

FSMA

Preventive Controls for Human Food Workshop

The Current GMP's, Hazard Analysis, & 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 processors complete 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 meets the requirements for a "preventive controls qualified individual.

Begins: 12:30 pm, March 13, 2017

Ends: 4:30 pm, March 15, 2017

**Location: Auburn University
559 Duvall Dr.
Auburn, AL 36849**

Cost: \$500

Online registration: https://secure.touchnet.net/C20021_ustores/web/product_detail.jsp?PRODUCTID=2936



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