

REGISTRATION FORM

Please note: Substitutions are NOT acceptable.

Registration is also available online at:
<http://fspca091018.eventbrite.com>

FSPCA Training
UF/IFAS IRREC – Sep. 10-12, 2018

Name _____

Company _____

Address _____

Email _____

Phone _____

Special meal requirements (vegetarian, etc.)?

Your name exactly as you would like it to appear
on your certificate (please write legibly):

Important: Make checks payable to
“University of Florida - CREC”

Training registration of \$500 per participant and \$400 for government/academic employees is requested by September 5th, 2018. If you are a member of FFVA, you may also attend at the \$400 rate. (Not sure if you're a member? Contact Sonia Tighe at 321-214-5245 or sonia.tighe@ffva.com)

Please note: NO refunds will be issued within one week of the training start date.

Mail check and registration to:

University of Florida - CREC
ATTN: Sarah McCoy
700 Experiment Station Road
Lake Alfred, FL 33850

sarahmccoy@ufl.edu or 863-956-8632

UF | IFAS
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FSPCA Training

To Become a FSMA Preventive Controls Qualified Individual



September 10, 11, and 12, 2018

UF/IFAS Indian River Research and Education Center
2199 South Rock Road
Fort Pierce, FL 34945

Sponsored by:
UF/IFAS Citrus Research and Education Center
UF/IFAS Food Science and Human Nutrition Department

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FFVA
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& VEGETABLE ASSOCIATION

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

ABOUT THE PROGRAM

The Food Safety Modernization Act (FSMA) represents the most sweeping reform of US food safety laws for more than 70 years. The Food Safety Preventive Controls Alliance (FSPCA) was formed to assist the regulated industry to comply with requirements of the Preventive Controls for Human Food Rule.

FDA has recognized this course as the “standardized curriculum” for the Preventive Controls for Human Foods Rule. Successfully completing this course is one way to meet the requirements to become a “Preventive Controls Qualified Individual.”

Under the Preventive Controls for Human Foods Rule, the responsibilities of a preventive controls qualified individual include to perform or oversee:

1. Preparation of the Food Safety Plan
2. Validation of the Preventive Controls
3. Records Review
4. Reanalysis of the Food Safety Plan

This hands-on course will teach participants how to develop and document a Food Safety Plan based on the requirements of FSMA’s Preventive Controls for Human Foods Rule for their specific operations.

Breakout sessions are structured to teach participants how to identify and prevent food safety hazards, monitor hazard reduction procedures, develop control measures, and methods to document and verify the results of their efforts.

FSPCA TRAINING AGENDA

Day 1

- 8:00 Registration
- 8:30 Welcome
 - Introduction to Preventive Controls
 - Food Safety Plan Overview
 - GMPs and Other Prerequisites
 - Hazards
 - Preliminary Steps
 - Resources for Food Safety Plans
 - Hazard Analysis and Preventive Controls
- 5:00 Adjourn

Day 2

- 8:00 Coffee
- 8:30 Review
 - Hazard Analysis and Preventive Controls
 - Process Preventive Controls
 - Food Allergen Preventive Controls
 - Supply Chain Preventive Controls
- 5:00 Adjourn

Day 3

- 8:00 Coffee
- 8:30 Review
 - Verification and Validation
 - Recordkeeping
 - Recall Plan
 - Regulation Overview
 - Appendices & Tech. Assistance Network
- 5:00 (or earlier) Adjourn

LEAD INSTRUCTORS

Travis Chapin, UF/IFAS CREC
Michelle Danyluk, UF/IFAS CREC
Jill Dunlop, FFVA
Keith Schneider, UF/IFAS FSHN
Angela Valadez, Publix Supermarkets, Inc.

LOCATION

Fort Pierce, FL is accessible from the Melbourne airport. You can access a map and more information about the UF/IFAS Indian River Research and Education Center at www.irrec.ifas.ufl.edu.

REGISTRATION

The fee for the training is \$500 for industry participants. A reduced fee of \$400 is available for government/academic employees that make prior arrangements. If you are a member of FFVA, you may also attend at the \$400 rate. (Not sure if you’re a member? Contact Sonia Tighe at 321-214-5245 or sonia.tighe@ffva.com)

Registration will be limited to the first 36 registrants.

Registration includes the training materials, three lunches, refreshments, and a registered certificate from FSPCA.

Participation for the entire 3 days is required for the certificate.