

OHIO PREVENTIVE CONTROLS FOR ANIMAL FOOD SUMMIT 2024
Deer Creek State Park Conference Center
Mt Sterling, Ohio
October 22-24 2024

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

This will be a 3-day class

Class Registration Options:
[Purchase Online](#)
[Contact Us](#) to be invoiced directly

About the Course: Preventive Controls for Animal Food PCQI Training

This course uses a standardized curriculum recognized by the US Food and Drug Administration (FDA) for training individuals to be qualified to oversee the safe manufacture of animal food. This curriculum was written by and the course administration is overseen by the Food Safety Preventive Controls Alliance (FSPCA) in accordance with FDA standards and expectations. All instructors have been trained by the FSPCA to deliver this curriculum in a manner that is effective in developing comprehension of the FSMA regulations and the skills necessary to successfully implement those regulations in various food production settings. The Ohio Preventive Controls Summit 2024 includes this robust curriculum alongside some enhanced content, a close examination of current trends in animal food safety, and access to personalized assistance from highly qualified experts. This course is a prerequisite for inspectors conducting FDA CGMP inspections. This course is appropriate for regulators, pet food manufacturers, and other feed manufacturers looking to gain a better understanding of the FSMA regulations.

This course meets from 8am – 5pm each day for 3 days. Attendance to all seat time is required. Upon completion participants will receive a certificate from the Food Safety Preventive Controls Alliance signed by AAFCO.

The course fee includes your FSPCA certificate fee, breaks, refreshments, participants guide 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.

Optional One-on-One Food Safety Plan Review

The day before (Monday October 21st) and the day after (Friday October 25th) the course, the instructors will be available for one-on-one FSMA work sessions. These sessions consist of 2 hours of direct assistance including but not limited to review & development of food safety plans, assistance in understanding how FSMA applies to your company, review of FSMA requirements, and document & records development. If interested, please [email Leslie](#) to schedule your session. The fee for this additional service is \$250.

Location & Lodging

Nestled on the banks of beautiful Deer Creek Lake, Deer Creek State Park Conference Center is about 30 minutes south of Columbus, Ohio. Within the park there are miles of hiking trails, a public beach, and acres of scenic woodlands. The hotel offers cozy rooms and communal spaces, an indoor pool, stunning views of the lake, and maintains its own 350-acre golf course.

For reservations <https://www.deercreekparklodge.com/> select your dates and “check availability”. If rooms sell out there are several hotels nearby in Grove City, OH.

Please contact the hotel directly for room reservations. The hotel provides complimentary wifi and has a restaurant onsite. There is no room block available for this course.

Lunch will be on your own but coffee and light snacks are provided.



Agenda

The course runs 3 days. Upon completion, participants will receive a certificate of completion from the Food Safety Preventive Controls Alliance signed by AAFCO. **Active participation during the entire course is required in order to receive a certificate of completion.**

Day 1: Tuesday October 22nd

8:00AM - 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 (class exercise)

*Homework: Hazards in Animal Food***

Day 2: Wednesday October 23rd

8:00AM - 5:00PM

Review

Chapter 5: Hazard Analysis and Preventive Controls Determination (class exercise)

1:10 PM Current Trends in Compliance** - FDA/ODA Guest Speaker, TBD

Chapter 6: Required Preventive Control Management Components (class exercise)

Chapter 7: Process Preventive Controls

Chapter 8: Sanitation Controls

*Homework: Justifying Control Decisions***

Day 3: Thursday October 24th

8:00AM - 5:00PM

Review

*Report out of Justifications***

Chapter 9: Supply-Chain-Applied Controls

Chapter 10: Recall Plan

Marrying HACCP and FSMA food safety plans**

Summary and QA

Individual Summative Assessment

Course Evaluations

Awarding of Certificates

About Feed PC Training Inc.

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 are highly qualified and regularly work in both the classroom and field settings assisting companies in becoming compliant with their required regulations. We love working with a diverse clientele including both domestic and international animal food manufacturers.

Lead Instructor: Richard Ten Eyck

Richard has 40+ years experience in the animal feed industry including spending 26 years as a state regulator and serving on the AAFCO board of directors. He is a lead instructor for both the Preventive Controls for Animal Food and Foreign Supplier Verification Program courses. Richard also owns a U-Cut Christmas Tree Farm in Sandy, Oregon and has been an active supporter of the 4-H and FFA programs in his community for many years.

Contact Info

richard@feedpctraining.com

503-351-0965

Assistant Instructor: Leslie Smith

Leslie specializes in curriculum development and delivery and has worked in the food safety industry since 2016. She is a lead instructor for both the Human Food and Animal Food Preventive Controls courses. Leslie is also an adjunct professor for Michigan State University's Online Master in Food Safety program where she specializes in mycotoxin education and awareness. She also runs a specialty mushroom farm in Mt. Sterling, Ohio.

Contact Information

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