

## CLASS SCHEDULE

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All class meetings will be held on LSU campus in Room 212 Efferson Hall.

### **Tuesday, April 2, 2019 (8:30 AM – 5:00 PM)**

Welcome and Introductions

Chapter 1: Introduction to the Course and Preventative Controls

Chapter 2: Food Safety Plan Overview  
*Coffee break (provided)*

Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs

Chapter 4: Biological Food Safety Hazards  
*Lunch 12:00PM – 1:00PM (provided)*

Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards

*Coffee break (provided)*

Chapter 6: Preliminary Steps in Developing a Food Safety Plan

Chapter 7: Resources for Food Safety Plans

### **Wednesday, April 3, 2019 (8:30 AM – 5:00 PM)**

Chapter 8: Hazard Analysis and Preventative Controls Determination

*Coffee break (provided)*

Chapter 9: Process Preventative Controls  
*Lunch 12:00PM – 1:00PM (provided)*

Chapter 10: Food Allergen Preventative Controls Determination

*Coffee break (provided)*

Chapter 11: Sanitation Preventative Controls

Chapter 12: Supplier Preventive Controls

### **Thursday, April 4, 2019 (8:30 AM – 12:00 PM)**

Chapter 13: Verification and Validation Procedures

Chapter 14: Record-Keeping Procedures  
*Coffee break (provided)*

Chapter 15: Recall Plan

Chapter 16: Regulation Overview

Wrap Up

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## CLASS CANCELATION

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

If the short course is cancelled or postponed, the University will refund registration fees, but cannot be held responsible for other costs, charges, or expenses, including cancellation/exchange charges assessed by airlines or travel agencies.

## TRAVEL & ACCOMMODATIONS

Each participant is responsible for his/her own travel arrangements. Please make lodging arrangements directly with the hotel of your choice.

### Suggested hotels include:

Staybridge Suites

Courtyard by Marriott

La Quinta

Comfort Suites

Holiday Inn Select

Lod Cook Hotel (on campus)

The closest airports are:

**Baton Rouge Metropolitan Airport** is approximately 10 miles north of the city. Allow 30-45 minutes for travel time.

**New Orleans International Airport** is approximately 60 miles south of Baton Rouge.

**LSU AGCENTER**  
**SCHOOL OF NUTRITION AND FOOD SCIENCES**  
**297 KNAPP HALL**  
**110 LSU UNION SQUARE**  
**BATON ROUGE, LA 70803**  
**(225)578-5207**

# FSPCA Preventive Controls for Human Food



**LOUISIANA STATE UNIVERSITY**  
**212 EFFERSON HALL**  
**BATON ROUGE, LA**

**APRIL 2 - 4 2019**



**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

Sponsored by:  
**LSU AgCenter**  
**School of Nutrition and Food Sciences**  
In cooperation with  
**AFDO**  
**Food and Drug Administration**

# REGISTRATION FORM

FSPCA Preventive Controls for Human Food  
April 2 - 4, 2019

## PARTICIPANT INFORMATION

(Please type/print all information. Use a separate form for each registrant.)

Date: \_\_\_\_\_  
Name: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
State: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Phone: (        ) \_\_\_\_\_  
Fax: (        ) \_\_\_\_\_  
E-mail: \_\_\_\_\_

## REGISTRATION FEE

Registration Fee: \$595.00/person

## PAYMENT

### Credit Card Payments

Click on

[store.lsuagcenter.com/events](http://store.lsuagcenter.com/events)

Visa, Master Card, Discover and American Express credit cards accepted

or

Make check or money order payable to  
“**LSU AgCenter**” and submit with this registration form to the following address:

LSU School of Nutrition and Food Sciences  
Attn: Petrie Baker  
297 Knapp Hall  
110 LSU Union Square  
Baton Rouge, LA 70803  
E-mail: [pbaker@agcenter.lsu.edu](mailto:pbaker@agcenter.lsu.edu)

### Registration Questions:

Celika Murphy [cmurphy@agcenter.lsu.edu](mailto:cmurphy@agcenter.lsu.edu)  
Phone: (225)578-4475

### Course Content Questions:

Achyut Adhikari [ACAdhikari@agcenter.lsu.edu](mailto:ACAdhikari@agcenter.lsu.edu)

## Course Description

The Food Safety Modernization Act (FSMA) Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls”. This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”

## Instruction

Instructors are faculty and staff of the LSU AgCenter School of Nutrition and Food Sciences and experts from the FDA and other institutions.

Opportunities will be provided by the staff during the two and half-day training for specific questions and/or clarifications, which may occur individually or collectively.

## Certification

Participants who complete the course receive a certificate issued by AFDO, that satisfies the requirement for a “preventive controls qualified individual”.

## Registration

The registration fee is \$595 per person, which includes the cost of the manuals, certificate, materials, lunch, and coffee breaks.

**Advanced registration is required. Space is limited, so please register early.**

Online registration closes Monday, **April 1st**. Registration is not guaranteed after this date. Cancellations before **April 1st**, will be refunded in full minus a processing fee, provided notification is received in writing or by telephone followed by written notification. A substitute from the original registrant’s institution or company may attend the training.

## Contact Information

### Registration

Celika Murphy  
[cmurphy@agcenter.lsu.edu](mailto:cmurphy@agcenter.lsu.edu)  
Phone: (225)578-4475

### Lead instructor

Achyut Adhikari, Ph.D.  
[ACAdhikari@agcenter.lsu.edu](mailto:ACAdhikari@agcenter.lsu.edu)  
Phone: (225)578-2529