

PREVENTIVE CONTROLS FOR HUMAN FOOD QUALIFIED
INDIVIDUAL & LEAD INSTRUCTOR COMBO TRAINING COURSE

Day One	Registration
	Welcome and Introductions (Instructors, host, participants)
	FSPCA Preventive Controls for Human Food Course Overview
	Chapter 1 Introduction to Course and Preventive Controls
	Chapter 2 Food Safety Plan Overview
	Morning 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
	Afternoon Break
	Chapter 6 Preliminary Steps in Developing a Food Safety Plan
	Chapter 7 Resources for Preparing Food Safety Plans
Day Two	Review and Questions
	Chapter 8 Hazard Analysis and Preventive Controls Determination
	Morning Break
	Chapter 9 Process Preventive Controls
	Lunch
	Chapter 10 Food Allergen Preventive Controls
	Afternoon Break
	Chapter 11 Sanitation Preventive Controls
	Chapter 12 Supply-chain Preventive Controls
Day Three	Review and Questions
	Chapter 13 Verification and Validation Procedures
	Chapter 14 Record-keeping Procedures
	Morning Break
	Chapter 15 Recall Plan
	Chapter 16 Regulation Overview – GMP, Hazard Analysis, and Risk-Based
	Preventive Controls for Human Food
	Wrap Up