



**ifpti**

INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

# International FSPCA Preventive Controls for Human Food Training Course Now Offered!



**FSPCA**

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

**September 19 – 21, 2016**

**The Netherlands**

**Wageningen University**

**This course is recognized by FDA as meeting the requirements to  
become a Preventive Controls Qualified Individual.**

**For more information, contact IFPTI at [fspcatraining@ifpti.org](mailto:fspcatraining@ifpti.org).**

## Food Safety Preventive Controls Training

**IFPTI is now offering the FSPCA Preventive Controls for Human Food training course Internationally!**

**September 19 – 21, 2016**

**The Netherlands**

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The Food Safety Modernization Act (FSMA) is the first major update of federal food safety laws since 1938. FSMA gives the Food and Drug Administration (FDA) broad new powers to prevent food safety problems, detect and respond to food safety issues, and improve the safety of imported foods. The FSMA rule applies to both domestic as well as imported food. The FDA has issued seven foundational rules under FSMA – Preventive Controls for Human Food, Preventive Controls for Animal Food, Foreign Supplier Verification Program (FSVP) for Importers of Food for Humans and Animals, Produce Safety, Sanitary Transportation and Intentional Adulteration for Human Food.

FSMA requires every processing facility to have a trained resource person or “Preventive Controls Qualified Individual” who has completed specialized training. This person will oversee the implementation of the facility’s food safety plan and other key tasks. Both domestic Food Manufacturing facilities and those that export food for consumption to the United States must comply with the rule. Each facility will be required to implement a written food safety plan that focuses on preventing hazards in the food.

**This course is recognized by FDA as meeting the requirements to become a Preventive Controls Qualified Individual.**

Please check IFPTI’s [website](#) for additional FSPCA Preventive Controls course listings.

**IFPTI can also organize an onsite FSPCA Preventive Controls course for your organization if that fits your needs better.**

## Overview — FSPCA Preventive Controls for Human Food Course

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	Chapter 1	Introduction to Course and Preventive Controls
<b>Day One</b>	Chapter 2	Food Safety Plan Overview <i>Break</i>
	Chapter 3	Good Manufacturing Practices and Other Prerequisite Programs
	Chapter 4	Biological Food Safety Hazards <i>Lunch</i>
	Chapter 5	Chemical, Physical, and Economically Motivated Food Safety Hazards <i>Break</i>
	Chapter 6	Preliminary Steps in Developing a Food Safety Plan
	Chapter 7	Resources for Preparing Food Safety Plans
<b>Day Two</b>		Review and Questions
	Chapter 8	Hazard Analysis and Preventive Controls Determination <i>Break</i>
	Chapter 9	Process Preventive Controls <i>Lunch</i>
	Chapter 10	Food Allergen Preventive Controls <i>Break</i>
	Chapter 11	Sanitation Preventive Controls
	Chapter 12	Supply-Chain Preventive Controls
<b>Day Three</b>		Review and Questions
	Chapter 13	Verification and Validation Procedures
	Chapter 14	Record-Keeping Procedures <i>Break</i>
	Chapter 15	Recall Plan
	Chapter 16	Regulation Overview – CGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food
	Wrap Up	

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IFPTI works closely with FSPCA, and the instructors for this course have extensive experience with FSPCA training and with the food industry. We've also recently been named by FDA as the National Coordination Center for Food Safety Training, Education, Extension, Outreach, and Technical Assistance. (Read U.S. Senator Stabenow's announcement regarding our designation [here](#)).

We are well-prepared to help develop a training strategy for facilities, co-manufacturers, and suppliers and offer flexibility to help meet training needs.

## Instructor Profiles



### **Jenifer Kane Sr. Industry Advisor International Food Safety Training Institute**

Jenifer Kane is currently the Senior Industry Advisor for the International Food Protection Training Institute. She has 35 years of experience in the Food Industry, most recently as Director of Global Quality Auditing for the Kellogg Company. Her Food Safety and Quality career has included various Food Safety and Quality related positions within Nabisco, Planters and Lifesavers, Kraft Foods, and Keebler Companies. Most recently (Kraft, Keebler, Kellogg) Jenifer was instrumental in the development and rollout of global quality system assessments plus the training programs necessary to guide and support audit teams, regional FS&Q support groups, and individual manufacturing site management teams. This international focus on Food Safety and Quality and provides the basis of her expertise in identifying and correcting food safety hazards within multiple food manufacturing environments. For a period of time in this effort she was based in Germany with Kraft Jacobs Suchard.

Her current role as Sr. Industry Advisor and FSPCA Lead Instructor, finds this background instrumental in developing programs and tools in support of the training, consulting and guidance to the food industry to meet Food Safety and FSMA training needs.

Jenifer is a graduate of Indiana State University with a BS in Environmental Health and holds an MBA from DePaul University.

### **Cathy Weir, Ph.D., R.D.**



Dr. Weir is currently adjunct faculty at Michigan State University (MSU) and most recently she directed global pediatric product registration for regulatory and nutrition affairs at Mead Johnson Nutrition. Dr. Weir has been recognized for her expertise in international food law and food safety regulations by numerous awards granted by industry and invitations from government officials to speak in their countries. She has interacted with more than 50 government entities and leading capacity building projects in countries such as China, Costa Rica, Croatia, Ghana, Georgia, India, Indonesia, Italy, Russia, Saudi Arabia, Malaysia, and Viet Nam.

She is the co-author of several articles and two book chapters including: *Foundations for the Food Protection Professional*. Bradsher, Wojtala, Weiss (Eds.), Springer. *FDLI Update* and *European Food and Feed Law Review* on trends in the European Union's regulation of nutrition health claims made on food; Food Safety and Capacity Building; and Risk analysis: Communicating food safety across cultures.

### **Bernd van der Meulen Professor of Food Law Wageningen University**

B.M.J. van der Meulen (Bernd) is Professor of Food Law at Wageningen University; President and co-founder of the Dutch Food Law Association (*Nederlandse Vereniging voor Levensmiddelenrecht* [www.NVLR.nl](http://www.NVLR.nl)), member of the editorial board of the European Food and Feed Law Review ([www.lexxion.eu/effl](http://www.lexxion.eu/effl)) and board member of the Global Harmonization Initiative ([www.globalharmonization.net](http://www.globalharmonization.net)). He has been teaching EU Food Law from 2004 and USA American and International Food Law from 2009. For his books on food law see: <http://www.wageningenacademic.com/eifl>.

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