

## FSPCA Preventive Controls for Human Food Course



### Training Course for Regulators

**Location: One World Trade Center / 4th Floor Training Room, Long Beach, CA 90831**

**Date: November 4-6, 2019**

**Monday 1:00 pm – 5:00 pm**

**Tuesday and Wednesday 8:00 am – 5:00 pm**

Compliance dates have already passed for FDA's Preventive Controls for Human Food (PCHF) regulation. The dates differ based on food type and gross sales but most large and small food manufacturers should already be aware of and in compliance with the regulation. Both domestic and foreign food processors exporting food for sale in the U.S. must comply.

Facilities that manufacture, process, pack or hold human food must implement a written food safety plan to prevent hazards in food unless covered under specific exemptions or modified requirements.

Facilities are also required to have at least one "Preventive Controls Qualified Individuals (PCQI)". The PCQI must either successfully complete training under a standardized curriculum recognized as adequate by FDA or be qualified through job experience to develop and apply a food safety system.

**This course is recognized by FDA as meeting the PCQI training requirements. It provides knowledge to perform or oversee:**

- preparation of the Food Safety Plan namely the hazard analysis and identification of the preventive controls,
- validation of the preventive controls,
- records review, and
- reanalysis of the Food Safety Plan

This course, provided by HACCP Consulting Group, will be instructed by Kathy Gombas, a former Food Safety Senior Advisor with the U.S. Food and Drug Administration (FDA) and Jenifer Kane, a recognized food industry expert and President of Nobius Food Safety Management Company

Course Registration fee is \$750. For registration and additional details, please go here:  
<http://haccpcg.com/product/fspca-preventive-controls-for-human-food-pcqi-longbeachca/>



## **AGENDA**

### **Monday, November 4**

1:00 – 1:30 pm Registration and Sign-in

1:30 pm Welcome, Introductions  
FSPCA Course Overview (Gombas and Kane)  
Chapter 1: Introduction to the course and Preventive Controls (Kane)  
Chapter 2: Food Safety Plan Overview (Gombas)  
Chapter 3: Good Manufacturing Practices and Other Prerequisites (Kane)  
Chapter 4: Biological Food Safety Hazards (Gombas)

4:45 – 5:00 pm Open Discussion/Questions/Expectations for Day 2

### **Tuesday, November 5**

8:00 – 8:30 am Sign-in, Questions from Previous Day

8:30 am Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards (Kane)  
Chapter 6 Preliminary Steps in Developing a Food Safety Plan (Gombas)  
Chapter 7: Resources for Food Safety Plan (Kane)

12:00 – 1:00 pm Lunch  
Chapter 8: Hazard Analysis and Preventive Controls Determination (Gombas)  
Review of FDA's Draft Hazards Guide (Gombas)  
Hazard Analysis Exercise (All)  
Chapter 9: Process Preventive Controls and Exercise (Kane)

4:30 – 5:00 pm Open Discussion/Questions/Expectations for Day 3

### **Wednesday, November 6**

8:00 – 8:30 am Sign-in, Questions from Previous Day  
Chapter 10 Food Allergen Preventive Controls Determination and Exercise (Gombas)  
Chapter 11: Sanitation Preventive Controls and Exercise (Kane)  
Chapter 12: Supply Chain Controls and Exercise (Gombas)  
Chapter 13: Verification and Validation Procedures and Exercise (Kane)

12:00 – 1:00 pm Lunch  
Chapter 14: Record-keeping Procedures and Exercise (Gombas)  
Chapter 15 Recall Plan (Kane)  
Chapter 16 Regulation Overview – cGMP, Hazard Analysis and Risk-Based Preventive Controls for Human Food (Gombas)

4:45 - 5:00 pm Final Questions/ Depart

**All participants must stay the duration of the course each day to receive a certificate.**

## **Instructor Bios**



***Kathy L. Gombas***

Kathy is a recognized food safety expert with over thirty years of experience in the food industry specializing in preventive controls, supply chain management, food safety auditing, and regulatory affairs.

Kathy Gombas was formerly the Senior Advisor for FSMA Implementation with the U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition (CFSAN). While at CFSAN, Kathy supported the Agency's Food Safety Modernization Act (FSMA) implementation efforts including the Preventive Controls Regulator Training and launch of FDA's FSMA Technical Assistance Network for industry. Kathy was also lead for the implementation of FDA's Reportable Food Registry. Before coming to CFSAN, Kathy held corporate food safety positions at Dean Foods and at Kraft Foods.

Kathy is currently a member of the Food Safety Preventive Controls Alliance (FSPCA) Steering Committee and co-chair for the International Subcommittee working on industry training, outreach, and technical assistance programs for food companies worldwide. Kathy is an FSPCA Trainer-of-Trainers and Lead Instructor for Foreign Supplier Verification Programs and Preventive Controls for Human Food.

Kathy graduated from Northern Arizona University with a B.S. in Microbiology.

## Instructor Bios



### *Jenifer Kane, Nobius Food Safety Management*

Jenifer Kane is currently President of the Nobius Food Safety Management Company. She has 36 years of experience in the Food Industry, most recently as Sr. Industry Advisor with the International Food Protection Training Institute. Prior to that position, she was Director of Global Quality Auditing for the Kellogg Company. Her Food Safety and Quality career has included various Food Safety and Quality related positions within Nabisco, Planters and Lifesavers, Kraft Foods, and Keebler Companies. Most recently (Kraft, Keebler, Kellogg), Jenifer was instrumental in the development and rollout of global quality system assessments plus the training programs necessary to guide and support audit teams, regional FS&Q support groups, and individual manufacturing site management teams. This international focus on Food Safety and Quality provides the basis of her expertise in identifying and correcting food safety hazards possible within multiple food manufacturing environments. For a period of time in this effort she was based in Germany with Kraft Jacobs Suchard.

Jenifer is an FSPCA Lead Instructor for Preventive Controls for Human Food, Animal food and Foreign Supplier Verification Programs (FSVP) and is a Trainer of Trainer for both the FSPCA Preventive Controls for Human Food and FSVP. This background is key in developing programs and tools in support of training, consulting and guidance within the food industry and in identifying Food Safety and FSMA training needs. She is actively involved in the FSPCA Alliance as the Chair of the Monitoring and Evaluation Workgroup where she has responsibility for addressing FSPCA instructor delivery and course advertising concerns in support of FSPCA curriculum standards.

Jenifer is a graduate of Indiana State University with a BS in Environmental Health and holds an MBA from DePaul University.