

# FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD



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

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



**3 Dates in 2017:** 3/14-16 5/23-25 11/14-16

Location - Whitaker Animal Science Center (WHIT) 1335 W. Knapp St., Fayetteville  
<http://directory.uark.edu/buildings/383/whit/pauline-whitaker-animal-science-center>

Tuesday	<b>9:30</b> Registration & Coffee - <b>Meet the attendees and faculty</b>
	<b>10:00</b> Welcome & Introduction-to Preventive Controls – Chap. 1
	<b>10:30</b> Food Safety Plan Overview – Chap. 2
	<b>11:15</b> <b>BREAK</b>
	<b>11:30</b> Good Manufacturing Practices and Other Prerequisite Programs – Chap. 3
	<b>12:15</b> <b>LUNCH - CATERED</b>
	<b>1:30</b> Biological Food Safety Hazards – Chap. 4
	<b>2:15</b> Chemical and Physical & Economically Motivated Hazards – Chap. 5
	<b>3:15</b> <b>BREAK</b>
	<b>3:30</b> Preliminary Steps in Developing a Food Safety Plan – Chap. 6
	<b>4:30</b> Hazard Analysis and Preventive Controls Determination – Chap. 8
	<b>6:00</b> <b>ADJOURN – Dinner On Your Own</b>
Wednesday	<b>8:00</b> Coffee – Whitaker Animal Science Center
	<b>8:30</b> Hazard Analysis & Preventive Controls <b>Continued</b>
	<b>10:00</b> <b>BREAK</b>
	<b>10:15</b> Presentation of Hazard Analysis
	<b>11:00</b> Process Preventative Controls – Chap. 9
	<b>12:00</b> <b>LUNCH - CATERED</b>
	<b>1:00</b> Food Allergen Preventive Controls – Chap. 10
	<b>2:15</b> Sanitation Preventative Controls – Chap. 11
	<b>3:30</b> <b>BREAK</b>
	<b>3:45</b> Supply Chain Preventive Controls – Chap. 12
	<b>5:00</b> <b>ADJOURN – Reception on Bob &amp; John - Dinner On Your Own</b>
Thursday	<b>8:00</b> Coffee – Whitaker Animal Science Center
	<b>8:30</b> Verification and Validation Procedures – Chap. 13
	<b>9:30</b> Record-keeping Procedures – Chap. 14
	<b>10:15</b> <b>BREAK</b>
	<b>10:30</b> Recall Plan – Chap. 15
	<b>11:15</b> Resources for Preparing Food Safety Plans – Chap. 7
	<b>11:30</b> Regulation Overview – Chap. 16
	<b>12:00</b> <b>COURSE CONCLUSION</b>

**FACULTY** John Marcy, Ph.D., CFS. University of Arkansas  
Bob Galbraith, HACCP Consulting Group

**FSPCA Lead Instructor**  
**FSPCA Lead Instructor**



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# FSPCA Preventive Controls for Human Food

This course uses the curriculum developed by the FSPCA and is the “standardized curriculum” recognized by FDA; completing this course is one way to meet the requirements for a “preventive controls qualified individual”

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THE UNIVERSITY OF ARKANSAS, FAYETTEVILLE WHITAKER ANIMAL SCIENCE CENTER

To ensure that you will have the materials for this course,  
**please register 3 weeks prior to the course start date**

**If paying by credit card you must register online at:**

<http://www.uark.edu/ua/poscext/>

If you are paying by Check or PO, you may use the online registration above or the form below. There is a maximum of 24 registrations per class and paper registrations will be returned if the class is full.

Place: **PAULINE WHITAKER ANIMAL SCIENCE CENTER**

Cost: **\$ 600.00**

E-mail : **Copy and paste the information and send to: [ddelozi@uark.edu](mailto:ddelozi@uark.edu)**

**Name:** \_\_\_\_\_ **Company:** \_\_\_\_\_

**Street:** \_\_\_\_\_ **City/State:** \_\_\_\_\_

**Cell Phone:** \_\_\_\_\_ **Zip Code:** \_\_\_\_\_

**E-mail:** \_\_\_\_\_

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