

## 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](https://fri.wisc.edu/events_workshops.php)

Registration is required to attend. Space is extremely limited, so be sure to register early. No onsite registration will be offered. Deadline to register is September 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 September 8, 2018. 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](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 (<https://transportation.wisc.edu/visitor-parking/>); allow two weeks for processing. Inquiries about visitor parking can be sent to [visitorparking@fpm.wisc.edu](mailto:visitorparking@fpm.wisc.edu), or call the Special Events Office at 608-262-8683.

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## Preventive Controls for Human Food Training

October 2–4, 2018

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](mailto:lindsey.jahn@wisc.edu) or 608-263-4229.