



FDA FOOD SAFETY MODERNIZATION ACT

Hazard Analysis & Risk-Based Preventive Controls for Human Food

Dates: March 6-8, 2018

Times: March 6 and March 7 (8am-5pm); March 8 (8am-4pm)

Venue: Roraima Duke Lodge
95 Duke St, Kingston, Georgetown, Guyana

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 and extends up to September 2018 for very small companies after which all companies exporting to the US must be compliant. It is recommended that you start preparing 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 three certificates. Two certificates providing evidences that successful participants meet the FSMA training requirements for *Preventive Controls Qualified Individuals* will be issued by the FSPCA, IFSH, and the Association of Food and Drug Officials (AFDO) and by the University of Hawaii. The third certificate from 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 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
- Chapter 13: Verification and Validation Procedures

Day 3 (8am-12pm)

- 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

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, especially those who are involved in export to the US. Since an effective, written food safety plan is mandatory to meet FSMA requirements, 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 others in the export/import business.

Registration

Please complete the attached registration form and email it to gmsaguyanald@gmail.com. Enrollment will be accepted on a **first-paid** basis and will be limited in number due to group exercises. Registration fee is US\$600 per person for the three-day workshop. Payments must be received by 15:00h on **Thursday, February 22, 2018**.

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. To date, FSPCA Lead Instructors must be present to conduct these courses on *Hazard Analysis and Risk-based Preventive Controls for Human Food*.

Course Venue

Hazard Analysis and Risk-based Preventive Controls for Human Food will be conducted at the second floor conference room of Roraima Duke Lodge, 95 Duke Street, Kingston, Georgetown.

The conference room is air-conditioned. So a **sweater** or a **light jacket** may be useful.

Cancellation/Substitution Policy

Deadline for cancellation is **Thursday February 22, 2018** at 15:00h. All cancellations must be in writing. 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, and disability accommodations, and others should be directed to the following:

For course registration and other course arrangements, and disability accommodations:

Mr. Raymond Ramsaroop

Production Executive

Edward B Beharry & Co Ltd

191 Charlotte Street, Lacytown, Georgetown, Guyana

Tel: 592-227-7823 Ext 229, 592-614-2236 (Mobile)

E-mail: rramsaroop@beharrygroup.com

For program content and certification requirements:

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
Email: aurora@hawaii.edu

Cooperating Association

The coordinators and instructors of this training session are grateful to the *Guyana Manufacturing and Services Association* for managing the logistics involved in the planning.

REGISTRATION FORM

Email this Registration Form to gmsaguyanald@gmail.com. If we do not acknowledge receipt of your form within 3 days, please contact us at 223-7405 / 223-7406.

Participant Full Name for the certificate

Email address of participant (**not payer**)

Phone number of participant (**not payer**)

Company Name

Company Address

Meal restriction (please check)

- Food Allergy (please specify) _____
- Vegetarian preferred _____

Registration fee: US\$600/person received by Thursday, February 22, 2018 15:00h

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