



HACCP Conversion to Preventive Controls

This 1.5 day seminar is designed to provide guidance and suggestions for converting the existing HACCP Food Safety Plan to FSMA Preventive Controls Food Safety Plan. The Food Safety Modernization Act includes requirements for enhancing the facility food safety plan to include additional process control steps designed to either eliminate, control or minimize food safety hazards.

One challenge that food safety managers experience is to determine those “additional” process control steps that need to be added to the Preventive Control Food Safety Plan. Another challenge is to determine how and where the Preventive Controls will be applied and managed.

Attendees should bring their HACCP plans to use in the conversion workshop.

Date/ Times

March 8th – 9th, 2017

- Seminar start at 8:00am and ends at 4:30pm
- Second day start at 8:00am and ends at 12:00pm

Attended Requirements

- Attended certified HACCP course
- Attended FSMA – Food Safety Preventive Controls for Human Food
- Bring your HACCP plan for the exercises

Course Deliverables

The seminar includes practical guidance for modification, development and implementation of the Preventive Controls Food Safety Plan that include interpretation of the FSMA Preventive Controls requirements, workshops and group discussions.

- Understand and discuss the differences between the HACCP and Preventive Controls Food Safety Plan
- Assess existing HACCP plans to determine the required changes
- Determine appropriate Preventive Controls
- Determine appropriate options for Preventive Controls management
- Discussions of integration of Preventive Controls with GFSI standards



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Seminar Details

Cost: \$700.00 USD

25 seats available

Seminar Location

- Denver, CO – CSA

720 S Colorado Blvd. Suite 750 - North Wing 7th Floor
Denver, CO

P: +1(800)653-1785 ext. 100

Hotels around the area

1. Hilton Garden Inn Denver Cherry Creek, P: +1(303)754-9800
2. Hampton Inn & Suites Denver Cherry Creek, P: +1(303)692-1800
3. Holiday Inn Denver-Cherry Creek, P: +1(303)388-5561

Attendees responsibilities:

1. Hotel
2. Transportation
3. Daily Meals
4. *Attendees should bring their HACCP plans to use in the conversion workshop.*

Morning Snack and Lunch provided

Certificates provided

Question:

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Registration open at: <http://www.acetglobalconsultingllc.com/events.html>