

Preventive Controls for Fresh-Cut Produce

A Qualified Individual Training Course

Agenda – May 16-18, 2017

Sessions & times may be changed as required

DAY 1 - Tuesday 8:00 - 5:00

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 Economically Motivated Food Safety Hazards
Chapter 6: Preliminary Steps in Developing a Food Safety Plan
Chapter 7: Resources for Food Safety Plans
Chapter 8: Hazard Analysis and Preventive Controls Determination

DAY 2 - Wednesday 8:00 - 5:00

Chapter 9: Process Preventive Controls
Chapter 10: Food Allergen Preventive Controls
Chapter 11: Sanitation Preventive Controls
Chapter 12: Supplier Preventive Controls

DAY 3 - Thursday 8:00 - 5:00

Chapter 13: Verification and Validation Procedures
Chapter 14: Record Keeping Procedures
Chapter 15: Recall Plan
Chapter 16: Regulation Overview - GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food
Q&A on Preventive Controls for Human Food Regulations

2017 FSPCA Certified Lead Instructors may include:

- Dr. William C. Hurst, UGA food safety specialist & course coordinator
- Dr. Mark Harrison, Microbiologist, UGA
- Dr. Michelle Danyluk, Microbiologist, University of Florida
- Dr. Anand Mohan, UGA food safety specialist

What is The Food Safety Preventive Controls Alliance (FSPCA)?



The FSPCA is a broad-based public-private alliance consisting of key industry, academic, and government stakeholders. Its mission is to support safe food production by developing a nationwide core curriculum, training, and outreach programs to assist companies producing human and animal food in complying with the preventive controls regulations.

FSPCA was the only organization supported by FDA to develop a training curriculum to qualify attendees to be *Preventive Controls Qualified Individuals*.

Further your career and
become a
**PREVENTIVE
CONTROLS QUALIFIED
INDIVIDUAL (PCQI)**

See the UGA Extension Food Science calendar at <http://efsonline.uga.edu> for more courses like this one!

Preventive Controls for Fresh-Cut Produce

A Qualified Individual Training Course



May 16-18, 2017
University of Georgia
Athens, Georgia

This training program uses the FSPCA standardized curriculum recognized by FDA

Sponsored by



Extension Food Science Outreach and
Department of Food Science & Technology
College of Agricultural & Environmental Sciences
The University of Georgia

HACCP vs. Preventive Controls

Hazard Analysis and Critical Control Point (HACCP) is the original systematic food safety management tool mandated for the meat, juice and seafood industries for many years. In 2017, FDA released several final rules specifically geared to produce safety under the **Food Safety Modernization Act (FSMA)** mandate.

The *Preventive Controls for Human Foods* final rule requires companies subject to this rule to have a *Preventive Controls Qualified Individual*. One way to demonstrate that a person has the training, experience or education to be a Preventive Controls Qualified Individual is to be trained on this standardized curriculum and receive a certificate from the Association of Food and Drug Officials (AFDO), International Food Protection Training Institute (IFPTI) and The Institute for Food Safety and Health (IFSH).

This three-day course has been specifically designed for the fresh-cut industry and uses fresh-cut industry-specific example plans, in addition to the standardized curriculum developed by FSPCA to deliver consistent training to qualify attendees to be *Preventive Controls Qualified Individuals*.

The goal of this program is to provide participants with the skills and knowledge to design, implement, document and maintain a comprehensive food safety plan for a fresh-cut processor, to ensure the safe manufacturing/processing, packing and holding of food products for human consumption.

Successful completion of this three-day course will earn a certificate as a *Preventive Controls Qualified Individual*.

Who is a Preventive Controls Qualified Individual?

Preventive Controls Qualified Individual applies to those who have successfully completed specific training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system. (21 CFR 117.180)

Is being a Preventive Controls Qualified Individual important?

Yes! Each FDA-registered facility subject to the Preventive Controls Rule for Human Food that cuts fresh produce must have at least one Preventive Controls Qualified Individual (employee or consultant) to do or oversee the preparation of a food safety plan, validation of the preventive controls, review records and perform analysis of the food safety plan.

How can I become Qualified as a PCQI?

You can become a *Preventive Controls Qualified Individual* in just three days by attending a training course using the standardized curriculum taught by FSPCA lead instructors.

WORKSHOP REGISTRATION:

Pre-registration is required by May 1, 2017 - fee **\$550 per person**. The registration fee includes the NEW Version 1.2 FSPCA of the manual/workbook, on-site lunches, morning and afternoon refreshment breaks, tuition and the *Preventive Control Qualified Individual* training certificate from AFDO/IFPTI/IFSH.

Lodging, parking fees, breakfasts, evening meals are NOT included in the workshop fee.

LODGING: Participants are responsible for their own lodging. A block of rooms will be held until May 1, 2017, at the Graduate Athens hotel, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 and request group code "PR0515" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://gc.synxis.com/rez.aspx?Hotel=76665&Chain=21643&arrive=5/15/2017&depart=5/18/2017&aduit=1&child=0&group=PR0515>. **A shuttle to and from the course will be provided by the hotel for their guests. Check at the front desk for the schedule.**

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. Parking fee is \$10 per day (not included in workshop fee. From there, it is a short walk to the Food Science Building. Print map with more detailed directions at <http://EFOnline.uga.edu>.

This workshop will be held - please make your travel & lodging arrangements ASAP.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before May 1, 2017, will be refunded. **NO REFUND if received after May 1 or no show.**

Transportation: Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes from Athens via ground transportation.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta and Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations..

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Registration fee **MUST** be prepaid – registration closes May 1, 2017.

Attendee's Name

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Type(s) of product(s) processed

Register by May 1 - fee \$550 USD
Register 3 or more at the same time for \$50 per person discount.

PAYMENT METHODS:

CHECK or MONEY ORDER: Complete the form above and fax to (706) 583-0992 to hold your place. Make payable to *University of Georgia* and mail with completed form to:

Fresh-cut Produce PCQI Workshop
UGA Extension Food Science
240 Food Science Bldg
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION:

https://estore.uga.edu/C27063_ustores/web/store_cat.jsp?STOREID=42&CATID=118