



Food Safety Modernization Act (FSMA) Preventive Controls for Human Food

Ecolab offers training courses to help protect your customers, reputation and bottom line. You'll leave this course with a solid understanding of how to develop a food safety plan using the Hazard Analysis and Risk-Based Preventive Controls methodology required under the FDA's **Food Safety Modernization Act (FSMA) Preventive Controls for Human Foods Final Rule**. Course meets FSMA training requirements for Preventive Controls Qualified Individual using the Food Safety Preventive Controls Alliance (FSPCA) curriculum officially recognized by the FDA and Association of Food and Drug Officials (AFDO).

WHO SHOULD ATTEND:

- Those wishing to gain an **in-depth understanding** of the Hazard Analysis and Risk-Based Preventive Controls methodology
- **Managers** planning to implement a FSMA compliant food safety plan
- Anyone wishing to serve as the Preventive Controls Qualified Individual (PCQI) within their facility
- Anyone involved with either the **development, support or implementation** of a FSMA compliant food safety plan within their facilities
- Managers or other personnel who are new to their roles at locations where a FSMA compliant food safety plan will be developed and implemented
- Food safety **auditors** and **consultants**

Note: It is recommended that participants have some knowledge of the food industry before taking this course.

COURSE DETAILS:

- **Two and a half day** course (8 a.m. to 5:30 p.m., 8 a.m. to 12:00 p.m. on day 3)
- Course follows **FSPCA approved curriculum**, taught by AFDO registered lead instructors
- **Small classes** with practical exercises (participant-trainer ratio is 25:1)
- **Comprehensive course manuals** with reference materials are provided
- Official FSPCA-AFDO certificates of completion are provided to participants who actively participate in the course and exercises
- Voucher to take National Registry of Food Safety Professionals (NRFSP) HACCP manager exam included at additional cost

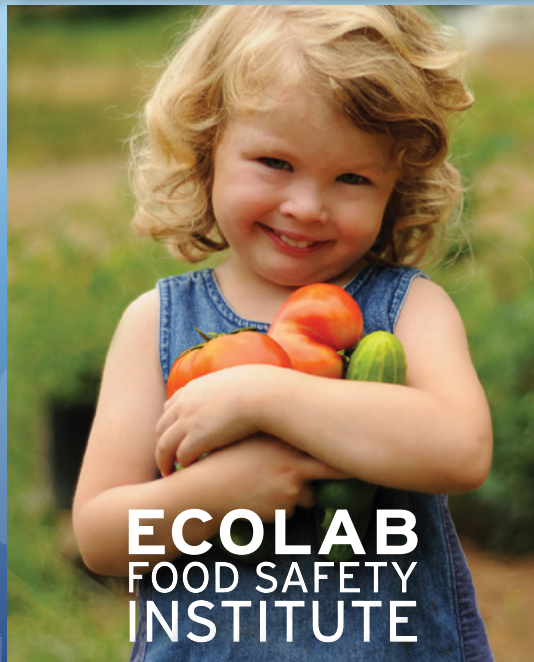
YOU'LL LEARN:

- How to identify and control food safety hazards
- To recognize the relationship between FSMA and food safety
- How to develop, implement and maintain a FSMA compliant food safety plan

CONTACT ECOLAB FOR MORE INFORMATION

Ecolab Food Safety Training

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