



# FSPCA Preventive Controls for Human Food

## Qualified Individual Training

*This is the only training curriculum approved by FDA. FSMA requires any facility that manufactures, processes, packs, or holds food for human consumption to have a trained preventive controls qualified individual on staff.*

### ***FSPCA Lead Instructors***

**Tonya Schoenfuss**, Associate Professor, University of Minnesota

**Purnendu C. Vasavada**, Professor Emeritus, River Falls; PCV & Associates, LLC

**Jan Lillemo**, Principal Consultant, Lillemo & Associates, LLC

### ***Course Topics***

- ◆ Introduction to Course
- ◆ Overview of a Food Safety Plan
- ◆ GMPs and Prerequisite Programs
- ◆ Biological Food Safety Hazards
- ◆ Chemical, Physical and Economically Motivated Hazards
- ◆ Preliminary Steps in Developing a Food Safety Plan
- ◆ Process Preventive Controls
- ◆ Allergen Preventive Controls
- ◆ Sanitation Preventive Controls
- ◆ Supplier Preventive Controls
- ◆ Recall Plan
- ◆ Verification and Validation Procedures
- ◆ Record-keeping Procedures
- ◆ Regulation Overview
- ◆ Resources for Preparing Food Safety Plans
- ◆ Food Safety Plan Examples and Exercises

### ***Course Arrangements***

**Dates:** March 29-31, 2016, 2.5 days

**Location:** Southern Metro

**Cost:** \$800 including materials, certificate, and lunch each day

***For more information, please email Jan Lillemo at [Jan@LillemoAssociates.com](mailto:Jan@LillemoAssociates.com) or call 952-334-9498.***