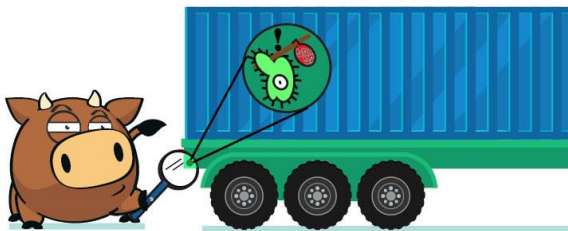


FSPCA Animal Food Training
Seattle South Center Marriott Courtyard
August 8 - 9, 2017
Aligns with the AAFCO Meeting
\$850 Per Person

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

This will be a 2-day class



www.feedpctraining.com

507.25(b)(1) Shipping containers and bulk vehicles holding raw materials and other ingredients must be examined upon receipt to determine whether contamination or deterioration of animal food has occurred.

©

Host Hotel is the
Courtyard Seattle South
Center,
400 Andover Park West,
Tukwila, Washington
98188 USA

Phone: 1-206-575-2500
no room block is set up

The class will be led by an instructor with feed regulatory experience, has attended the FSPCA Animal Food 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 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, 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.

The course normally 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 on day two 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.

[Hotel Website: Marriott Courtyard Seattle South Center,](#)
[400 Andover Park West,](#)

[Tukwila, Washington 98188 USA](#)

[Phone: 1-206-575-2500](#)

Course 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

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



Agenda

**Class will be in the
Courtyard Seattle South Center 400 Andover Park West,
Tukwila, Washington 98188 USA**

Phone: 1-206-575-2500

Day 1: Tuesday August 8, 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: Wednesday August 9, 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.

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