

Agenda

Preventive Controls for the Fresh-Cut Industry

May 15 – 17, 2018

Day 1 – Tuesday the 15th

Chapter 1: Introduction to Course & 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 the 16th

Chapter 9: Process Preventive Controls

Chapter 10: Food Allergen Preventive Controls

Chapter 11: Sanitation Preventive Controls

Chapter 12: Supplier Preventive Controls

Day 3 – Thursday the 17th

Chapter 13: Verification and Validation Procedures

Chapter 14: Record Keeping Procedures

Chapter 15: Recall Plan

Chapter 16: Regulation Overview – GMP, Hazard Analysis, Risk-Based Preventive Controls for Fresh-Cut Produce

Q&A on Preventive Controls Regulations

Sessions & times may vary as needed.

We look forward to seeing you!

UGA Extension offers educational programs, assistance, and materials to all people without regard to race, color, national origin, age, gender, or disability.

Contact:

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Preventive Controls for the Fresh-Cut Produce Industry

A Preventive Controls Qualified Individual Training Course

May 15 – 17, 2018

Athens, GA



Presented By:



Department of Food Science
and Technology
College of Agricultural & Environmental Sciences
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 years. In 2016, FDA released several final safety-gearred rules 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 qualification 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 course uses food-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 food safety plan in order to ensure the safe processing and packaging of food products for human consumption.

Who is a Preventive Controls Qualified Individual?

Preventive Controls Qualified Individual (PCQI) 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 PCQI important?

Yes! Each FDA-registered facility subject to the Preventive Controls Rule for Human Food who manufactures human food must have at least one Preventive Controls Qualified Individual (employee or consultant) to 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.

Details

Date: May 15 – 17, 2018

Time: 8AM – 5PM*

Location: Food Science & Technology Bldg.
100 Cedar Street
Room 242
Athens, GA 30602

**Times may change as needed.*

Registration

You MUST pre-register by May 4, 2018. The fee to register is **\$550**; this fee includes workshop materials (NEW version 1.2 FSPCA workbook), the Preventive Control Qualified Individual Certificate, lunch and break refreshments.

Cancellation Policy

For cancellations, please call (706) 542-2574 or email efs@uga.edu. Cancellations made before May 4th will receive a full refund. No refunds granted after May 4, 2018 or for no-shows.

Accommodations

Lodging

Participants are responsible for their own lodging. A block of rooms will be held until February 9th at the Graduate Athens Hotel. Call (706) 549-7020 or visit <https://graduatehotels.com/athens> and request group code “**UGAPRE**” for a special rate of \$99/night, plus tax. The Graduate Athens is located at 295 East Dougherty Street. A shuttle to and from the workshop location will be provided.

Parking and Transportation

No public parking is available at the Food Science Building. If you choose to drive to the workshop each day, please park in the South Campus Parking Deck which is a short walk to the Food Science Building; the parking fee is \$10/day. For a detailed map with directions, see the following link: efsonline.uga.edu/directions. Groome Transportation provides a shuttle from Atlanta to Athens and back. See groometransportation.com or call 706-410-2363 for schedule and reservations.

Registration Form

Preventive Controls for the Fresh-Cut Produce Industry

May 15 – 17, 2018 | Athens, GA

Full Name (Please Print)

Preferred Name (For Name Badge)

Company

Mailing Address

City

State

Zip

Cell Phone

Email Address

Product Name/Description

Please list dietary restrictions or **allergies**, if applicable:

Will you need handicap accessibility at any time during the workshop? If yes, explain: _____

Mail Registration Form & Check (payable to *The University of Georgia*) to:
Prev. Controls for Fresh-Cut Produce Industry
UGA Food Science & Technology Bldg.
100 Cedar Street
Room 240
Athens, GA 30602

Or visit our website to pay by credit card:
<http://efsonline.uga.edu>