



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD CURRICULUM

How Is It Different From HACCP Training?

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12 May 2016

FSMA Implications for Suppliers to the USA and Training Opportunities

IAFP's 12th European Symposium on Food Safety, Athens, Greece

Discussion Topics

- Food Safety Preventive Controls Alliance background
- *FSPCA Preventive Controls for Human Food* curriculum
- Preventive controls versus HACCP
- How to access FSPCA training
- How to become and FSPCA Lead Instructor

FSPCA Background

- FDA recognized the need to assist the regulated industry to comply with the Food Safety Modernization Act
- FSPCA public/private partnership created to achieve this goal

FSPCA – Public/Private Partnership



American Bakers Association

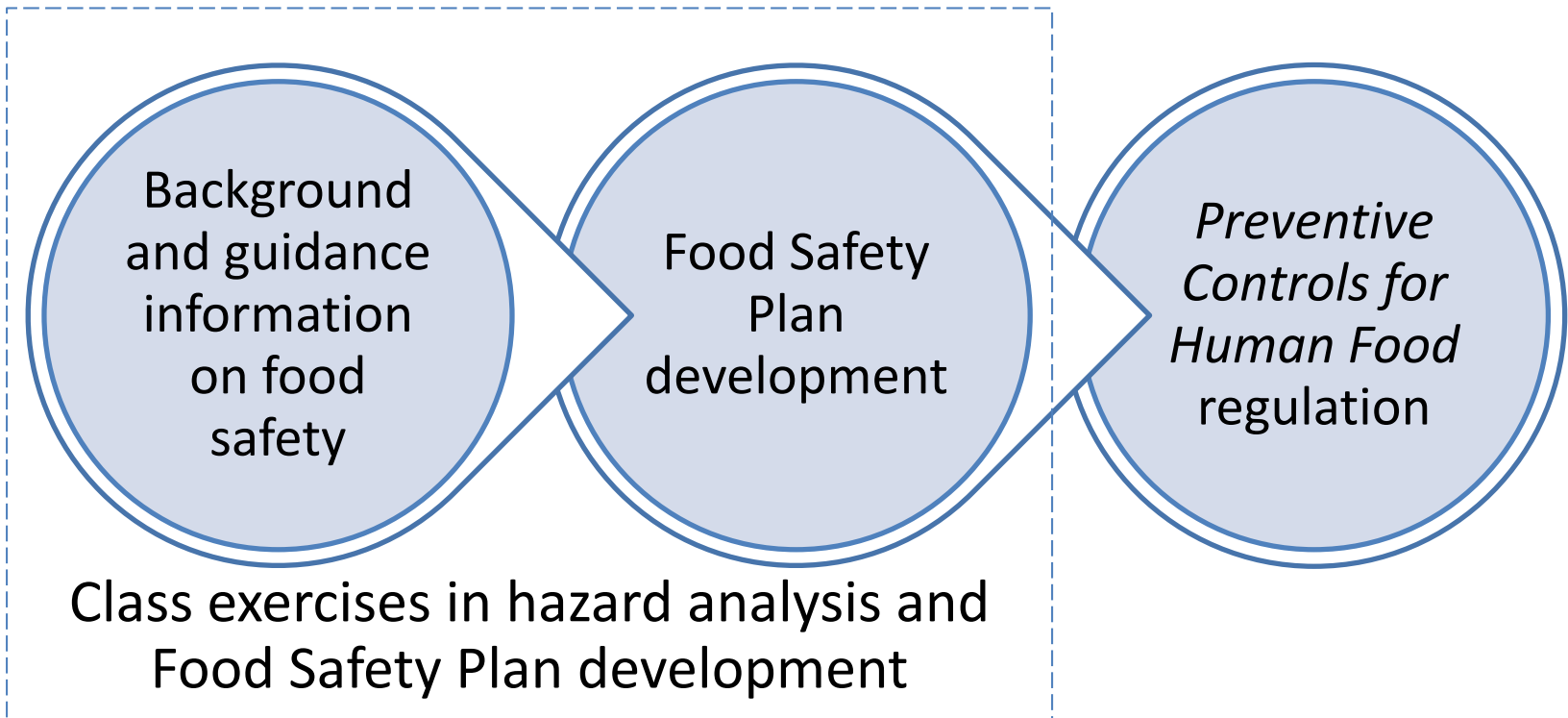


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA Preventive Controls for Human Food Agenda

Ch 1	Introduction to Course and Preventive Controls	Ch 9	Process Preventive Controls
Ch 2	Food Safety Plan Overview	Ch 10	Food Allergen Preventive Controls
Ch 3	Good Manufacturing Practices and Other Prerequisite Programs	Ch 11	Sanitation Preventive Controls
Ch 4	Biological Food Safety Hazards	Ch 12	Supply-chain Preventive Controls
Ch 5	Chemical, Physical & Economically Motivated Food Safety Hazards	Ch 13	Verification and Validation Procedures
Ch 6	Preliminary Steps in Developing a Food Safety Plan	Ch 14	Record-keeping Procedures
Ch 7	Resources for Preparing Food Safety Plans	Ch 15	Recall Plan
Ch 8	Hazard Analysis and Preventive Controls Determination	Ch 16	Regulation Overview

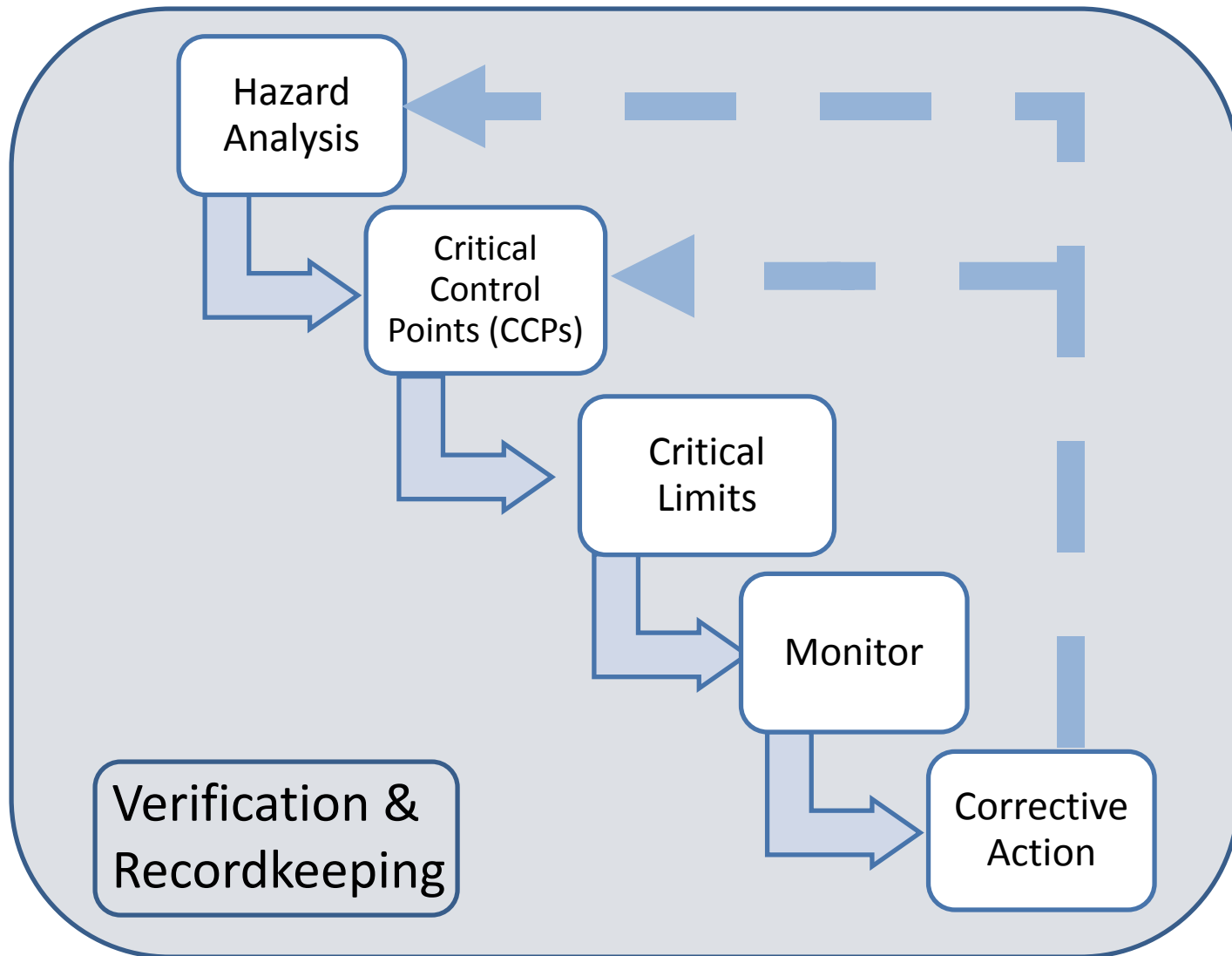
FSPCA Course Format



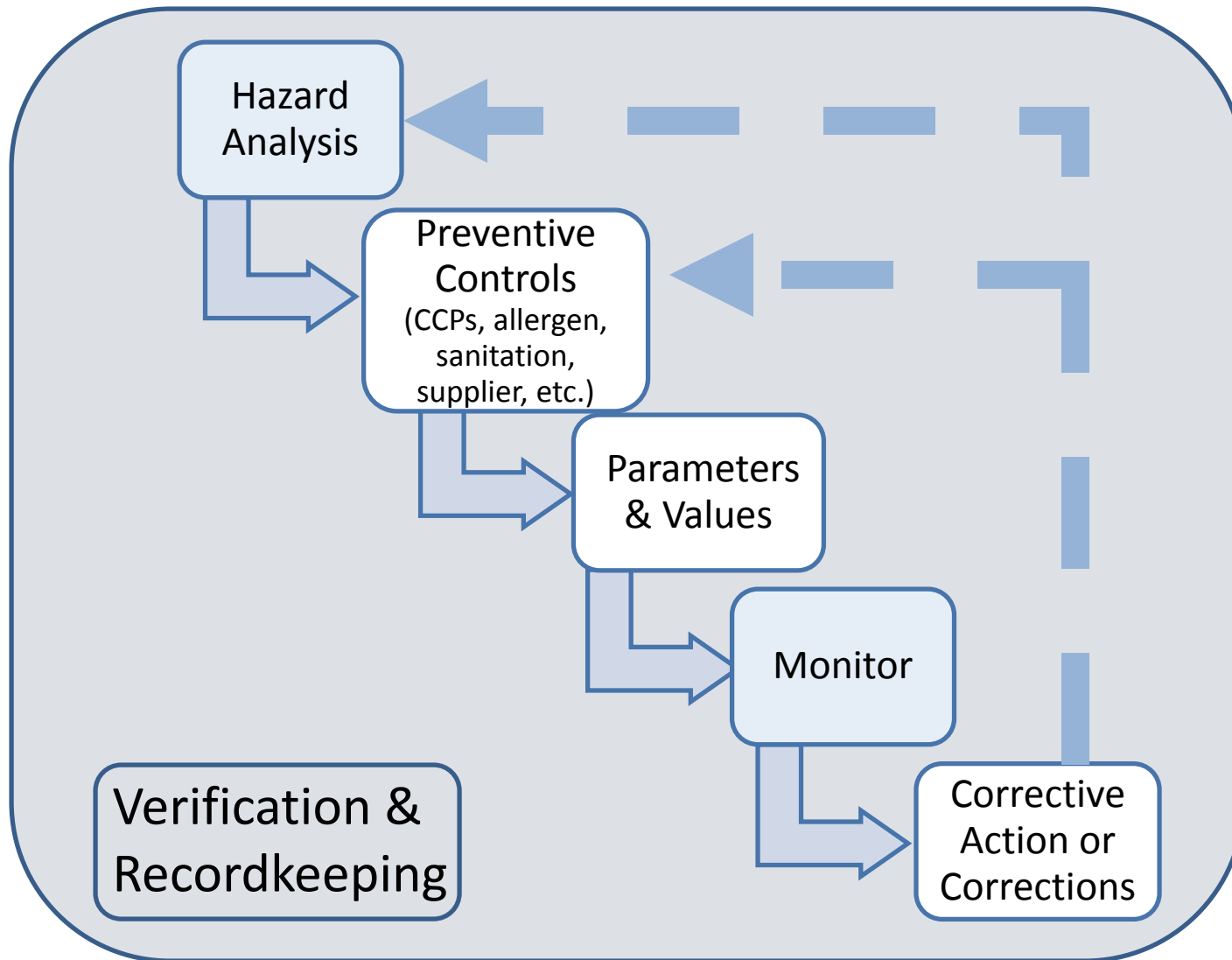
Risk-based Preventive Controls

- Focus on what matters most for food safety
- Preventive, not reactive
- Work in conjunction with and supported by other programs like Good Manufacturing Practices
- Designed to minimize the risk of food safety hazards

Historically HACCP Focuses on the Process



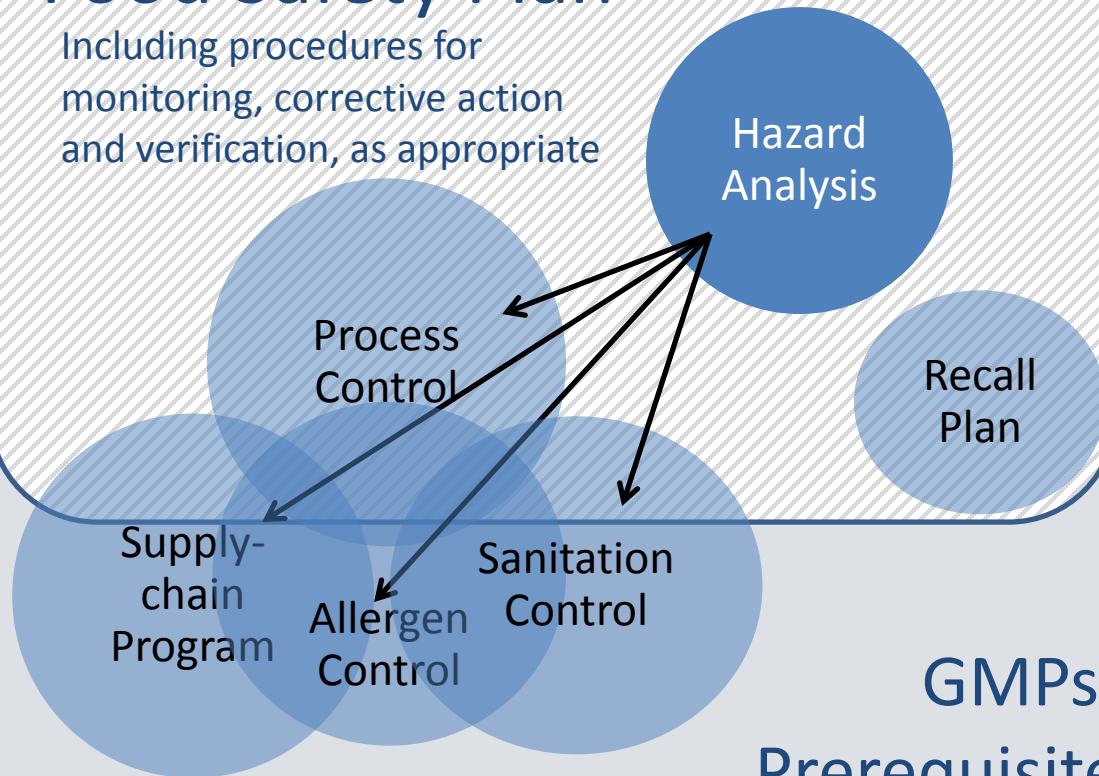
Preventive Controls Include More Than HACCP



Preventive Food Safety Systems

Food Safety Plan

Including procedures for monitoring, corrective action and verification, as appropriate



GMPs and Other Prerequisite Programs

What's New in a Food Safety Plan

Hazard Analysis (Hazards to consider)

HACCP Plan

Biological

Chemical

Physical

Food Safety Plan

Biological

Chemical
(Includes radiological)

Physical

Economically motivated

What's New in a Food Safety Plan

Preventive Controls

HACCP Plan

CCPs for process
controls

Food Safety Plan

CCPs for process
controls

+ Controls at other
points that are not
CCPs

What's New in a Food Safety Plan

Parameters and Values

HACCP Plan

Critical Limits

Food Safety Plan

Critical Limits

Parameters that may not
have minimum and
maximum values

What's New in a Food Safety Plan

Monitoring

HACCP Plan

Required for CCPs

Food Safety Plan

Required for CCPs

Required, as appropriate, for other preventive controls

What's New in a Food Safety Plan

Corrective actions and Corrections

HACCP Plan

Corrective actions

- Identify & correct problem
- Reduce recurrence
- Evaluate food safety
- Prevent food from entering commerce

Food Safety Plan

Corrective actions for CCPs

Corrections

In a timely manner for food allergens, sanitation and minor & isolated problems that don't directly impact product safety

What's New in a Food Safety Plan

Verification

HACCP Plan

For process
controls

Food Safety Plan

As appropriate for process,
allergen, sanitation
controls

When supplier controls a
known and reasonably
foreseeable hazard

What's New in a Food Safety Plan

Record-keeping

HACCP Plan

For process
controls

Food Safety Plan

As appropriate for
all preventive
controls

What's New in a Food Safety Plan

Recall Plan

HACCP Plan

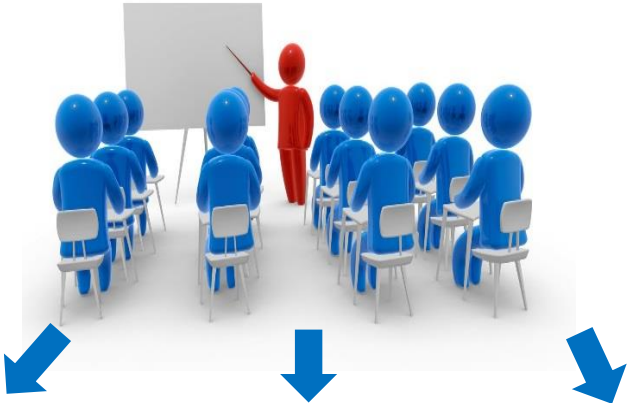
Not required in the plan

Food Safety Plan

Required when a hazard requiring a preventive control is identified

FSPCA Delivery Model

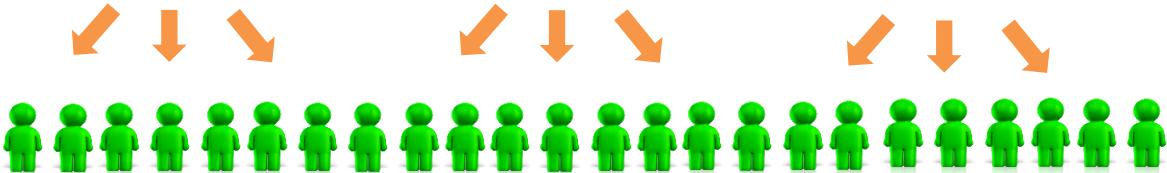
Trainers-of-Trainers (ToTs)
train Lead
Instructors



Lead Instructors
train
Participants



Participants
meet training
requirements for PC
Qualified Individual



FSPCA Human Food Courses

- Participant Courses
 - 2.5 day face-to-face
 - Blended Course (in development)
 - Online course coupled with one-day face-to-face
- Lead Instructor Courses
 - Must apply to become a Lead Instructor
 - 3-day Lead Instructor training combined with participant course (phasing out)
 - 2-day Lead Instructor Training
 - Offered at IAFP annual meeting in 2016
 - Prerequisite: Participant Course



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- [Foreign Supplier Verification](#)
- [Upcoming Events](#)
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- [APPLY TO BECOME AN FSPCA LEAD INSTRUCTOR](#)

Upcoming Events

Training: Human Food

FSPCA Preventive Controls for Human Food

Course Description: The *Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food* regulation (referred to as the *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" who has "successfully completed training in the development and application of risk-based preventive controls". This course developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual."

These courses are taught by FSPCA Lead Instructors. These instructors have been instructed in how to teach the FDA-recognized standardized curriculum. Contact the instructors about their courses if you have questions.

- [Excel Spreadsheet of FSPCA Preventive Controls for Human Food Courses](#)
- [Download a PDF of the FSPCA Preventive Controls for Human Food Participant Manual](#)
- [Download a PDF of the Errata Sheet for FSPCA Preventive Controls for Human Food Participant Manual 1.0 and 1.1](#)
- [FSPCA Bookstore](#)

FSPCA Preventive Controls for Human Food Lead Instructor Training

Course Description: This course provides the participant the knowledge and tools needed to perform the duties of a Lead Instructor for the standardized training curriculum that FDA considers adequate in meeting the requirements for training of a preventive controls qualified

Upcoming courses

Download a manual

Apply to become a Lead Instructor



Benefits of FSPCA Preventive Controls Course

- The *FSPCA Preventive Controls for Human Food* course is the “standardized curriculum” recognized by FDA
- Lead Instructors have access to:
 - “Instructor Notes” to assist with delivery and interpretation
 - Exercise guides and instructions to reinforce key learning objectives
 - Simplified model foods for exercises that are consistent with regulatory requirements
 - All current resources and information that the Alliance provides

Become a Lead Instructor

- Apply now on FSPCA website
- Meet the criteria
 - Education, work experience, training experience
- Attend Lead Instructor Training
 - Teaching the key points
 - Adult learning refresher
 - Course and certificate administration



New! Apply to become an FSPCA Lead Instructor

Click [here](#) or on the blue button in the left navigation pane

In Conclusion

- The Food Safety Preventive Controls Alliance has developed the standardized curriculum recognized by FDA for preventive controls qualified individuals
- Successful completion of the FSPCA course is one way to become a preventive controls qualified individual
- FSPCA training has much in common with HACCP

continued

More Conclusions

- Hazard analysis may identify hazards requiring preventive control including:
 - Process controls
 - Food allergen controls
 - Sanitation controls
 - Supply-chain-applied controls
 - Potentially other controls
- The *FSPCA Preventive Controls for Human Food Participant Manual* is available on line
- Apply to become a Lead Instructor on the FSPCA website

Questions and Access to FSPCA Course Information

Please visit the FSPCA website at
<http://www.iit.edu/ifsh/alliance>
for

- resources on preventive controls
 - lead instructor application
- details of other FSPCA activities