

2019 FOOD SAFETY TRAINING SCHEDULE

FSPCA Preventive Controls for Animal Food

June 5-7 Greeley, CO
July 16-18 Omaha, NE

Course Fee: \$795.00

FSPCA Preventive Controls for Human Food

May 15-17 San Antonio, TX
June 5-7 Columbus, OH
July 10-12 Greeley, CO
August 14-16 Omaha, NE
October 23-25 Allentown, PA

Course Fee: \$795.00

HACCP Training Course

April 11-12 Boise, ID
May 21-22 Greeley, CO
June 11-12 Omaha, NE
August 28-29 Columbus, OH
September 11-12 Green Bay, WI
October 9-10 Springdale, AR
November 7-8 Atlanta, GA
November 12-13 Allentown, PA

Course Fee: \$695.00

Implementing the BRC Global Standard for Food Safety - Issue 8 / Internal Auditing

~~January 15-17 Amarillo, TX~~
~~January 23-25 San Antonio, TX~~
~~January 30-February 1 Boise, ID~~
~~February 5-7 Greeley, CO~~
~~February 20-22 Columbus, OH~~
March 26-28 Atlanta, GA
April 29 - May 1 Fresno, CA

Course Fee: \$695.00 (BRC Issue 8 only)
\$845.00 (BRC Issue 8 and Internal Auditing)

Microbiology and Food Safety Course

~~January 15 San Antonio, TX~~
~~February 5 Phoenix, AZ~~
~~February 19 Greeley, CO~~
March 19 Los Angeles, CA
April 23 Amarillo, TX
May 14 Green Bay, WI
June 11 Atlanta, GA
June 25 Boise, ID
July 23 Fresno, CA
August 20 Omaha, NE
September 10 Grand Prairie, TX
October 8 Columbus, OH
October 22 Springdale, AR
November 12 Allentown, PA

Course Fee: \$399.00

Preventive Maintenance

March 26 San Antonio, TX
July 30 Greeley, CO

Course Fee: \$399.00

Sanitation

May 1-2 Greeley, CO
October 16-17 San Antonio, TX

Course Fee: \$795.00

SQF and Internal Auditing Training Course

May 29-31 Greeley, CO
September 18-20 Grand Prairie, TX

Course Fee: \$550.00 (SQF only)
\$750.00 (SQF and Internal Auditing)

Registration Information

Registration fee includes all materials, lunch/snacks, and a Certificate of Completion.

*Register 4 weeks prior to the first day of the course and receive a 5% discount.

**Register two or more employees from the same company and receive a 10% discount

Registration form available at FSNS.com
For more information: 888.525.9788 x1229 or training@FSNS.com



2019 FOOD SAFETY EDUCATION COURSES

FSPCA Preventive Controls for Animal Food

Preventive Controls for Animal Food regulation is intended to ensure safe manufacturing/processing, packing and holding of food products for animal consumption in the United States. The regulation requires that certain activities must be completed by a 'preventive controls qualified individual'. This course, developed by FSPCA, is the 'standardized curriculum' recognized by the FDA. Successfully completing this course is one way to meet the requirements for a 'preventive controls qualified individual.'

FSPCA Preventive Controls for Human Food

Preventive Controls for Human Food regulation is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a 'preventive controls qualified individual'. This course, developed by FSPCA, is the 'standardized curriculum' recognized by the FDA. Successfully completing this course is one way to meet the requirements for a 'preventive controls qualified individual.'

HACCP Training Course

The HACCP course is designed to educate individuals in HACCP systems development, implementation, and management. The course is ideal for Plant HACCP Team Members, Plant Management Teams, Corporate Executives, and anyone whose job function will impact the facility HACCP Plan.

Implementing the BRC Global Standard for Food Safety - Issue 8

Provided by a certificated BRC trainer, this two-day course is designed to enable participants to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Attendees will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit.

Internal Auditing Course

The Internal Auditing course is one day and teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements. A comprehensive audit system is fundamental to a company's food safety and product quality program, provides confirmation that systems and procedures are operating effectively, and identifies areas that require improvement.

Microbiology and Food Safety Course

This Microbiology and Food Safety course will provide the fundamentals of food microbiology and provide an understanding of how microorganisms behave and how to control them. It will raise awareness of the importance of process control, hygiene, and sanitation in the food processing environment.

Preventive Maintenance

Management and control of your maintenance process is critical, regardless of whether you process Ready-to-Eat or Not Ready-to-Eat product. Required for both BRC and SQF and included as part of both USDA and FDA regulations, a well-written and executed preventive maintenance program is essential for every food processor. This course covers the requirements of the BRC and SQF, USDA and FDA regulators, and provides essential understanding of the management of microbiological, chemical, and physical hazard risks that can present on a process floor and in the maintenance shop. It will cover a range of important topics including: procedure writing, management of lubricants, tool programs (including reconciliation), break downs, start-up and hand-offs, planned and emergency repairs, and essential components for internal auditing. This course bridges both food safety and good maintenance practices and is ideal for QA and Maintenance Managers and Supervisors.

Sanitation

Both the HACCP Systems Final Rule of USDA and the FSMA Preventive Controls for Human Foods regulations of FDA include provisions for plants to meet in relation to cleaning and sanitizing. This course outlines the requirements for both sets of regulations (FDA and USDA). In addition, it addresses the science of cleaning and sanitation, how to prevent biofilm formation, and how to maintain sanitary conditions before and during operations, and things that should be emphasized in the management of sanitation procedures. The course also includes a section that specifically addresses the needs of plants that produce ready-to-eat (RTE) and heat-and-serve (HAS) products.

SQF Training Course

Provided by an SQF certified trainer, this course can prepare you to meet the SQF Practitioner requirements as defined in the SQF Code, Edition 8. The SQF Vision is to be the single most trusted source for global food safety and quality certification. You will be provided with a detailed knowledge base for the successful implementation and maintenance of an SQF System.