FEED PC TRAINING INC.
Building Your Food Safety Culture

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA Foreign Supplier Verification Training
Downtown Portland, Oregon
March 28 - 29, 2018
$850 Per Person

This class fulfills FDA requirements for FSMA Qualified Individual Training (QI) to oversee the safe importation of human and animal food.

A host hotel is not reserved. .

Class will be at:

The OSU Food Innovation Center located at 1207 NW Naito Parkway, Portland OR 97209 - Second Floor classroom

The class will be led by an instructor with 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 importer regulations became effective 5/30/17. Owners or consignees of food at the time of entry must assess the hazards in the imported food and verify controls are being monitored and work.

Course Description: Learn requirements to comply with the FDA Foreign Supplier Verification Program. At the conclusion of this workshop, participants will have the knowledge and tools to:

- ✓ Understand the purpose of the Foreign Supplier Verification Program (FSVP) rule

- ✓ Identify what to include in your FSVP

- ✓ Design, develop, and implement your FSVP

- ✓ Implement a compliant recordkeeping system

- ✓ Understand FDA's role in the FSVP

This course is designed for:

- U.S.-based food and feed brokers who meet the definition of "importer" in the FSVP rule. This includes those who own or are the consignee of food at the time of entry, or, if no owner or consignee exists, the U.S. agent or representative of the foreign owner.

- Others who have an interest in ensuring that the requirements of the FSVP rule are met, including processors, exporters, foreign suppliers of food exported to the U.S., business owners who currently buy food from foreign sources, and representatives of foreign governments.

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 OSU Food Innovation Center located at 1207 NW Naito Parkway, Portland OR 97209 - Second Floor classroom

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

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FSVP Agenda

Class location:

**The OSU Food Innovation Center
1207 NW Naito Parkway,
Portland OR 97209
- Second Floor classroom**
(Directions)

Day One Wednesday, March 28, 2018	*Day Two Thursday, March 29, 2018*
8:30 AM • *Introduction, KWL,* • *Context with FSMA and FSVP* • Foundation for the FSVP process • Overview of requirements • Requirements- Exercise 3 12:00 PM Lunch on your own • Produce Safety Session • Food Safety Hazard Analysis 5:00 PM Wrap up Day One	*8:10 AM* • *Hazard assessment- Exercise 4* • *Evaluation and approval of foreign suppliers* • *Foreign Supplier Verification* • *Reevaluation of supplier performance* 12:00 PM Lunch on your own • Importer Identification • Records- Exercise 9 • FDA Oversight 5:00 PM Course wrap up • KWL, Questions, • FSVP QI 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.

Class Registration

http://www.feedpctraining.com/home.html

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