

Registration

Registration Fees

\$795.00 Standard Rate

\$650.00 FRI Sponsors and State of Wisconsin Affiliates

Registration fee includes workshop materials, supplies, lunches, and breaks.

Register online at https://fri.wisc.edu/events_workshops.php

Registration is required to attend. Space is limited to 22 attendees, so be sure to register early. No onsite registration will be offered. Deadline to register is August 8.

Cancellation Policy

Applicants may cancel up to two weeks before the workshop for a refund less a \$75 cancellation fee. No refunds will be given after August 8, 2017. Substitutions may be made at any time.

Lodging & Parking

Lodging

Make your lodging reservation directly with the hotel you have selected. Rooms have been set aside at various hotels. Hotel contact information, meeting codes, and deadline dates for guaranteed rates will be available on our website: https://fri.wisc.edu/events_workshops.php

Parking

Parking is extremely limited on campus. Most hotels offer free shuttle service, and we encourage you to use the shuttle. [Lot 36](#), the Observatory Ramp next to Steenbock, is located at 1645 Observatory Drive and is closest to the Microbial Sciences Building. You may purchase a daily parking permit in advance by completing the online order form (<http://transportation.wisc.edu/parking/visitor.aspx>); allow two weeks for processing. Inquiries about visitor parking can be sent to visitorparking@fpm.wisc.edu, or call the Special Events Office at 608-262-8683.



FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

Preventive Controls for Human Food Training

August 22–24, 2017

Room 6201, Microbial Sciences Building
University of Wisconsin-Madison



Food Research Institute
UNIVERSITY OF WISCONSIN-MADISON

Course Summary

Description

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the U.S. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls.” This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”

During this two-and-a-half-day course, participants will focus on the food safety activities and documentation that support the development and implementation of a preventive controls Food Safety Plan. The course will provide participants with the knowledge that is needed to create a Food Safety Plan to comply with the Hazard Analysis and Risk-based Preventive Controls for Human Foods rule.

Who Should Attend

Food safety and quality professionals at facility and/or corporate locations who are either responsible for or involved in the development of the Food Safety Plan(s).

Agenda

Day One 7:30 a.m.–4:30 p.m.

- 7:30–8 a.m.** Registration/Continental Breakfast
Chapter 1 Introduction to Course and Preventive Controls
Chapter 2 Food Safety Plan Overview
Break
Chapter 3 Good Manufacturing Practices and Other Prerequisite Programs
Chapter 4 Biological Food Safety Hazards
Lunch
Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards
Break
Chapter 6 Preliminary Steps in Developing a Food Safety Plan
Chapter 7 Resources for Preparing Food Safety Plans

Agenda

Day Two 8 a.m.–4:30 p.m.

- 8 a.m.** Review and Questions
Chapter 8 Hazard Analysis and Preventive Controls Determination
Break
Chapter 9 Process Preventive Controls
Lunch
Chapter 10 Food Allergen Preventive Controls
Break
Chapter 11 Sanitation Preventive Controls
Chapter 12 Supply Chain Preventive Controls

Day Three 8 a.m.–Noon

- 8 a.m.** Review and Questions
Chapter 13 Verification and Validation Procedures
Chapter 14 Record-Keeping Procedures
Break
Chapter 15 Recall Plan
Chapter 16 Regulation Overview — *cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food*
Wrap Up

Location and Contact Information

Venue Room 6201
Microbial Sciences Building, UW-Madison
1550 Linden Drive
Madison, WI 53706

Questions: Contact Lindsey Jahn at lindsey.jahn@wisc.edu or 608-263-4229.