

FDA Approved Training on the Food Safety Modernization Act - Preventive Controls for Animal Food

In order to support its members to comply with the Food Safety Modernization Act (FSMA) and with the Current Good Manufacturing Practices (CGMP) for animal food, FAMI-QS will organise a 2 day-training approved by FDA on FSMA Preventive Controls for Animal Food. The course will be held on the following dates:

- 18th and 19th of September 2019

The course, developed by the Food Safety Preventive Controls Alliance (FSPCA), is the standardized curriculum recognized by FDA. The FSPCA originated in 2011 and is a collaboration of the FDA and academia to standardize an education/training programme, providing the technical knowledge to the industry on how to work towards compliance with the Preventive Control ruling.

Successfully completing this course is one way to meet the requirements for a "Preventive Controls Qualified Individual" under Title 21 of the Code of Federal Regulations (CFR) Part 507 (21 CFR Part 507). The Preventive Controls for Animal Food rule is intended to ensure safe manufacturing, processing, packaging and holding of animal food products in the United States.

Upon the successful completion of the course, participants will receive a training certificate including the FDA recognition.

The core components of this course are listed below:

- 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.

The trainings will be given in cooperation with AFIA, the American Feed Industry Association.

PRACTICAL INFORMATION

Venue THON HOTEL BRUSSELS CITY CENTRE - Avenue du Boulevard 17, 1210 Brussels

Schedule **Day 1** 8:30 AM – 5:00 PM **Day 2** 8:30 AM – 5:00 PM

Admission Fee 1.050 €

Binding registration 2nd July 2019