

Can a family owned mill survive FSMA?
FSMA Animal Food Training, Ft. Collins, CO
November 10, 2017
\$250 Per Person

This class does not fulfill FDA requirements for FSMA Preventive Control
Qualified Individual Training (PCQI)

This will be a one-day class



507.3 Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack or hold safe animal food as appropriate to the individual's assigned duties. A qualified individual may be, but is not required to be, an employee of the establishment.



www.feedpctraining.com

©

A host hotel is not reserved. .

Class will be at the

[Fort Collins Marriott](#)

**350 East Horsetooth Road
Fort Collins, Colorado 80525**

PH 970-226-5200

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

Questions? Email us at fsma@feedpctraining.com

[Meet the Instructors](#)

[Class Registration](#)

Why now? FSMA Good Manufacturing Practice regulations become effective 9/18/2018 for firms having under 2.5 Million Dollars of Animal food Sales.



The food safety modernization act (FSMA) is a federal law designed to increase the safety of human food and animal feed. All firms that manufacture or hold animal feed have obligations under the act. For manufacturers, you must use good manufacturing practices outlined in the act when making feed. Employees must be trained in basic food hygiene and supervisors must be knowledgeable of the act. Come spend the day and learn about the regulations and share your experiences with others in your industry.

Animal Food Qualified Individuals (QI) training: We will cover the FSMA Good Manufacturing Practice (GMP's) and the basics of doing a hazard assessment in the morning. In the afternoon will have discussions on niche marketing, resources, and labeling. Normal price is \$250 per student which includes your breaks, refreshments, and electronic participants guide. Students will likely be a mix of pet biscuit bakers and small feed manufacturers.

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.

Class will be in: [Fort Collins Marriott](#)
350 East Horsetooth Road
Fort Collins, Colorado 80525 PH 970-226-5200
[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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FSMA Animal Food Agenda

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Registration Link

Friday, November 10, 2017
8:00AM – 5:00PM

Introductions

Logistics

KWL

Introduction to the Rule – Who has to comply and When

Current Good Manufacturing Practice

Animal Food Safety Hazards (overview)

Hazard Analysis and Decision Justification

Q / A

Lunch on your own

Labeling 101

Niche Marketing Brainstorming

Resources

Recalls

Q/A

KWL

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

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