BLENDED

HACCP FOOD SAFETY TRAINING

And

PREVENTATIVE CONTROLS FOR HUMAN FOOD TRAINING

Dates: Preventative Controls October 23rd, 24th, and 25th. 2023

8:30 am - 4:30 pm

Sponsored by: Alliance Analytical Laboratories Inc.

179 West Randall Street Coopersville, MI 49404 616-837-7670

- 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
- HACCP Training is Accredited by the International HACCP Alliance
- Refresh and Re-certify your HACCP Training

To Ensure Sufficient Materials

ATTENDANCE MUST BE SUBMITTED BY October 9th, 2023

<u>Location:</u> Alliance Analytical Laboratories Inc

179 West Randall St.

Suite A

Coopersville, MI 49404

Certificated Preventative Controls Training

Training will include 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 Exercises.
- 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

<u>Certificated HACCP Training: Accredited by the International HACCP Alliance</u>

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.

Cost: BLENDED COURSE \$ 600.00 USD / HACCP and Preventative Control Qualified

Individual.

INDIVIDUAL COURSE \$ 350.00 HACCP

\$ 450.00 Preventative Controls

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 179 West Randall Street Coopersville, MI 49404

Phone 616-837-7670

Return No Later Than October 9th, 2023.

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