PRACTITIONER TRAINING · FOOD SAFETY

FSMA Preventive Controls for Human Food Training (US FDA)

Self-paced online training (video) · English, with captions

Build and run a 21 CFR Part 117 food safety plan for US FDA: CGMPs, hazard analysis, process, allergen and sanitation controls, the supply-chain program, records and FDA inspections.

WHO IT IS FOR

Food safety and quality managers, food safety team members, production, sanitation and engineering leads, and exporters to the US whose facilities register with FDA, including teams that support or work alongside a preventive controls qualified individual.

WHAT YOU WILL LEARN

- Decide whether a facility is covered by 21 CFR Part 117, and which exemptions or modified requirements apply
- Apply the CGMP requirements of subpart B as the foundation of the food safety plan
- Conduct and write a hazard analysis that identifies the hazards requiring a preventive control
- Set process, food allergen, sanitation and supply-chain controls with their management components
- Verify, validate and reanalyse the food safety plan, and keep records that meet subpart F
- Prepare for an FDA inspection and respond to a Form FDA 483 or a warning letter

PLANNED OUTLINE

1. Why the rule matters
2. The CGMP foundation
3. The food safety plan and hazard analysis
4. Preventive controls
5. Making controls work
6. Supply chain, records and FDA

PRICE
coming soon

DURATION
coming soon

FORMAT
Self-paced online training (video)

LANGUAGE
English, with captions

ACCESS
12 months

CERTIFICATE
Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment