FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

THE UNIVERSITY OF ARKANSAS DIV. OF AGRICULTURE EXTENSION,
THE HACCP CONSULTING GROUP

Cooperative Extension Service State Office Auditorium
2301 S. University Avenue, Little Rock, AR 72204
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Tues. Oct 18
8:30 Registration & Coffee - Meet the attendees and faculty
9:00 Welcome & Introduction-to Preventive Controls – Chap. 1
9:30 Food Safety Plan Overview – Chap. 2
10:15 BREAK
10:30 Good Manufacturing Practices and Other Prerequisite Programs – Chap. 3
11:15 Biological Food Safety Hazards – Chap. 4
12:30 LUNCH - CATERED
1:15 Chemical and Physical & Economically Motivated Hazards – Chap. 5
2:15 BREAK
2:30 Preliminary Steps in Developing a Food Safety Plan – Chap. 6
3:30 Hazard Analysis and Preventive Controls Determination – Chap. 8
5:00 ADJOURN – Dinner On Your Own

Wed. Oct. 19
8:00 Coffee
8:15 Hazard Analysis & Preventive Controls Continued
10:00 BREAK
10:15 Process Preventative Controls – Chap. 9
11:15 Food Allergen Preventive Controls – Chap. 10
12:15 LUNCH - CATERED
1:00 Sanitation Preventative Controls – Chap. 11
2:00 Supply Chain Preventive Controls – Chap. 12
3:15 BREAK
3:30 Verification and Validation Procedures – Chap. 13
5:00 ADJOURN – Reception On Us - Dinner On Your Own

Thurs. Oct. 20
8:00 Coffee
8:15 Record-keeping Procedures – Chap. 14
9:15 Recall Plan – Chap. 15
10:00 BREAK
10:15 Resources for Preparing Food Safety Plans – Chap. 7
10:30 Regulation Overview – Chap. 16
11:45 Course Evaluation
12:00 COURSE CONCLUSION

FACULTY
Dr. John Marcy, Univ. of Arkansas Div. of Agriculture Extension  FSPCA Lead Instructor (12/10/15)
Bob Galbraith, HACCP Consulting Group  FSPCA Lead Instructor (2/18/16)