

# FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD



THE UNIVERSITY OF ARKANSAS SYSTEM DIVISION OF AGRICULTURE,  
THE HACCP CONSULTING GROUP

IN COOPERATION WITH  **ARKANSAS**  
Economic Development Commission  
ARKANSAS MANUFACTURING SOLUTIONS **MANUFACTURING SOLUTIONS**



**August 6<sup>th</sup> to 8<sup>th</sup>, 2018**

Location - Whitaker Animal Science Center (WHIT) 1335 W. Knapp St., Fayetteville

[www.eply.com/FSPCA-August-2018](http://www.eply.com/FSPCA-August-2018)

- Monday
- 9:30 Registration & Coffee - **Meet the attendees and faculty**
  - 10:00 Welcome & Introduction-to Preventive Controls – Chap. 1
  - 10:30 Food Safety Plan Overview – Chap. 2
  - 11:15 **BREAK**
  - 11:30 Good Manufacturing Practices and Other Prerequisite Programs – Chap. 3
  - 12:15 **LUNCH - CATERED**
  - 1:30 Biological Food Safety Hazards – Chap. 4
  - 2:15 Chemical and Physical & Economically Motivated Hazards – Chap. 5
  - 3:15 **BREAK**
  - 3:30 Preliminary Steps in Developing a Food Safety Plan – Chap. 6
  - 4:30 Hazard Analysis and Preventive Controls Determination – Chap. 8
  - 6:00 **ADJOURN – Dinner On Your Own**
- Tuesday
- 8:00 Coffee – Whitaker Animal Science Center
  - 8:30 Hazard Analysis & Preventive Controls **Continued**
  - 10:00 **BREAK**
  - 10:15 Presentation of Hazard Analysis
  - 11:00 Process Preventative Controls – Chap. 9
  - 12:00 **LUNCH - CATERED**
  - 1:00 Food Allergen Preventive Controls – Chap. 10
  - 2:15 Sanitation Preventative Controls – Chap. 11
  - 3:30 **BREAK**
  - 3:45 Supply Chain Preventive Controls – Chap. 12
  - 5:00 **ADJOURN – Reception on Bob & John - Dinner On Your Own**
- Wednesday
- 8:00 Coffee – Whitaker Animal Science Center
  - 8:30 Verification and Validation Procedures – Chap. 13
  - 9:30 Record-keeping Procedures – Chap. 14
  - 10:15 **BREAK**
  - 10:30 Recall Plan – Chap. 15
  - 11:15 Resources for Preparing Food Safety Plans – Chap. 7
  - 11:30 Regulation Overview – Chap. 16
  - 12:00 **COURSE CONCLUSION**

**FACULTY** John Marcy, Ph.D., CFS. University of Arkansas  
Bob Galbraith, HACCP Consulting Group

FSPCA Lead Instructor  
FSPCA Lead Instructor



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## FSPCA Preventive Controls for Human Food

This course uses the curriculum developed by the FSPCA and is the “standardized curriculum” recognized by FDA; completing this course is one way to meet the requirements for a “preventive controls qualified individual”

August 6<sup>th</sup> to 8<sup>th</sup>, 2018

THE UNIVERSITY OF ARKANSAS, FAYETTEVILLE WHITAKER ANIMAL SCIENCE CENTER

To ensure that you will have the materials for this course,  
**please register 3 weeks prior to the course start date**

**If paying by credit card** you must register online at:

[www.eply.com/FSPCA-August-2018](http://www.eply.com/FSPCA-August-2018)

If you are paying by Check or PO, you may use the online registration above or the form below. There is a maximum of 24 registrations per class and paper registrations will be returned if the class is full.

Place: **PAULINE WHITAKER ANIMAL SCIENCE CENTER**

Cost: \$ **600.00**

E-mail : **Copy and paste the information and send to: [ddelozi@uark.edu](mailto:ddelozi@uark.edu)**

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