

New Mexico State University
 FDA FSMA PCQI Training
 FSPCA Preventive Controls for Human Food
 Bernalillo County Extension Office-4H Building, Albuquerque, NM
 June 26-28, 2018

AGENDA for 2.5 days:

Day One:

Instructor

08:30 – 09:00	Welcome and Introductions.....	MC
09:00 – 09:30	Chapter 1: Introduction to Course and Preventive Controls.....	MC
09:30– 10:00	Chapter 2: Food Safety Plan Overview.....	NCF
10:00 – 10:15	Break	
10:15 – 11:30	Chapter 3: Good Manufacturing Practices and other Prerequisite Programs	NCF
11:30 – 12:00	Chapter 4: Biological Food Safety Hazards.....	MC
12:00– 01:00	Lunch Break: ON YOUR OWN	
01:00 – 01:45	Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards	NCF
01:45 – 02:45	Chapter 6: Preliminary Steps in Developing a Food Safety Plan	MC
02:45 – 03:00	Break	
03:00 – 03:45	Chapter 7: Resources for Preparing Food Safety Plans	NCF
03:45 – 05:00	Group exercises	MC&NCF

Day Two:

08:30 – 09:00	Day One group exercises and Summary	MC
09:00 – 10:00	Chapter 8: Hazard Analysis and Preventive Controls Determination	NCF
10:00 – 10:15	Break	
10:15 – 11:45	Chapter 9: Process Preventive Controls	MC
11:45 – 12:00	Chapter 10: Food Allergen Preventive Controls	NCF
12:00 – 01:00	Lunch Break: ON YOUR OWN	
01:00 – 01:45	Chapter 11: Sanitation Preventive Controls	MC
01:45 – 02:30	Chapter 12: Supply-Chain Preventive Controls	NCF
02:30 – 02:45	Break	
02:45 – 03:45	Chapter 13: Verification and Validation Procedures	MC
03:45 – 05:00	Group exercises	MC&NCF

Day Three:

08:30 – 09:00	Day Two group exercises and Summary.....	MC
09:00 – 10:00	Chapter 14: Record-Keeping Procedures	NCF
10:00 – 10:15	Break	
10:15 – 11:00	Chapter 15: Recall Plan.....	MC
11:00 – 11:45	Chapter 16: Regulation Overview - cGMP, HARPC for Human Food.....	NCF
11:45 – 12:00	Wrap up.....	MC



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NMSU and the U.S. Department of Agriculture cooperating.