LTSC

LT Smith Consulting Presents

FSPCA Animal Food Safety Training
December 10-18, 2018

FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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

This will be a 20 hour class

We will be using Adobe Connect for the classroom. Here is a link to their quick start guide.

https://www.adobe.com/content/dam/acom/en/products/adobeconnect/pdfs/VQSG-Participants.pdf

December 10, 11, 13, 17, 18
10AM -2PM Eastern time.
Four hours per day for five days.

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 typical course runs 2.5 days in the face-to-face format. That's a long time on a headset. We're going to break it up over 5 days so you can keep up on your day job. Upon completion participants will receive a certificate from the Food Safety Preventative Controls Alliance signed by AAFCO. This is the same certificate as the face to face class. You must be present the entire 20 hours to receive a certificate. We will be using Adobe Connect for the classroom. You will need a computer with internet access and a microphone. We also use a google platform to facilitate group work.

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.

AGENDA

Day 1: 10AM – 2PM
Monday, December 10

Introductions
Logistics
Chapter 1: Regulatory Overview and Introduction to the Rule
Chapter 2: Current Good Manufacturing Practice

Day 2: 10AM – 2PM
Tuesday, December 11

Chapter 3: Animal Food Safety Hazards
Chapter 4: Overview of the Food Safety Plan

Day 3: 10AM – 2PM
Thursday, December 13

Chapter 5: Hazard Analysis and Preventive Controls Determination
Chapter 6: Required Preventive Control Management Components

Day 4: 10AM – 2PM
Monday, December 17

Chapter 7: Process Preventive Controls
Chapter 8: Sanitation Controls

Day 5: 10AM – 2PM
Tuesday, December 18

Chapter 9: Supply-Chain-Applied Controls
Chapter 10: Recall Plan
Wrap Up