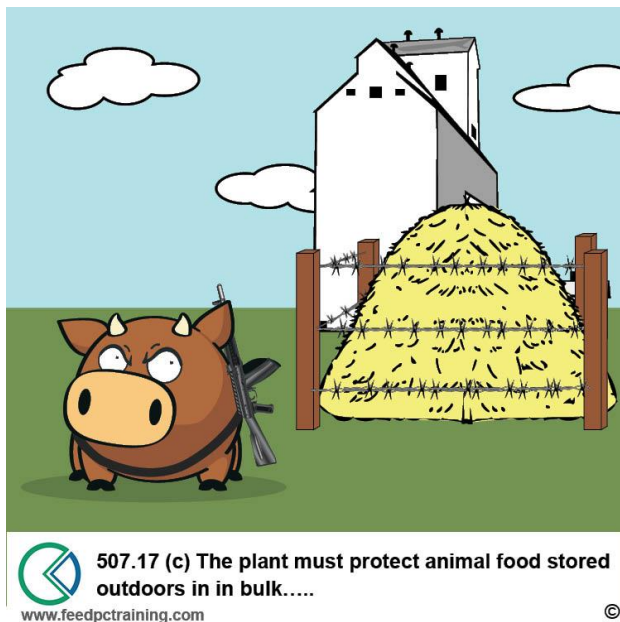


**FSPCA Animal Food Training  
Ft. Collins, CO  
November 8 - 9, 2017  
\$850 Per Person**

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. .

**Class will be at the**

Fort Collins Marriott

**350 East Horsetooth Road  
Fort Collins, Colorado  
80525**

**PH 970-226-5200**

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](mailto:fsma@feedpctraining.com)

[Meet the Instructors](#)

[Class Registration](#)

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

***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:** [Fort Collins Marriott](#)  
**350 East Horsetooth Road**  
**Fort Collins, Colorado 80525 PH 970-226-5200**  
[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](mailto:fsma@feedpctraining.com)**

**-or-**

**Mail in a registration form printed from the website with a check**

[Why now? FSMA Good Manufacturing Practice regulations become effective 9/18/2017 for firms having over 2.5 Million Dollars of Animal food Sales.](#)



## Agenda

Class will be in: [Fort Collins Marriott](#)  
**350 East Horsetooth Road**  
**Fort Collins, Colorado 80525**  
**PH 970-226-5200**  
[Map/directions to location Map to Class](#)

### **Day 1: Wednesday, November 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: Thursday, November 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.

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