

CLASS SCHEDULE

All class meetings will be held on LSU campus in Room 214 Efferson Hall.

Wednesday, March 8, 2017 (8:30 AM – 5:00 PM)

Welcome and Introductions

Chapter 1: Introduction to the Course and Preventative Controls

Chapter 2: Food Safety Plan Overview

Coffee break (provided)

Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs

Chapter 4: Biological Food Safety Hazards

Lunch 12:00PM – 1:00PM (provided)

Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards

Coffee break (provided)

Chapter 6: Preliminary Steps in Developing a Food Safety Plan

Chapter 7: Resources for Food Safety Plans

Thursday, March 9, 2017 (8:30 AM – 5:00 PM)

Chapter 8: Hazard Analysis and Preventative Controls Determination

Coffee break (provided)

Chapter 9: Process Preventative Controls

Lunch 12:00PM – 1:00PM (provided)

Chapter 10: Food Allergen Preventative Controls Determination

Coffee break (provided)

Chapter 11: Sanitation Preventative Controls

Chapter 12: Supplier Preventive Controls

Friday, March 10, 2017 (8:30 AM – 12:00 PM)

Chapter 13: Verification and Validation Procedures

Chapter 14: Record-Keeping Procedures

Coffee break (provided)

Chapter 15: Recall Plan

Chapter 16: Regulation Overview

Wrap Up

CLASS CANCELATION

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

If the short course is cancelled or postponed, the University will refund registration fees, but cannot be held responsible for other costs, charges, or expenses, including cancellation/exchange charges assessed by airlines or travel agencies.

TRAVEL & ACCOMMODATIONS

Each participant is responsible for his/her own travel arrangements. Please make lodging arrangements directly with the hotel of your choice.

Suggested hotels include:

Staybridge Suites

Courtyard by Marriott

La Quinta

Comfort Suites

Holiday Inn Select

Lod Cook Hotel (on campus)

The closest airports are:

Baton Rouge Metropolitan Airport is approximately 10 miles north of the city. Allow 30-45 minutes for travel time.

New Orleans International Airport is approximately 60 miles south of Baton Rouge.

LSU AGCENTER
SCHOOL OF NUTRITION AND FOOD SCIENCES
297 KNAPP HALL
110 LSU UNION SQUARE
BATON ROUGE, LA 70803
(225)578-5207

FSPCA Preventive Controls for Human Food



LOUISIANA STATE UNIVERSITY
214 EFFERSON HALL
BATON ROUGE, LA

MARCH 8-10, 2017



for Training, Education, Extension, Outreach, and
Technical Assistance to Enhance Produce Safety



Sponsored by:
LSU AgCenter
School of Nutrition and Food Sciences
In cooperation with
AFDO
Food and Drug Administration

REGISTRATION FORM

FSPCA Preventive Controls for Human Food
March 8-10, 2017

PARTICIPANT INFORMATION (Please type/print all information. Use a separate form for each registrant.)

Date: _____

Name: _____

Organization: _____

Address: _____

City: _____

State: _____ Zip Code: _____

Phone: () _____

Fax: () _____

E-mail: _____

REGISTRATION FEE

Registration Fee: \$595.00/person

PAYMENT

Credit Card Payments

Click on store.lsuagcenter.com/events

Visa, Master Card, Discover and
American Express credit cards accepted

or

Make check or money order payable to
“**LSU AgCenter**” and submit with this registration
form to the following address:

LSU School of Nutrition and Food Sciences
Attn: Petrie Baker
297 Knapp Hall
110 LSU Union Square
Baton Rouge, LA 70803
E-mail: pbaker@agcenter.lsu.edu

Registration Questions:

Celika Murphy cmurphy@agcenter.lsu.edu
Phone: (225)578-4475

Course Content Questions:

Achyut Adhikari
ACAdhikari@agcenter.lsu.edu

Course Description

The Food Safety Modernization Act (FSMA) Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food 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; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”

Instruction

Instructors are faculty and staff of the LSU AgCenter School of Nutrition and Food Sciences and experts from the FDA and other institutions.

Opportunities will be provided by the staff during the two and half-day training for specific questions and/or clarifications, which may occur individually or collectively.

Certification

Participants who complete the course receive a certificate issued by AFDO, that satisfies the requirement for a “preventive controls qualified individual”.

Registration

The registration fee is \$595 per person, which includes the cost of the manuals, certificate, materials, lunch, and coffee breaks.

Advanced registration is required. Space is limited, so please register early.

Online registration closes **Monday March 6th**. Registration is not guaranteed after this date. Cancellations before March 6th, will be refunded in full minus a processing fee, provided notification is received in writing or by telephone followed by written notification. A substitute from the original registrant’s institution or company may attend the training.

Contact Information

Registration

Celika Murphy
cmurphy@agcenter.lsu.edu

Phone: (225)578-4475

Lead instructor

Achyut Adhikari, Ph.D.
ACAdhikari@agcenter.lsu.edu
Phone: (225)578-2529