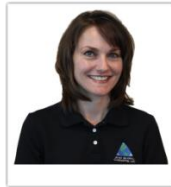




FSMA – FSPCA FDA Recognized Training for Food Safety Preventive Controls for Human Food

January 31- February 2, 2017

Your Instructor:



Michelle Muse

Agenda

- Definitions
- Food Safety Plan Overview
- Preventive Controls Qualified Individuals – Roles and Responsibilities
- FSMA Rules – Explanation and the Differences
- Preventive Controls
- Hygiene Zoning and Environmental Monitoring
- Verification and Validation
- Record Keeping
- Training for Qualified Individuals
- FDA Inspector Approach
- Next Steps

Course Deliverables:

- Introduction to the FSMA Rule, FSMA Definitions and impact to the food industry
- Requirements for the Preventive Controls Qualified Individual and Qualified Individual
- Discussion of the requirements for FSMA FSPCA Preventive Controls for food safety and the GMP prerequisite programs
- Guidance to assess existing food safety programs for compliance to FSMA FSPCA Preventive Controls requirements
- Discussions relative to existing food safety standards, programs, record keeping and training.
- Have guidance and techniques for developing, implementing, and maintaining the FSMA FSPCA Preventive Controls requirements

Times

- Seminar start at 8:30am and ends at 5:00 pm every day
- Last day ends at 12 pm

Seminar Location:

CSA

720 S Colorado Blvd Suite 750-North Tower

Denver, CO 80246

(p) 800-653-1785 ext100

Hotels Around the Area:

- Hilton Garden Inn Denver Cherry Creek
 - 600 S Colorado Blvd
Denver, CO 80246
303-754-9800
- Hampton Inn & Suites Denver Cherry Creek

- 4150 Kentucky Ave
Glendale, CO 80246
303-692-1800
- Holiday Inn Denver-Chery Creek
 - 455 S Colorado Blvd
Denver, CO 80246
303-388-5561

Attendees Responsibility:

- Hotel
- Transportation
- Daily Meals

Refreshments Provided

Certificates Provided

Please Contact Michelle at 720-480-5065 with questions

Registration Open at www.acetglobalconsultingllc.com