



FSMA – HARPC

FDA Recognized Training for Food Safety Preventive Controls for Human Food

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 Step

Times

Seminar start at 8:30am and ends at 5:00pm

Last day ends at 12:00pm

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 HARPC Preventive Controls for food safety and the GMP prerequisite programs
- Guidance to assess existing food safety programs for compliance to FSMA HARPC Preventive Controls requirements
- Discussions relative to existing food safety standards, programs, record keeping and training.



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- Have guidance and techniques for developing, implementing and maintaining the FSMA HARPC Preventive Controls requirements

Seminar Details

Date: April 13th - 15th

Cost: \$865.00 USD

Seminar Location:

- Orlando, FL – [Holiday Inn & Suites Across from Universal Orlando](#)
5905 South Kirkman Road, Orlando, FL 32819
P: 407-351-3333

Hotels around the area

1. Hyatt Place Orlando/ Universal, P:1(407)351-0627
2. DoubleTree by Hilton Universal, P:1(407)351-1000
3. Holiday Inn Express & Suites nearest Universal Orlando. P:1(407)363-1333

Attendees responsibilities:

1. Hotel
2. Transportation
3. Daily Meals

Refreshments provided

Certificates provided

Registration open at: www.acetglobalconsultingllc.com