

FSNS 2023 FOOD SAFETY TRAINING SCHEDULE

[Register now](#)

Dates/locations are subject to change.

FSNS reserves the right to cancel/postpone classes if there is not a minimum of 10 participants at least 7 days prior to the class date.

BRCGS Food - Sites Training ISSUE 9 and/or Internal Auditing

A HACCP or PCQI course is a prerequisite for this course.

Course Fee: \$825 (BRC Issue 9 only - 2 day course)
\$1,075 (BRC Issue 9 & Internal Auditing - 3 day course)
\$400 (Internal Auditing - one day course)

March 28-30	Green Bay, WI
July 11-13	Virtual
August 15-17	Greeley, CO
October 2-4	TBD, CA

BRCGS Food Issue 8 to 9 Conversion Course

	Course Fee: \$300
April 5	Virtual

FSPCA Preventive Controls for Animal Food (PCQI)

	Course Fee: \$850
April 11-13	Virtual
September 13-15	virtual

FSPCA Preventive Controls for Human Food (PCQI)

	Course Fee: \$850
April 4-6	Dallas, TX
June 27-29	Greeley, CO
September 27-29	San Antonio, TX
November TBD	Virtual

FSSC 22000 &/or Internal Auditing

A HACCP or PCQI course is a prerequisite for this course

Course Fee: \$825 (FSSC 22000 only - 2 day course)
\$1,075 (FSSC 22000 & Internal Auditing - 3 day course)
\$400 (Internal Auditing - one day course)

August TBD	Virtual
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Please contact training@fsns.com if you are interested in this class.

HACCP Training Course

Course Fee: \$825

April 20-21	Virtual
April 26-27	Green Bay, WI
May 3-4	Atlanta, GA
May 10-11	Phoenix, AZ
June 14-15	Virtual
July 18-19	Greeley, CO
August 2-3	Amarillo, TX
October TBD	Virtual
November TBD	California

Advanced HACCP/Preventive Controls

A HACCP or PCQI course is a prerequisite for this course.

	Course Fee: \$925
May 9-10	Columbus, OH
May 23-24	Virtual
August 1-2	San Antonio, TX
December TBD	Virtual

Internal Auditing

March 29 (SQF)	
March 30 (BRCGS)	
July 13 (BRCGS)	
August 17 (BRCGS)	
September TBD (SQF)	
October 4 (BRCGS)	

Course Fee: \$400

Virtual
Green Bay, WI
Virtual
Greeley, CO
Atlanta, GA
TBD, CA

Microbiology and Food Safety 101 Course

	Course Fee: \$399
April 18	Green Bay, WI
May 9	Amarillo, TX
June 20	Aurora, IL
July 11	Greeley, CO
September 19	Allentown
October 10	Omaha, NE
Nov/Dec TBD	TBD

Microbiology and Food Safety 202 Course

Basic food micro class or experience is a prerequisite for this course

	Course Fee: \$499
April 19	Green Bay, WI
June 21	Aurora, IL
July 12	Greeley, CO
October 11	Omaha, NE
Nov/Dec TBD	TBD, CA

Preventive Maintenance

	Course Fee: \$595
August 14	Virtual

Sanitation : Management of Cleaning & Disinfecting

	Course Fee: \$825
July 10-13	Virtual 4 hours/day

Sanitation Short Course

	Course Fee: \$399
July 17-18	Virtual 4 hours/day

Sanitary Design Course

	Course Fee: \$595
April 6	Virtual
September 11	Virtual

Implementing SQF Systems Ed 9 and Internal Auditing Training Course

A HACCP or PCQI course is a prerequisite for this course

Course Fee: \$825 (SQF only - 2 day course)
\$1,075 (SQF and Internal Auditing - 3 day course)
\$400 Internal Auditing - one day course)

March 27-29	Virtual
September TBD	Atlanta, GA

ALL NEW 'BEST PRACTICE' SERIES

We are excited to announce a new series of 2 hour lunch break classes.

Join us virtually every Monday at 11am-1pm CT from May 1-June 19 (no class on May 29) to learn about the following 'Best Practices' topics:

Allergen Management, GMPs, Pest Management, Recalls, Foreign Material Prevention, Root Cause Analysis, & Regulatory Responses

Course Fee: \$80/each

More information is available at www.FSNS.com/education or contact: 970-371-0323 or training@FSNS.com

2023 FOOD SAFETY EDUCATION COURSES

BRCGS Food - Issue 9 Sites Training

This two-day course is part of the BRCGS Professional Recognition Programme and designed to enable participants to gain a full understanding of the general principles of the current BRC 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.

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.

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.

FSSC 22000

FSSC 22000 is a Food Safety Management System (FSMS) Certification program that is recognized by the Global Food Safety Initiative (GFSI). In this course, participants will learn how to meet the requirement of the FSSC 22000 scheme.

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.

Advanced HACCP/Preventive Controls Training Course

To help HACCP-knowledgeable food production management individuals improve their food safety systems. This course cover in depth information regarding hazard analysis, risk assessment decision making, and robust verification and validation to support USDA and FDA food safety systems.

Internal Auditing Course

Internal Auditing is a one-day course that 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 101 Course

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

Microbiology and Food Safety 202 Course

Advanced food safety microbiology. focus on the key pathogens that affect human health, detection of each within the laboratory, various methods used to test, techniques for confirmation such as cultural and molecular, and overview of the various serologies of each genus.

Preventive Maintenance

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.

Sanitation: Management of Cleaning & Disinfecting in Food Environments + COVID 19

This course outlines the requirements for FDA and USDA regulations regarding cleaning and sanitizing. 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.

Sanitation Shortcourse

Targets front-line sanitors, janitors and FSQA techs performing pre-op inspections. Focus is on cleaning and sanitizing chemicals, safety, sanitation methods and pre-op technique.

Sanitary Design

This interactive class will present the 10 Principles for Equipment Sanitary Design and the 11 Principles of Facility Sanitary Design. By the end of the class, participants will have a clear understanding of potential microbiological and allergen hazards, regulatory requirements for sanitary operations and the benefits of sanitary design.

SQF Training Course

This course can prepare you to become a SQF Practitioner and to implement the requirements of SQF Food Safety Code, v9.

Advanced SQF

This course is for current SQF Practitioners who are wanting more information on how to improve their current SQF system. Currently only offered as a private course.

For more detailed information on classes and registration, please visit our website at www.fsns.com/education

Registration fee includes all materials, lunch/snacks and certificate of completion. EARLY BIRD REGISTRATION DISCOUNT of 5% (four weeks prior to the first day of the course). Register two or more employees from the same company and receive a 10% discount.

Discounts may be combined.