

FSPCA Preventive Controls for Human Food

Agenda

Day One

8:00 AM	Course Welcome and Introductions Introduction Activity Introduction to course and Preventive Controls Food Safety Plan Overview
10:00 AM	Morning Break
10:15 AM	Good Manufacturing Practices and Other Pre-requisite Programs. Biological Food Safety Hazards
12:00 PM	Lunch
12:30 PM	Chemical, Physical and Economically Motivated Food Safety Hazards
2:30 PM	Afternoon Break
2:45 PM	Preliminary Steps in Developing a Food Safety Plan Resources for Preparing Food Safety Plans
5:00 PM	Wrap-Up of Day One

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Day Two

8:00 AM	Review and Questions from Day 1
	Hazard Analysis and Preventive Controls Determination
10:00 AM	Morning Break
10:15 AM	Process Preventive Controls
12:00 PM	Lunch
12:30 PM	Food Allergen Preventive Controls
2:30 PM	Afternoon Break
2.45 PM	Sanitation Preventive Controls
	Supply Chain Preventive Controls
5:00 PM	Wrap-Up of Day Two

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Day Three

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| 8:00 AM | Review and questions from Day 2 |
| | Verification and Validation Procedures |
| | Record Keeping Procedures |
| 10:30 AM | Morning Break |
| 10:45 AM | Recall Plan |
| | Regulation overview cGMP, Hazard Analysis, and HARPC |
| 1:00 PM | Wrap-up of Day Three and Close |