive Controls

Session 16: Registration Overview- CGMP, Hazard Analysis and Risk-Based Preventive Controls for Human Food Final Rule

Session 2: Food Safety Plan Overview

Session 3: Good Manufacturing Practices and Other Prerequisite Programs

Lunch 12:00 PM- 1:00 PM

Session 4: Biological Food Safety

Session 5: Chemical, Physical and Economically Motivated Food Safety Hazards

Session 6: Preliminary Steps in Developing a Food Safety Plan

Adjourn Day 1 at 5:00 PM

Day 2: 8:00 AM - 5:00 PM

Session 7: Resources for Food Safety Plans

Session 8: Hazard Analysis and Preventive Controls Determination

Session 9: Process Preventive Controls

Lunch 12:00 PM- 1:00 PM

Session 10: Food Allergen Preventive Controls Determination

Session 11: Sanitation Preventive Controls

Session 12: Supplier Preventive Controls

Adjourn Day 2 at 5:00 PM

Day 3: 8:00 AM - 12:00 PM

Session 13: Verification and Validation Procedures

Session 14: Record-Keeping Procedures

Session 15: Recall Plan

Course Review: Curriculum Summary, Final Questions and Certificates

Adjourn Day 3 at 12:00 PM