

PREVENTIVE CONTROLS FOR ANIMAL FOOD

“STANDARDIZED CURRICULUM” RECOGNIZED BY FDA

WELCOME



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Food Safety Preventive Controls Alliance

- The *FSPCA Preventive Controls for Animal Food* course is the “standardized curriculum” recognized by FDA
- Successfully completing this course is one way to meet the requirements for a *Preventive Controls Qualified Individual*.



Course Objectives

Through successful completion of this course, you will:

- Meet training requirements for a *Preventive Controls Qualified Individual* under the *Preventive Controls for Animal Food* rule.
- Distinguish between Current Good Manufacturing Practices (CGMPs), other prerequisite programs, and preventive controls and where they fit into the regulatory framework.
- Understand the hazard analysis process and resources to help conduct an analysis.
- Learn concepts needed to build a Food Safety Plan.

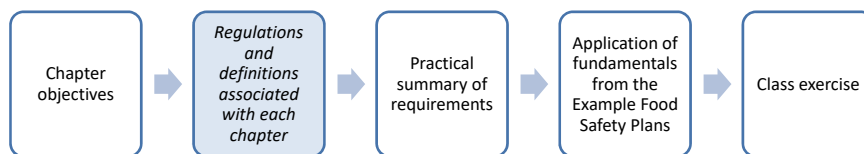


What is Not Intended by this Course?

- A complete Food Safety Plan for individual facilities will not be developed during this course.
- Focus should not be on ‘how to pass an inspection.’
 - Instead, concentrate on the *concepts* of implementing a food safety plan, which will improve communication of the facility’s food safety system to:
 - Suppliers of raw materials or ingredients
 - Customers of finished product
 - Employees
 - Regulatory authorities



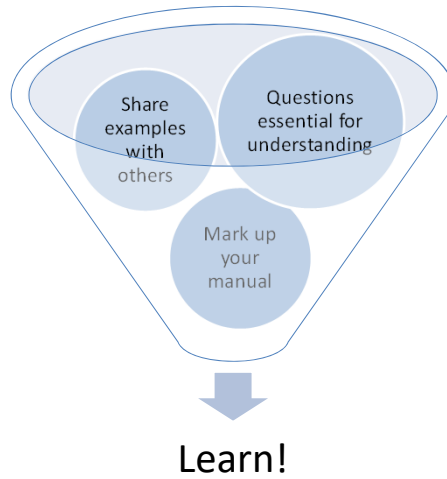
Chapter Format



Formatting will be used to distinguish between regulations, definitions, and other information, such as background information or application.



Participate!



Curriculum Layout

Number	Title
1	Regulatory Overview and Introduction to the Rule
2	Current Good Manufacturing Practice
3	Animal Food Safety Hazards
4	Overview of the Food Safety Plan
5	Hazard Analysis and Preventive Controls Determination
6	Preventive Control Management Components
7	Process Controls
8	Sanitation Controls
9	Supply-Chain Applied Controls
10	Recall Plan
Appendix 1	Preventive Controls for Animal Food Rule
Appendix 2	Acronyms and Abbreviations Reference
Appendix 3	Example Food Safety Plan



Two Example Food Safety Plans



Note – These are Just Examples

- Each facility has different considerations.
 - Examples used throughout this curriculum are just that – examples.
 - Some facilities may have hazard analyses, hazard control strategies, and Food Safety Plans similar to those shown within this curriculum.
 - Other facilities may have hazard analyses and controls with different outcomes or Food Safety Plans with different formats.
 - As long as all required components are present and applied appropriately, the format and specific content of Food Safety Plans may vary widely.

FSPCA Contact Information

If you have any questions,
please contact the FSPCA at
fspca@iit.edu
or visit the FSPCA website at
<http://www.iit.edu/ifsh/alliance>
for resources on preventive controls and information on
FSPCA activities.

