

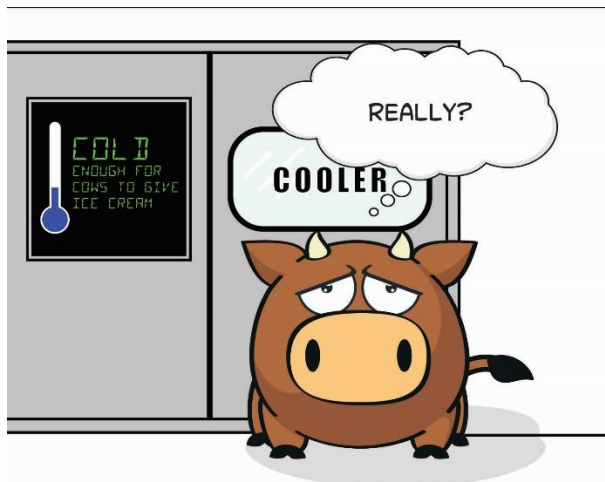
**FSPCA Animal Food Training
Online Interactive Webinar
June 12, 13, 14, 19, 20, 2018
\$850 Per Person**

No Travel



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

This will be a 20-hour class



507.22 (c) Each freezer and cold storage compartment used to hold animal food must be fitted with an accurate temperature-measuring device.

©

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>

June 12,13,14,19,20, 2018
10AM -2PM Eastern time.
Four hours per day for five days.

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 Richard@feedpctraining.com

[Meet the Instructors](#)

[Class Registration](#)

Why now? FSMA Good Manufacturing Practice regulations became effective 9/18/2017 for firms having over 2.5 Million Dollars of Animal Food Sales.

Animal Food Preventive Controls Qualified Individuals (PCQI) training: 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). Normal price is \$850 per student which includes your FSPCA certificate fee, and all downloads. Learn how to write and update an animal food safety plan. The course is a prerequisite for inspectors conducting FDA CGMP inspections.

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.

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.

Class will be delivered online over 5 days.

We will be using Adobe Connect for the classroom. You will need a computer with internet access and a microphone. Here is a link to their quick start guide. A web camera will enhance your classroom experience.

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

June 12, 13, 14, 19, 20, 2018

10AM – 2PM; Eastern time

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[Registration Link](#)

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 9/18/2017 for firms having over 2.5 Million Dollars of Animal Food Sales.

FSPCA Preventive Controls for Animal Food Agenda

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Day 1: 10:00AM – 2:00PM Eastern

Introductions & Logistics

Chapter 1: Regulatory Overview and Introduction to the Rule

Chapter 2: Current Good Manufacturing Practice

Day 2: 10:00AM – 2:00PM Eastern

Review, Finish chapter 2

Chapter 3: Animal Food Safety Hazards

Chapter 4: Overview of the Food Safety Plan (class exercise)

Day 3: 10:00AM – 2:00PM Eastern

Review

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

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

Day 4: 10:00AM – 2:00PM Eastern

Quiz

Chapter 7: Process Preventive Controls

Chapter 8: Sanitation Controls

Day 5: 10:00AM – 2:00PM Eastern

Chapter 9: Supply-Chain-Applied Controls

Chapter 10: Recall Plan

Summary, KWL, Final Test

Course Evaluations

Awarding of Certificates

Participant materials will be provided before the beginning of class by downloading during the system test. (We are also mailing manuals for this class as a test.)

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