

2020 FOOD SAFETY EDUCATION COURSES

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.

Foreign Supplier Verification Program

This course will provide participants with the knowledge to implement the requirements of the 'Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals' regulation of the U.S. 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 covers in depth information regarding hazard analysis, risk assessment decision making, and robust verification and validation to support USDA and FDA food safety systems.

BRCGS Food - Issue 8 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 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.

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.

Intentional Adulteration

This course will provide participants with the knowledge to implement the requirements of conducting and implementing a vulnerability assessment.

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

Designed for experienced personnel to review microbiology fundamentals. Focusing on key pathogens that affect human health. Overview of advanced technologies of whole genome sequencing will be covered along with an overview of GeneTracker.

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. It will cover a range of topics including: procedure writing, management of lubricants, tool programs (including reconciliation), break downs, start-up and hand-offs, planned and emergency repairs, and essential components for internal auditing. This course bridges both food safety and good maintenance practices and is ideal for QA and Maintenance Managers and Supervisors.

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

This course will outline the CDC, FDA and USDA requirements and recommendations for cleaning and sanitizing food environments for food safety and, now, to also address the COVID-19 pandemic. 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.

SQF Training Course

This course can prepare you to become a SQF Practitioner and to implement the requirements of SQF Food Safety Code, v8.x

Advanced SQF

This course is for current SQF Practitioners who are wanting more information on how to improve their current SQF system.

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

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