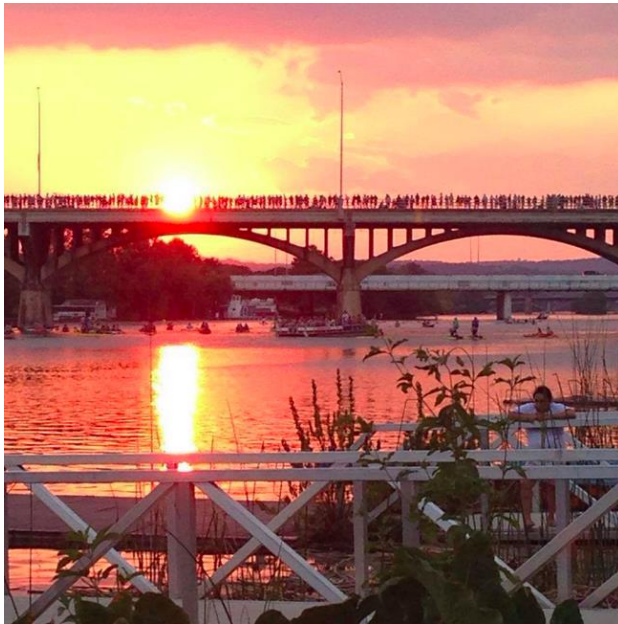


**FSPCA Animal Food Training
Downtown Marriott Courtyard
Austin, TX July 17 -18, 2017
\$850 Per Person**

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:

[Courtyard & Residence Inn by Marriott
Austin Downtown | Convention Center 300
E. 4th Street | Austin, TX 78701](#)

[Map](#)

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

[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 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 the Courtyard & Residence Inn by Marriott Austin Downtown | Convention Center 300 E. 4th Street | Austin, TX 78701

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

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 & Residence Inn by Marriott Austin Downtown | Convention Center 300 E. 4th Street | Austin, TX 78701

Map/directions to location [Map to Class](#)

Day 1: Monday July 17, 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 July 18, 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.](#)