

# FSPCA Animal Food Safety Training October 18-24, 2018

This class covers the FDA approved Food Safety Preventive Control Alliance curriculum for Preventive Controls for Animal Food

# This will be a 20 hour class

We will be using Adobe



ect/pdfs/VQSG-Participants.pdf

October 18-19, 22-24 10AM -2PM Eastern time. Four hours per day for five days.



## Preventive Controls for Animal Food Training Course Description:

This is the standardized curriculum recognized by the US Food and Drug Administration for training individuals to be qualified to oversee the safe manufacturing of animal food (otherwise known as a Preventive Controls Qualified Individual). The course fee includes your FSPCA certificate fee, light refreshments, participants guide and workbook. The main goal of the course is to learn how to write and update an animal Food Safety Plan as outlined by 21 CFR Part 507. This course is considered the most comprehensive method of learning the regulation and the required components of a Food Safety Plan. Students will likely be a mix of regulators and feed manufacturers.

The typical course runs 2.5 days in the face-to-face format. That's a long time on a headset. We're going to break it up over 5 days so you can keep up on your day job. Upon completion participants will receive a certificate from the Food Safety Preventative Controls Alliance signed by AAFCO. This is the same certificate as the face to face class. You must be present the entire 20 hours to receive a certificate. We will be using Adobe Connect for the classroom. You will need a computer with internet access and a microphone. We also use a google platform to facilitate group work.

#### About the Instructor:

Instructor: Leslie Smith

Email: Leslie.Smith@LTSmithConsulting.com

### Degree:

BS; Organismal Biology, Portland State University

MST; Science, Portland State University

MEd; Curriculum and Instruction, Portland State University

#### **Certifications:**

Lead Instructor; Preventive Controls for Animal Food, Food Safety Preventive Control Alliance Lead Instructor; Preventive Controls for Human Food, Food Safety Preventive Control Alliance Secondary Teaching License; Science, Oregon Department of Education

#### **Experience:**

Leslie's background is primarily in life science research and education. She teaches life science and agriculture classes at both the high school and college levels. In 2016 she earned her Lead Instructor certificates from the Food Safety Preventive Control Alliances and has been teaching courses on Animal Food Safety since. She has worked closely with animal food regulators, industry manufacturers, other educators, and students to develop an expertise on the Food Safety Modernization Act, which is now her primary focus of instruction. She has been a leader in creating courses that make the content of FSMA accessible to everyone world wide.

#### Fun Stuff:

Leslie also extends her education experience into sports and fitness. She coaches roller derby in Portland, Oregon's league, the Rose City Rollers and teaches fitness classes and yoga at her local gym. Her other major passions are gardening, backpacking, and spending time with her family.



## **AGENDA**

Day 1: 10AM – 2PM Thursday, October 18

Introductions Logistics

Chapter 1: Regulatory Overview and Introduction to the Rule

Chapter 2: Current Good Manufacturing Practice

Day 2: 10AM – 2PM Friday, October 19

Chapter 3: Animal Food Safety Hazards Chapter 4: Overview of the Food Safety Plan

> Day 3: 10AM – 2PM Monday, October 22

Chapter 5: Hazard Analysis and Preventive Controls Determination Chapter 6: Required Preventive Control Management Components

> Day 4: 10AM – 2PM Tuesday, October 23

Chapter 7: Process Preventive Controls

Chapter 8: Sanitation Controls

Day 5: 10AM - 2PM Wednesday, October 24

Chapter 9: Supply-Chain-Applied Controls

Chapter 10: Recall Plan

Wrap Up