

FSPCA Preventive Controls for Human Food Certification Training
April 25-27, 2017
Nathan Hale Inn on the University of Connecticut campus

COST: \$425.00 per person (price includes PCHF textbook, participant workbook, individually numbered certificate of completion from the Preventive Controls Alliance and the Association of Food & Drug Officials, continental breakfast, coffee/tea, lunch, and afternoon snack).

REGISTRATION: Register online at: <http://cahrconference.uconn.edu/>. Or, to pay by check/money order, please fill out the **Registration Form** and mail with payment to the address provided on the bottom of the form.

REGISTRATION DEADLINE: FRIDAY, April 14, 2017. Register early: space is limited. For more information, contact Diane Wright Hirsch at diane.hirsch@uconn.edu or 203-407-3163.

COURSE DESCRIPTION: The Current Good Manufacturing Practice, Hazard Analysis, and Risk Based Preventive Controls for Human Food FDA regulation is intended to ensure safe manufacturing/ processing, packing and holding of food products for human consumption in the United States. 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. To complete the course, **a participant must be present for the entire workshop and participate in the exercises.**

Upon completion of this 20-hour (2.5 days) course, the trainee will become a FDA-recognized **“Preventive Controls Qualified Individual”** (PCQI). The course covers:

- How to create a Food Safety Plan meeting the FDA requirements as required by the Food Safety Modernization Act (FSMA).
- How to conduct a Hazard Analysis, and differentiate between prerequisite programs and risk based preventive controls.
- Guidelines for choosing Critical Limits, setting up monitoring programs, and implementing corrective actions when deviations occur.
- Documentation for all aspects of the PCHF-required Food Safety Plan including verification and validation activities, monitoring, corrective actions, and records review.

UConn Extension is an AA/EEO employer and program provider.

SCHEDULE:

Tuesday April 25, 2017: 8:30am – 5pm

Wednesday April 26, 2017: 8:30am – 5pm

Thursday April 27, 2017: 8:30am – 2pm

INSTRUCTORS: This course is being taught by FSPCA Lead Instructors that have been trained to teach the FDA recognized standardized curriculum.

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Nicole Richard
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DIRECTIONS/PARKING INFORMATION:

Go to: <http://www.nathanhaleinn.com/maps-en.html>

Parking is included with your registration fee.

ACCOMODATIONS:

No rooms have been held for this event, so if you need overnight accommodations, please make arrangements early

Best Western (860-423-8451), Mansfield Center, CT

Nathan Hale Inn (860-427-7888), course location

Or search “Storrs” on Google Maps and choose hotels, motels when clicking “search nearby.”

REGISTRATION FORM

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Nathan Hale Inn, Manchester Room
University of Connecticut Campus
855 Bolton Road, Storrs, CT 06268

Name (First, Last): _____

Company/Organization: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Registration is non-refundable after the registration deadline (Friday, April 14, 2017). Check or money order ONLY. NO cash.

Make checks payable to:
University of Connecticut

Mail to:
Lorraine Downing/PC Course
New Haven County Extension Center
305 Skiff Street
North Haven, CT 06473

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