

FSPCA Preventive Controls for Animal Food Course

A 2.5 day course for Preventive Controls Qualified Individual (PCQI) training for the Food Safety Modernization Act (FSMA)

Tuesday, September 8 – Thursday, September 10, 2020

Registration fee – **\$700**

Registration deadline is midnight, August 19, 2020.

Der Dutchman Restaurant

445 S Jefferson Avenue

Plain City, OH 43064



Objectives

The Food Safety Modernization Act (FSMA) requires facilities processing any type of animal food (complete feed or ingredients) to comply with new current good manufacturing practices and to implement a written animal food safety plan developed and overseen by a "preventive controls qualified individual (PCQI)." This course is the standardized training developed by the Food Safety Preventive Controls Alliance (FSPCA). This training is accepted by Food and Drug Administration (FDA) as meeting the requirements of PCQI designation. The course content will provide knowledge of the FSMA animal preventive controls rule, and training for creation of an effective animal food safety plan.

Target audience

This course is intended for individuals that are designated as a PCQI for their facility. A certificate of completion will be given by the FSPCA. There will be in-class group exercises.

This course is offered in collaboration with the [American Feed Industry Association](#).

Curriculum

The training material is developed by the FSPCA and is the “standardized curriculum” the U.S. Food and Drug Administration recognizes as adequate for PCQI training. Successfully completing this course is one way to meet the requirements for a PCQI.

The course will begin at 1:00 PM EDT on Tuesday, September 8 and conclude at 5:00 PM on Thursday, September 10.

The course will cover:

- Overview of the FSMA requirements for animal food
- Current Good Manufacturing Practice requirements
- Animal food safety hazards
- Overview of the food safety plan
- Hazard analysis and preventive controls determination
- Preventive control management components
- Process controls
- Sanitation controls
- Supply-chain-applied controls
- Recall plan

Certification

Certificates, acknowledged as compliant with FDA requirements, will be issued to participants successfully completing the course. Completion is dependent upon attendance for all sessions as listed on the schedule. Missing any part of the program will result in non-compliance and a certificate will not be issued.

Lead Instructor

Gary Huddleston, [American Feed Industry Association](#)
Director, Feed Manufacturing and Regulatory Affairs