

HACCP and PREVENTATIVE CONTROLS FOR HUMAN FOOD TRAINING

Dates: HACCP May 9th and 10th 2022

8:30 am – 4:30 pm

**Preventative Controls
Qualified Individual May 10th and 11th 2022**

8:30 am – 4:30 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

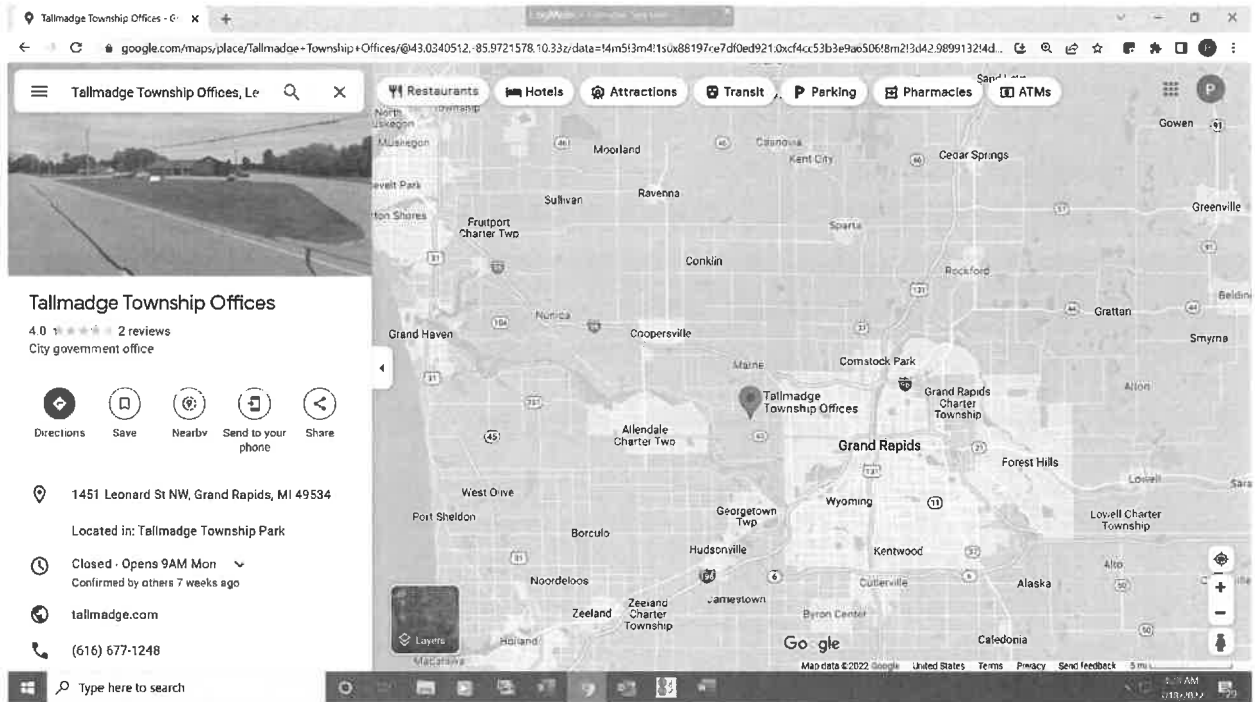
- PCQI Training is developed by FSPCA using the FDA Recognized Standard Curriculum
- Become Qualified as a Preventive Controls Qualified Individual
- Course Includes Preventative Controls for Human Food Manual
- Class Exercises
- FSPCA Qualified Individual Certificate

To Ensure Sufficient Materials

ATTENDANCE MUST BE SUBMITTED BY April 22nd, 2022

Location:

**Tallmadge Township Hall
1451 Leonard NW
Tallmadge Twp. 49435**



HACCP Training is accredited by the International HACCP Alliance

To maximize The Learning Experience, this is an interactive Workshop using Example Models relevant to the attendees.

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 will use the FDA Food Safety Plan Builder

- 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

If Time Permits the FDA Food Defense Plan Builder will be explored.

Cost: \$ 600.00 USD / Attendee Preventative Control Qualified Individual.
\$ 300.00 USD / Attendee HACCP Training.
Payment by Check or Credit Card

PLEASE RETURN THIS FORM COMPLETED FOR EACH INDIVIDUAL ATTENDING

RETURN TO:
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 April 22nd, 2022

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

LODGING

Baymont Inn & Suites 8.6 Miles,
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