



LT Smith Consulting Presents

FSPCA Animal Food Safety Training
Denver, CO
November 5-7, 2018

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

This will be a 2.5 day class



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

This class will be held at:

TBD



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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 course runs 2.5 days, approximately 20 hours of instruction. Upon completion participants will receive a certificate from the Food Safety Preventative Controls Alliance signed by AAFCO. You must be present the entire 20 hours to receive a certificate. See the detailed agenda below.

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.



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AGENDA

November 5-7, 2018

Day 1: 8:15AM – 5:00PM

Introductions

Logistics

Chapter 1: Regulatory Overview and Introduction to the Rule

Chapter 2: Current Good Manufacturing Practice

Chapter 3: Animal Food Safety Hazards

Chapter 4: Overview of the Food Safety Plan

Wrap Up

Day 2: 8:00AM – 5:00PM

Quiz

Chapter 5: Hazard Analysis and Preventive Controls Determination

Chapter 6: Required Preventive Control Management Components

Chapter 7: Process Preventive Controls

Chapter 8: Sanitation Controls

Wrap Up

Day 3: 8:00AM – 1:00PM

Chapter 9: Supply-Chain-Applied Controls

Chapter 10: Recall Plan

Test

Course Evaluations, Certificates

**Morning and afternoon breaks, and lunch breaks will be scheduled as they fit within the chapters and activities. Snacks and light refreshments will be provided. Lunch is not provided.*