



FSPCA PC Qualified Individual Course for Human Food 2023 September 26-28th, 2023

Robert Mondavi Institute's Brewery, Winery & Food Pilot Facility
Classroom 1106 & Laboratory 1104

Day 1 (8:	100 AM -	5:00 PM)
-----------	-----------	----------

8:30-9:00 AM 9:00-10:00 AM Chapter 1 Introduction to Course and Preventive Controls Chapter 2 Food Safety Plan Overview 10:00-10:15 AM Break 10:15-12:15 PM Chapter 3 Good Manufacturing Practices & Other Prerequisite Programs Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plans Chapter 7 Resources for Preparing Food Safety Plans	8:00-8:30 AM	Registration & Coffee	
Chapter 2 Food Safety Plan Overview 10:00-10:15 AM Break 10:15-12:15 PM Chapter 3 Good Manufacturing Practices & Other Prerequisite Programs Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	8:30-9:00 AM	Welcome, Overview, and Agenda	
10:00-10:15 AM 10:15-12:15 PM Chapter 3 Good Manufacturing Practices & Other Prerequisite Programs Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	9:00-10:00 AM	Chapter 1	Introduction to Course and Preventive Controls
10:15-12:15 PM Chapter 3 Good Manufacturing Practices & Other Prerequisite Programs Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan		Chapter 2	Food Safety Plan Overview
Programs Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	10:00-10:15 AM	Break	
Chapter 4 Biological Food Safety Hazards 12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	10:15-12:15 PM	Chapter 3	Good Manufacturing Practices & Other Prerequisite
12:15-1:15 PM Lunch 1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan			Programs
1:15-2:15 PM Chapter 5 Chemical, Physical, and Economically Motivated Food Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan		Chapter 4	Biological Food Safety Hazards
Safety Hazards 2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	12:15-1:15 PM	Lunch	
2:15-2:30 Break 2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan	1:15-2:15 PM	Chapter 5	Chemical, Physical, and Economically Motivated Food
2:30-5:00 PM Chapter 6 Preliminary Steps in Developing a Food Safety Plan			Safety Hazards
	2:15-2:30	Break	
Chapter 7 Resources for Preparing Food Safety Plans	2:30-5:00 PM	Chapter 6	Preliminary Steps in Developing a Food Safety Plan
chapter, resources for reparing rood surety rans		Chapter 7	Resources for Preparing Food Safety Plans
Chapter 8 Hazard Analysis and Preventive Controls Determination		Chapter 8	Hazard Analysis and Preventive Controls Determination

Day 2 (8:00 AM - 5:00 PM)

8:00-8:30 AM	Coffee, Review and Questions	
8:30-10:00 AM	Chapter 8	Hazard Analysis and Preventive Controls Determination
10:00-10:15 AM	Break	
10:15-12:15 PM	Chapter 9	Process Preventive Controls
12:15-1:15 PM	Lunch	
1:15-2:15 PM	Chapter 10	Food Allergen Preventive Controls
2:15-3:15 PM	Break	
3:15-5:00 PM	Chapter 11	Sanitation Preventive Controls
	Chapter 12	Supply-chain Preventive Controls

Day 3 (8:00 AM - 12:30 PM)

Day 5 (0.00 11111	12.50 1 111)	
8:00-8:30 AM	Coffee, Review and Questions	
8:30-10:00 AM	Chapter 13	Verification and Validation Procedures
	Chapter 14	Record-keeping Procedures
10:00-10:15 AM	Break	
10:15-12:00 PM	Chapter 15	Recall Plan
	Chapter 16	Regulation Overview: cGMP, Hazard Analysis, and Risk-
		Based Preventive Controls for Human Food
12:00-12:30 PM	Wrap Up	