

## REGISTRATION FORM

**Please note: NO substitutions, transfers, or refunds will be issued within one week of the training start date.**

Registration is also available online at:  
<http://fsvp080818.eventbrite.com>

**FSVP Training – Publix Orlando  
Distribution Center – August 8-9, 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 \$600 per participant is requested by August 3<sup>rd</sup>, 2018. If you are a government employee, a previous attendee of a UF/IFAS FSMA workshop, or a member of FFVA, a discounted rate of \$400 is available. (Not sure if you're a member? Contact Sonia Tighe at 321-214-5245 or [sonia.tighe@ffva.com](mailto:sonia.tighe@ffva.com))

Mail check and registration to:

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

[sarahmccoy@ufl.edu](mailto:sarahmccoy@ufl.edu) or 863-956-8632

## Foreign Supplier Verification Programs Training



August 8-9, 2018

Publix Orlando Distribution Center  
7350 Hazeltine National Drive  
Orlando, FL 32822

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

**UF | IFAS**  
UNIVERSITY of FLORIDA

**FFVA**  
FLORIDA FRUIT  
& VEGETABLE ASSOCIATION

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& VEGETABLE ASSOCIATION

## 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 Foreign Supplier Verification Rule, and other FSMA related rules.

The FSVP curriculum was designed by regulatory, academia, and industry professionals and developed with funding from FDA as part of the FSPCA. In contrast to the Preventive Controls (PC) rules for human or animal food, the FSVP rule does not require an FSVP “qualified individual” to attend a training program following a “standardized curriculum” recognized by FDA. Therefore, completing this course is not mandatory. Attending this course, however, will help course participants understand the FSVP requirements and how those requirements can be met in their particular circumstance.

Under the FSVP rule, a “qualified individual” must develop an importer’s FSVP and perform activities required in the rule. An importer can use one or more “qualified individuals” to carry out all the FSVP requirements. A “qualified individual” must have the education, training, or experience (or a combination thereof) necessary to perform their assigned activities and must be able to read and understand the language of any

## ABOUT THE PROGRAM (CONT’D)

records that must be reviewed in performing an activity.

To successfully complete the course, a participant must be present for the entire delivery and actively participate in the exercises.

## AGENDA

### Day 1

- 8:30 Registration and Refreshments
- 9:00 Welcome and Introductions
  - Chapter 1 – Context: FSMA and FSVP
  - Chapter 2 – Setting the Stage: Building the Foundation for the FSVP Process
  - Chapter 8 – Importer Identification
- 12:00 **Lunch**
- 1:00 Chapter 3 – Overview of Requirements Preventive Controls and Produce Safety Session
- Chapter 4 – Hazard Analysis & Exercise
- 4:30 Open Discussion and Questions

### Day 2

- 8:30 Registration and Refreshments
- 9:00 Chapter 5 – Evaluation and Approval of Foreign Supplier
  - Chapter 6 – Foreign Supplier Verification
- 12:00 **Lunch**
- 12:45 Chapter 7 – Reevaluation Foreign Supplier Performance
- Chapter 9 – Importance of Records
- Chapter 10 – FDA Oversight
- 3:30 Final Questions and Evaluations

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## LEAD INSTRUCTORS

**Travis Chapin**, UF/IFAS CREC  
**Michelle Danyluk**, UF/IFAS CREC  
**Savy DiBenedetto**, SavyQuality  
**Jill Dunlop**, FFVA  
**Angela Valadez**, Publix Supermarkets, Inc.

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## LOCATION

Orlando, FL is accessible from the Orlando International Airport. You can access a map and more information about the location at <http://www.publix.com/>.

## REGISTRATION

The fee for the training is \$600 for industry participants. A reduced fee of \$400 is available for government/academic employees, previous attendees of a UF/IFAS sponsored FSMA, FSPCA, or PSA workshop, and members of FFVA. (Not sure if you’re an FFVA member? Contact Sonia Tighe at 321-214-5245 or [sonia.tighe@ffva.com](mailto:sonia.tighe@ffva.com))

Registration is limited to the first 36 registrants.

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

Participation for the entire 2 days is required for the certificate.