

HACCP and PREVENTATIVE CONTROLS FOR HUMAN FOOD TRAINING

Dates: HACCP **March 6th, 2018**
8:30 – 5:00 pm
March 7th, 2018
8:30-5:00 pm

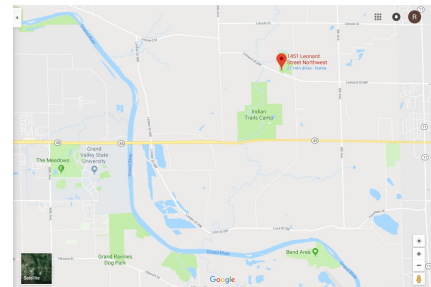
**Preventative Controls
Blended Course Day 2
Qualified Individual** 8:30 am – 5:00 pm

Sponsored by: Alliance Analytical Laboratories Inc.
179 West Randall Street
Coopersville, MI 49404
616-837-7670

- HACCP Training is Accredited by the International HACCP Alliance
- Refresh and Recertify your HACCP Training
- PCQI Training is developed by FSPCA using the FDA Recognized Standard Curriculum
- Become Qualified as a Preventive Controls Qualified Individual
- Course Includes Preventative Controls for Human Food Manual
- Class Exercises
- FSPCA Qualified Individual Certificate

ATTENDANCE MUST BE SUBMITTED BY [March 1st, 2018](#)

Location: Tallmadge Township Hall
0-1451 Leonard St NW
Grand Rapids, MI, 49534



HACCP

Training is accredited by the International HACCP Alliance

HACCP Course Topics Include:

- What is HACCP
- Biological, Chemical, Physical Hazards
- FDA and USDA Regulatory Guidelines
- Pre-requisite Programs
- Conducting a Hazards Analysis
- Establishing Critical Control Points
- Developing a Food Safety HACCP Plan
- Establishing Critical Control Limits
- Record Keeping
- **Verification and Validation**
- Traceability and Recall
- Certificate of Completion and Registration with the International HACCP Alliance.

Preventative Controls Training

- Training developed by FSPCA using the FDA Recognized Standard Curriculum
- Become Qualified as a Preventative Controls Qualified Individual
- Course Includes Preventative Controls for Human Foods Manual
- Class Exercise
- FSPCA Qualified Individual Certificate

PCQI Course Topics Include:

- Food Regulation Overview
- Food Safety Plan Overview
- Good Manufacturing Practices (GMP's) and other Pre-Requisite Programs
- Biological Chemical and Physical Food Safety Hazards
- Economically Motivated Adulteration
- Preliminary Steps in Developing a Food Safety Plan
- Resources for Food Safety Plans
- Hazard Analysis and Preventive Controls Determination
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply-Chain Preventive Controls
- Verification and Validation Procedures
- Record Keeping Procedures
- Recall Plan
- FSPCA Regulation Overview

Cost: \$ 600.00 USD / Attendee Preventative Control Qualified Individual.
\$ 275.00 USD / 2nd Day of the Blended Course.
\$ 300.00 USD / Attendee HACCP Training.
Payment by Check or Credit Card

Lunch is and refreshments are included.

PLEASE RETURN THIS FORM COMPLETED FOR EACH INDIVIDUAL ATTENDING

RETURN TO:

peter@aatestlabs.com

janice@aatestlabs.com

Alliance Analytical Laboratories Fax 616-837-7701 Phone 616-837-7670
179 West Randall Street
Coopersville, MI 49404

Return No Later Than _____, 2018

Return No Later Than _____, 2018 for March Classes

First Name	
Last Name	
Company Name	
Address	
City	
State	
Zip Code	
Contact email address	
Contact Phone	
Payment Visa / Check	

LODGING

Bay mount Inn & Suites
2151 Holton Court NW
Walker, MI 49544
1-888-283-3404

8.6 Miles, 14 Minutes from Tallmadge Township Hall

Quality Inn Walker
2171 Holton Court NW
Walker, MI 49544
1-800-881-1523

9.7 Miles, 13 Minutes from Tallmadge Township Hall

Sleep Inn & Suites
4869 Becker Dr.
Allendale, MI 49401
616-892-8000

4.9 Miles, 7 Minutes from Tallmadge Township Hall

Rodeway Inn
1040 O'Malley Dr
Coopersville, MI 49404
616-837-8100

9.7 Miles, 13 minutes from Tallmadge Township Hall