



## PREVENTIVE CONTROLS FOR ANIMAL FOOD COURSE

Marriott St. Louis West

April 24 - 26, 2017

Food Safety Preventive Controls Alliance Joint Seminar on the Food Safety Modernization Act

### ABOUT THIS COURSE:

This course, developed by FSPCA (Food Safety Preventive Controls Alliance), is the "standardized curriculum" recognized by FDA. Successfully completing this course is one way to acquire the designation of "preventive controls qualified individual," or PCQI under rules of the Food Safety Modernization Act (FSMA). A certificate of completion will be given by the FSPCA at the conclusion of the course.

### INSTRUCTORS:

David Fairfield, Senior Vice President of Feed Services,  
National Grain and Feed Association

Matt Frederking, Vice President of Regulatory Affairs,  
Ralco Nutrition, Inc.



GRAIN & FEED  
ASSOCIATION  
*of Illinois*



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# **Preventive Controls for Animal Food Course**

## **April 24, 2017 9:30 a.m. - 5 p.m.**

Introductions and Welcome

Chapter 1 - Regulatory Overview and Introduction to the Rule

Lunch

Chapter 2 - Current Good Manufacturing Practice

Chapter 3 - Animal Food Safety Hazards

Chapter 4 - Overview of the Food Safety Plan

## **April 25, 2017 8 a.m. - 5 p.m.**

Chapter 5 - Hazard Analysis and Preventive Controls Determination

Chapter 6 - Required Preventive Control Management Components

Lunch

Chapter 6 - Required Preventive Control Management Components (continued)

Chapter 7 - Process Preventive Controls

Chapter 8 - Sanitation Preventive Controls

## **April 26, 2017 8 a.m. - 12 p.m.**

Chapter 9 - Supply-Chain-Applied Controls

Chapter 10 - Recall Plan

Wrap-up and Adjourn

## **Hotel**

\$129 per night (plus taxes and fees)

Marriott St. Louis West, 660 Maryville Centre Drive, St. Louis, MO 63141

Call 1-800-228-9290 and mention "FSMA Training" OR [click here to make hotel reservations](#).

Hotel reservations must be made by April 3, 2017. Rate and availability are not guaranteed after this date. Complimentary on-site parking is available.

## **Registration Deadline: April 10**

\$125 per person

Registration fee includes course materials, lunch and light refreshments during the event.

Seating is limited and refunds will not be allowed after this date.

Please make checks out to "Missouri AgServices Corporation."

Mail registration and payment to:

Missouri Agribusiness Association

P.O. Box 1728

Jefferson City, MO 65102

Registration may also be

Faxed: 573-636-3299

Emailed to [MO-AG@MO-AG.com](mailto:MO-AG@MO-AG.com)

Name \_\_\_\_\_

Name \_\_\_\_\_

Company \_\_\_\_\_

Location \_\_\_\_\_

Contact E-mail \_\_\_\_\_

Number attending \_\_\_\_\_ X \$125.00 = \_\_\_\_\_

Please email [MO-AG@MO-AG.com](mailto:MO-AG@MO-AG.com) or call MO-AG at 573-636-6130 with any questions.

# Payment Information



Form of Payment (circle one)

Check (enclosed)

Visa MasterCard Discover

Make Checks payable to: Missouri AgServices Corporation

Name on card \_\_\_\_\_

Card number \_\_\_\_\_

Expiration date \_\_\_\_\_

Billing zip code \_\_\_\_\_

Signature block \_\_\_\_\_

Please email [MO-AG@MO-AG.com](mailto:MO-AG@MO-AG.com) or call MO-AG at 573-636-6130 with any questions.