



FSPCA Preventive Controls for Human Food One-Day Blended Course - September 13 in Twin Falls

Information & registration at
www.techhelp.org



Food Safety Specialist, Jeff Kronenberg, of TechHelp and the University of Idaho leads a learning activity during a Food Safety Workshop.

The new Food Safety Modernization Act (FSMA) regulation requires every processing facility to have a trained resource person or **“Preventive Controls Qualified Individual”** who has completed a specialized training course (**such as this one**) developed by the Food Safety Preventive Controls Alliance (FSPCA) that is recognized by the FDA. This person will oversee the implementation of the facility’s food safety plan and other key tasks.

Jeff Kronenberg, Assistant Professor at the University of Idaho and Food Safety Specialist at TechHelp, is pleased to offer this One-Day FSPCA Blended Course as an alternative to our traditional 2.5 Day Course. The Blended Course includes a Part 1 Online component that **must be completed** before participants can take our Part 2 One-Day Instructor Led Course. Our One-Day Course will take place from 8am to 5pm on September 13 at the Hilton Garden Inn in Twin Falls, Idaho.

Registration

- Register for Part 1 of the FSPCA Preventive Controls for Human Food Blended Course Online at <https://ifpti.absorbtraining.com>. The fee of \$198/person includes a \$50 charge for an AFDO Certificate. It takes about 8-12 hours to complete the 16 course modules.
- Register for our Part 2 One-Day Instructor Led Course at www.techhelp.org. The course fee of \$330/person covers all course materials, continental breakfast, lunch, snacks, coffee, soda, and tea.
- Participants should **download a Free FSPCA Manual for Part 1 and bring it to Part 2.**
- Direct registration questions to Paula Peterman at 208-364-6188 or paulap@uidaho.edu and technical questions to Jeff Kronenberg at 208-364-4937 or jkron@uidaho.edu.
- A group Lodging rate of \$129/nt is available at the Hilton Garden Inn Twin Falls. Reservations must be made by 8/22. The rate is good from 9/12-9/15 2017.

Who Should Attend

Director/VP Food Safety, Maintenance Managers, Production Supervisors, Production Leads, Sanitation Supervisors, Plant Managers, Quality Assurance Coordinators & Managers, Safety Managers, Training Supervisors, Lead Technicians, Packaging Supervisors & Managers,



Regulatory Personnel, Potential Preventive Control “Qualified Individuals”, and Personnel responsible for the implementation of FSMA.

Course Agenda - (8 am -5 pm)

- Welcome and Course Introduction
- Chapter Overviews/ Group Activities
- Chapter 1: Introduction to Preventive Controls
- Chapter 3: Good Manufacturing Practices Overview
- Chapter 4 & 5: Biological, Chemical, Physical and Economically Motivated Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety plan
- Chapter 7 Resources for Preparing Food Safety Plans
- Chapter 8: Hazard Analysis - LUNCH
- Chapter 9: Process Preventive Controls
- Chapter 10: Food Allergen Preventive Controls
- Chapter 11: Sanitation Preventive Controls
- Chapter 12: Supply-Chain Preventive Controls
- Chapter 13: Verification and Validation Procedures
- Chapter 14: Record- Keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview

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TechHelp is a
Partnership of:



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Deliverables

A Certificate of Attendance will be provided to participants who complete both parts of the Course.

Instructor

Jeff Kronenberg, M.S., is an Assistant Professor at the University of Idaho School of Food Science and a Food Safety Specialist with TechHelp. Over the past 31 years, he has held positions in operations and corporate quality, productivity, food safety, HACCP, and health & safety with Frito-Lay, the J.R. Simplot Company, PowerBar, AIB International, and the University of Idaho.



Our Partnership

Our FSMA information, training, assessments and implementation services are provided by members of our highly qualified partnership of the University of Idaho Cooperative Extension, Washington State University Extension, WSU & U of I School of Food Science, WSU Food Processing Extension & Research, Oregon State University College of Agricultural Sciences – Food Science & Technology, Idaho State Department of Agriculture, Washington State Department of Agriculture, The Manufacturing Community of Southern Idaho and TechHelp.

For more information, visit
techhelp.org or contact us at
208.364.4937 or
paulap@uidaho.edu.