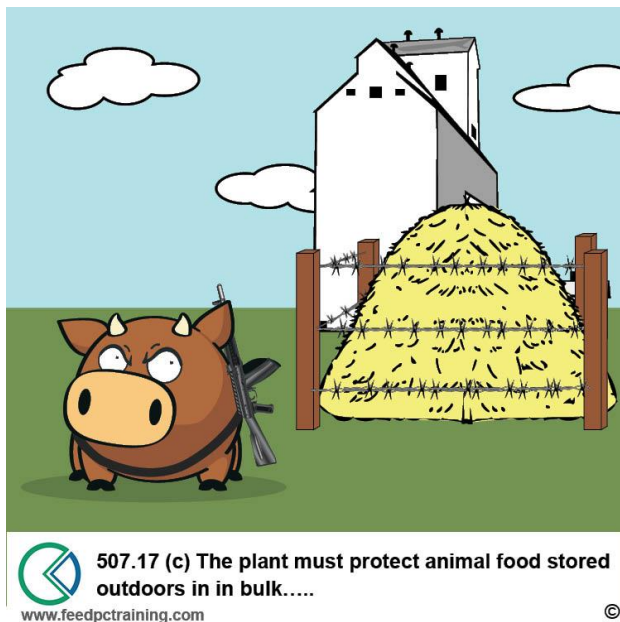


**FSPCA Animal Food Safety Training**  
**Denver, CO**  
**June 11-13, 2018**  
**\$850 Per Person**

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

**This will be a 2.5-day class**



A host hotel block is not reserved.

**Class will be at the**

[Homewood Suites](#)

4210 Airport Way  
Denver, CO 80239

1-303-371-4555

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 [fsma@feedpctraining.com](mailto:fsma@feedpctraining.com)

[Meet the Instructors](#)

[Class Registration](#)

Why now? FSMA Good Manufacturing Practice regulations become effective 9/17/2018 for all firms Processing, Packing, Holding or Distributing Animal food.

***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, breaks, refreshments, participants guide and workbook. Learn how to write and update an animal food safety plan. The course is a prerequisite for inspectors conducting FDA CGMP inspections. Students will likely be a mix of regulators and feed manufacturers.

The course runs 2.5 days. 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 on day 3 but will stay until all questions are answered.

*About us:* We value a culture of making food safe for your children or pets to eat. 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 often 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:** [Homewood Suites](#)  
4210 Airport Way  
Denver, CO 80239      1-303-371-4555

[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 9/17/2018 for all firms Processing, Packing, Holding or Distributing Animal food.

## FSPCA Animal Food Agenda

Class will be in: [Homewood Suites](#)

4210 Airport Way

Denver, CO 80239

1-303-371-4555

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

  
[Registration Link](#)

**June 11, 12, 13, 2018**

**Day 1: 8:30AM – 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

Q / A

**Day 2: 8:00AM – 5:00PM**

Quiz

Chapter 5: Hazard Analysis and Preventive Controls Determination

Chapter 6: Required Preventive Control Management Components

Chapter 7: Process Preventive Controls

Chapter 8: Sanitation Controls

Q / A

**Day 3: 8:00AM – 1:00PM**

Chapter 9: Supply-Chain-Applied Controls

Chapter 10: Recall Plan

Summary

KWL

Test

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 become effective 9/17/2018 for all firms Processing, Packing, Holding or Distributing Animal food.