



FDA FOOD SAFETY MODERNIZATION ACT

Hazard Analysis & Risk-Based Preventive Controls for Human Food



Dates: April 16-18, 2018

Times: April 16 and 17 (8am-5pm); April 18 (8am-4pm)

Venue: AIM Conference Center Manila,
Benavidez corner Trasierra St., Legaspi Village, Makati City, Philippines

Instructor: Dr. Aurora A. Saulo

Sponsored by the:

Cooperative Extension Service Food Technology Program
College of Tropical Agriculture & Human Resources
University of Hawai'i at Ma'noa

Food facilities that manufacture, process, pack or hold human food (domestic and imported, 21 CFR 117.1) for distribution in the U.S. and required to register with FDA under sec. 415 of the FD&C Act are mandated to have a written food safety plan. The final regulations to implement the major provisions of the Food Safety Modernization Act (FSMA) were published on November 27, 2015. The date for compliance for the Hazard Analysis and Risk-based Preventive Controls for Human Food rule started in September 2016. It is recommended that you start preparing for compliance now to ensure that you will be compliant by the deadline.

Course of Instruction

This course will provide the participants with the knowledge needed to develop and implement a Food Safety Plan that complies with the Hazard Analysis and Risk-based Preventive Controls for Human Food rule. It will discuss the key requirements of the rule, and different foods will then be used as models to develop food safety plans in the group exercises that the participants will be engaged. The group exercise format is similar to that used in the HACCP certification course. Participants who successfully complete all course requirements will meet the training requirement for Preventive Controls Qualified Individuals to develop and apply a food safety system (21 CFR 117.3).

The standardized curriculum used for this course was developed by the Food Safety Preventive Controls Alliance (FSPCA) and, to date, is the only curriculum recognized by the United States Food and Drug Administration (U.S. FDA) to meet their training requirements for FSMA Hazard Analysis and Risk-

based Preventive Controls for Human Food. The FSPCA is a broad-based public- and private-alliance created by the U.S. FDA and the Illinois Institute of Food Safety and Health (IFSH), to support the production of safe food. Consisting of key industry, academic, and government stakeholders, the FSPCA assists companies producing human and animal food to comply with the preventive controls regulations through their development of a nationwide core curriculum, training, and support of a technical assistance network (TAN) and outreach programs.

If you already have a HACCP plan, it is your obligation to determine if you meet all the requirements of the Hazard Analysis and Risk-based Preventive Controls for Human Food rule. This course will teach you how to convert your HACCP Plan to your FSMA food safety plan.

Those who attend all the sessions and satisfactorily complete all course requirements will be awarded two certificates. One certificate will be issued by the FSPCA, IFSH, and the Association of Food and Drug Officials (AFDO) providing evidence that successful participants meet the FSMA training requirements for *Preventive Controls Qualified Individuals*. The other certificate, issued by the University of Hawaii, is for satisfying FSMA training requirements for *Qualified Individuals* as per 21 CFR 117.4(b)(2)-(d). Please visit <http://www.foodsafetyhawaii.org> for additional information.

Agenda

Day 1 (8am-5pm)

- Chapter 1: Introduction to Course
- Chapter 2: Food Safety Plan Overview
- Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
- Chapter 4: Biological Food Safety Hazards
- Chapter 5: Chemical, Physical, and Economically Motivated Food Safety Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety Plan
- Chapter 7: Resources for Preparing Food Safety Plans
- Chapter 8: Hazard Analysis and Preventive Controls Determination

Day 2 (8am-5pm)

- Chapter 8: Hazard Analysis and Preventive Controls Determination (cont'd)
- Chapter 9: Process Preventive Controls
- Chapter 10: Food Allergen Preventive Controls
- Chapter 11: Sanitation Preventive Controls
- Chapter 12: Supply Chain Preventive Controls

Day 3 (8am-12pm)

- Chapter 13: Verification and Validation Procedures
- Chapter 14: Record-keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview – GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food Examination

(1-4pm) Principles of Food Hygiene and Food Safety

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|-----------------|-----------------------|----------------------|----------------------------|
| Definitions | Sanitary Operations | Equipment & Utensils | Warehousing & Distribution |
| Personnel | Sanitary Facilities & | General Processes & | Defect Action Levels |
| Plant & Grounds | Controls | Controls | |



Who may attend

The course is intended for food industry professionals responsible for or involved in developing food safety plans. Since an effective, written food safety plan is mandatory, and being able to discuss food safety plan with suppliers and customers is an effective marketing tool, others in the food industry will also benefit from taking this course, including farmers (who also do processing), wholesalers, supervisors, mid-level managers, technical and non-technical personnel, quality professionals, production personnel, marketing professionals, legal counsels, sales personnel, and those in the export/import business.

Reading Proficiency

English will be the medium of instruction. No translation assistance will be available. You may bring your own translator if the activity will not distract the other participants.

Program Faculty

The instructor, Dr. Aurora A. Saulo, is a FSPCA Lead Instructor. She may organize and conduct this FSPCA course on *Hazard Analysis and Risk-based Preventive Controls for Human Food*.

Course Venue

Hazard Analysis and Risk-based Preventive Controls for Human Food course will be conducted at the AIM Conference Center Manila, Benavidez corner Trasierra St., Legaspi Village, Makati City, Philippines. Daytime temperatures average in the upper 20s Celsius. Casual summer wear is acceptable in most public areas but it is recommended to bring a sweater or a light jacket in the conference rooms.

Meal Preference

We care about your safety. Please check the following meal restrictions:

- Food Allergy (please specify) _____ Vegetarian Menu Preferred

Cancellation/Substitution Policy

Deadline for cancellation is **Monday, March 12, 2018** at 12noon Manila. All cancellations must be in writing and will entail a handling fee of USD40 or PHP2000 per registration. Cancellations received after the deadline are subject to the entire tuition charge. Substitutions may be made up to one week before the workshop.

The University of Hawai'i may cancel this workshop fourteen (14) days prior to the first day of the course if there is insufficient enrollment.

Questions regarding program content, certification requirements, disability accommodations, and others should be directed to me..

Dr. Aurora A. Saulo

Professor and Extension Specialist in Food Technology
Cooperative Extension Service
3190 Maile Way, St. John 102, Honolulu, HI 96822 USA
Tel +1 808 956 6564 • Cell +1 808 226 1950
Fax. +1 808 956 3894 Email: aurora@hawaii.edu



Registration

Course particulars will be managed by SJ Events Management SJEvents.Trainings@hawaii.edu.

Please complete the registration form below and email it **together with your deposit slip** to SJEvents.Trainings@Hawaii.edu. You may also register online at <http://www.FoodSafetyHawaii.org> under Upcoming Events.. Enrollment will be accepted until **March 19, 2018** on a first-paid basis and will be limited in number. An Early Bird Discount will be given to individual participants whose valid registrations are received by **March 12, 2018**. Fees are per person and are VAT inclusive. If you are not able to meet the registration deadline, you may call +632 989 5025 or cell +63 933 861 2114 to check if space is still available.

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| PCHF Registration Fee: | USD950@ or PHP 47,500@ up to March 12, 2018; USD 1,000@ or PHP 50,000@ on March 13-19, 2018 |
| Manuals: | Given on the first course day, April 16, 2018 |
| Receiving Bank: | Metrobank Roosevelt Branch |
| Account Name: | SJ Events Management |
| Account Number: | 075-3-07572367-0 Peso Savings Account |
| Payee (for checks): | SJ Events Management |

The registration fee includes the cost of instruction, use of facilities, all workshop materials (non-refundable and non-returnable), morning snack (served early and may be considered breakfast), lunch, and afternoon snack for each day of the workshop. Lodging is not included. Your official enrollment will be confirmed via email after receipt of registration fee deposit.

REGISTRATION FORM

Complete and email with your deposit slip to SJEvents.Trainings@Hawaii.edu or register online at www.FoodSafetyHawaii.org. No walk-ins and no on-day/on-site payments.

Full Name of Participant (to appear on the Certificate) _____

Email address of Participant (not sponsor/payer) _____

Phone number (office/mobile) of Participant (not sponsor/payer) _____

Company Name _____

Company Mailing Address _____