

PREVENTIVE CONTROLS FOR HUMAN FOOD BLENDED COURSE

INSTRUCTOR-LED PART 2



THE UNIVERSITY OF ARKANSAS SYSTEM DIVISION OF AGRICULTURE,
THE HACCP CONSULTING GROUP

IN COOPERATION WITH  **ARKANSAS**
Economic Development Commission
ARKANSAS MANUFACTURING SOLUTIONS **MANUFACTURING SOLUTIONS**



Location - Whitaker Animal Science Center (WHIT) 1335 W. Knapp St., Fayetteville

Upon completion of Part 1: Online, You must complete Part 1: Online before you may take this Part 2 course. When you complete **Part 1: Online**, you will receive an enrollment ticket and a completion email. Present either the enrollment ticket or the completion email to your **Part 2** lead instructor; you will not be able to attend **Part 2: Instructor-Led** without providing evidence of **Part 1: Online** completion.

http://poultry-science.uark.edu/_resources/PDFs/blendedfspca.pdf

- 8:00** Registration & Coffee - **Meet the attendees and faculty**
8:15 Welcome & Introduction-to Preventive Controls – Chap. 1
8:30 Chapter 1 - Exercise
9:00 Chapter 2 Food Safety Plan Overview
9:15 Chapter 3 GMP's and Q and A
9:30 Chapter 4 and 5 Review and Exercise
10:00 **BREAK**
10:30 Preliminary Steps and Resources Q and A
10:45 Chapter 8 Hazard Analysis and Preventive Control Review, Exercise, and Q and A

12:15 **LUNCH – CATERED**

12:45 Chapter 9 Process Preventive Control Review
1:00 Chapter 10 Allergen Preventive Control Summary and Exercise
1:45 Chapter 11 Sanitation Preventive Control Summary and Exercise
2:20 Chapter 12 Supply Chain Preventive Control and Q and A
3:00 **BREAK**
3:30 Chapter 13 Verification and Validation
4:00 Chapter 14 Recordkeeping
4:20 Chapter 15 Recall Programs and Q and A
4:45 Chapter 16 Regulation Q and A
5:00 **COURSE CONCLUSION**

FACULTY

John Marcy, Ph.D., University of Arkansas

FSPCA Lead Instructor

Bob Galbraith, HACCP Consulting Group

FSPCA Lead Instructor