

Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls for Animal Food



Dates: June 26-28, 2018
Holiday Inn Hotel & Suites, 6200 N Robinson Avenue; Oklahoma City, OK
(405) 286-4777

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Animal Food regulation (referred to as the Preventive Controls for Animal Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for animal consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls, or is otherwise qualified through job experience to develop and apply a food safety system”. This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”

The “preventive controls qualified individual (PCQI) and qualified auditor can be an individual who has successfully completed a class equivalent in a curriculum recognized by the FDA or have requisite job experience”
21 CFR 507.53

TARGET AUDIENCE (call if you have questions)

- Potential Preventive Control “Qualified Individual” (PCQI)
- Facilities that manufacture, process, pack, or hold animal food (21 CFR Part 507)
- Facilities required to register with FDA under Sec. 415 of the FD&C Act.
- Personnel responsible for the implementation/maintenance of FSMA
- Consultants; regulators
- Third Party Auditors

For course information and registration, please see: www.haccpcg.com/available-training

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