

# FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

Cherney Microbiological Services, Ltd.

## WHO

Quality and Management personnel who will be responsible for managing, overseeing, or implementing the company's Food Safety Plan under FSMA. Anyone seeking additional training on FSMA, GMPs and preventive controls to become a PCQI.

## WHAT

The Food Safety Modernization Act (FSMA) is the most extensive change to food safety laws in over 70 years and will affect pet food, animal feed and ingredient manufacturing facilities. The new requirements raise standards for animal food production and shift to a proactive or preventive approach to reduce foodborne illness for animals and humans. The course provides information on the new GMPs and Preventive Controls for your Preventive Controls Qualified Individual (PCQI), the person required by the rule to develop and implement the food safety plan. This standardized course was developed by the Food Safety Preventive Controls Alliance (FSPCA) in partnership with the FDA. Cherney's trainers successfully completed FSPCA lead instructor training and are PCQIs and Lead Instructors. Topics include:

- Food Safety Plan Requirements
- GMPs, Hazard Analysis and Preventive Controls
- Validation and Verification
- Recall Plan
- Documentation and Records

## WHY

- Learn how to develop a food safety plan
- Discuss best practices and review case studies
- Prepare for FSMA implementation
- Complete FDA required training on preventive controls
- Receive official FSPCA course materials & certificate of completion



## DATES & TIMES

May 16-18, 2018

Days 1 & 2 8:00 am to 4:30pm

Day 3 8:00 am to 12:00pm

## COST

Regular Registration \$800

## LOCATION

Cherney Microbiological Services, Ltd.

1110 S. Huron Road, Green Bay, WI 54311

## TO REGISTER

visit [www.cherneymicro.com](http://www.cherneymicro.com)

## QUESTIONS?

Contact [training@cherneymicro.com](mailto:training@cherneymicro.com)  
or call 920-406-8300