



FSPCA Animal Food Training Nashville, TN September 25 - 26, 2017 \$850 Per Person

This class fulfills FDA requirements for FSMA Preventive Control Qualified Individual Training (PCQI)

This will be a 2-day class



A host hotel is not reserved. .

Classroom will be at:

Holiday Inn Nashville-Vanderbilt (Dwtn) 2613 West End Ave Nashville, Tennessee 37203 United States Phone: <u>615 327 4707</u>

The class will be led by an instructor with feed regulatory experience, has attended the FSPCA lead instructor training, and holds an Alliance Lead Instructor Certificate.

Questions? Email us at fsma@feedpctraining.com



Why now? FSMA Good Manufacturing Practice regulations became effective 9/19/2016 for firms having over 500 employees.





Animal Food Preventive Controls Qualified Individuals (PCQI) training: Normal price is \$850 per student which includes your FSPCA certificate fee, breaks, refreshments, <u>participants guide</u> and workbook. Learn how to write and update an animal food safety plan. This is the standardized curriculum recognized by the US Food and Drug Administration for training individuals to be qualified to oversee the safe manufacture of animal food (PCQI). The course is a prerequisite for inspectors conducting FDA CGMP inspections. Students will likely be a mix of regulators and feed manufacturers.

The course <u>normally</u> runs 2.5 days. We are going to hold the size down and run two 10 hour days. We will plan to meet 8am – 6pm each day. 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. We've been finishing around 4PM but will stay until all questions are answered.

About us: Our company was formed in 2016 to deliver the training needed to implement FSMA and build a food safety culture in the feed industry. Our instructors deliver the courses monthly and have the experience to answer your questions.

Please reserve your own hotel room. We have not established a room block for students.

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Map/directions to location Map to Class

Registration Options:

Shopping cart button on the website (best)

http://www.feedpctraining.com/class-registration.html

We can invoice you if you email us at fsma@feedpctraining.com

-or-

Mail in a registration form printed from the website with a check

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Agenda

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Day 1: Tuesday Monday September 25, 2017 8:00AM – 5:00PM Introductions Logistics KWL 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 Chapter 5: Hazard Analysis and Preventive Controls Determination Chapter 10: Recall Plan

Day 2: Tuesday September 26, 2017 8:00AM - 5:00 PM

Quiz

Chapter 6: Required Preventive Control Management Components Chapter 7: Process Preventive Controls Chapter 8: Sanitation Controls Chapter 9: Supply-Chain-Applied Controls Summary KWL Course Evaluations Certificates

Participant materials will be provided at the beginning of class in hardcopy and on a USB drive. Feel free to bring a computer but it's not needed.

Lunches will be on your own.