FSPCA Products: What’s Available and How to Use Them

Kathy Gombas, FSPCA Executive Advisory Board
Jon Woody, FDA CFSAN
Moderator: Claudia Coles, Seafood Products Association
# FSPCA Training Offered by FSPCA-trained Lead Instructors

<table>
<thead>
<tr>
<th>FSPCA Participant Courses</th>
<th>Instructor Led</th>
<th></th>
<th></th>
<th>Asynchronous: 100% online, self-paced</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>In-person, live</td>
<td>Virtual-online, web based live</td>
<td>Blended Course Part 2 Instructor Led</td>
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<tr>
<td>Preventive Controls for Human Food</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Preventive Controls for Animal Food</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Foreign Supplier Verification Programs</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<tr>
<td>Intentional Adulteration Vulnerability Assessments</td>
<td>X</td>
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</tbody>
</table>
### FSPCA Participant Courses

**Registered and Approved Public Participant Courses**


<table>
<thead>
<tr>
<th>Course Type</th>
<th>Lead Instructor Name</th>
<th>Course Date</th>
<th>Web Address to Register</th>
<th>Cost</th>
<th>Address</th>
<th>Language, e.g., English, Spanish</th>
<th>Format, e.g., virtual-online, web based live</th>
</tr>
</thead>
<tbody>
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<td></td>
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**FSPCA 2022 Virtual Annual Conference | October 19-20, 2022**
FSPCA Preventive Controls for Human Food

Materials and Resources

• **Participant Course Manuals**
  – FSPCA PCHF Course Participant Manual V1.2 (English)
    • **Hardcopy:** Available on the [FSPCA Bookstore](#) and [Amazon Bookstore](#)
  – FSPCA PCHF Course Participant Manual V1.2 (Chinese)
  – FSPCA PCHF Course Participant Manual V1.2 S1 (Spanish)
    • **Hardcopy:** Available on the [Amazon Bookstore](#)
FSPCA Preventive Controls for Human Food

Materials and Resources

• PCHF Workaids - forms that help a PCQI develop a food safety plan & recall plan
  – Food Safety Plan Worksheets - Fillable PDF, Word Document
  – Recall Plan Template

• PCHF Food Facility Type and Applicable Regulations Table (FSPCA FORM_0064) - a valuable resource for determining which regulations and subparts of 21 CFR 117 are applicable to a specific food facility type
PCHF Food Facility Type and Applicable Regulations Table (FORM_0064)

• Updated Oct 7, 2022
• Available on FSPCA website and PCHF Lead Instructor Portal
• PDF can be shared with course participants
FSPCA Food Safety Plan Teaching Examples

Available on **PCHF Lead Instructor Resource Portal**

- Peanut Butter
- Cold Pressed Energy Bar
- Ground Black Pepper
- Broccoli, Carrot, Pecan Salad
- Fettuccini Marinara with Broccoli
- Pepper Jack Cheese
- Fresh Blueberries
- Mature Green Round Tomatoes
- Leafy Greens Salads

- Submit new teaching examples to FSPCA for approval to be added to PCHF Lead Instructor Resource Portal
  - FSPCA Guidelines for Industry-specific Food Safety Plan Teaching Examples
  - FSPCA Food Safety Plan Template
FSPCA Preventive Controls for Animal Food

Materials and Resources

• **Participant Course Manuals**
  – FSPCA PCAF Course Participant Manual V1.1 (English)
    • **Hardcopy**: Available on the FSPCA Bookstore and Amazon Bookstore
  – **NEW!** FSPCA PCAF Course Participant Manual V1.1 (Spanish)
    • **Hardcopy**: Available on the Amazon Bookstore

• **FSPCA Guide for Creating a Livestock Food Safety Plan**

• **Current Good Manufacturing Practices for Animal Food Online Course**
Materials and Resources

• **Participant Course Manual**
  - FSPCA FSVP Course Participant Manual V1.1 (English)
    • **Hardcopy:** Available on the [FSPCA Bookstore](#) and [Amazon Bookstore](#)

• **FSVP Awareness Module for Foreign Suppliers** (English)
FSPCA Foreign Supplier Verification Programs

Materials and Resources

• FSVP Workaids – forms that can help an FSVP Importer develop an FSVP
  – **Workaid A:** Determining the FSVP Importer ([PDF](#)) ([Word](#))
  – **Workaid D:** FSVP Hazard Analysis Form Example ([PDF](#)) ([Word](#))
  – **Workaid E:** FSVP Foreign Supplier Evaluation Form Example ([PDF](#)) ([Word](#))
  – **Workaid F:** FSVP Foreign Supplier Performance/Food Product Approval Worksheet Example ([PDF](#)) ([Word](#))
  – **Workaid G:** FSVP Foreign Supplier Reevaluation Form Example ([PDF](#)) ([Word](#))
Lead Instructor Resources

**Lead Instructor Resource Portal**

- Materials for hosting your participant courses
- **UPDATED!** FSPCA Course Advertising Requirements for Lead Instructors
  - Referencing certification in your advertisement – FSPCA courses are not certification courses
- **NEW!** PCHF Lead Instructor Website List for Participant Courses (FSPCA FORM 0171)
FDA Compliance Dashboard including top 10 citations: https://datadashboard.fda.gov/ora/cd/inspections.htm
IA Rule Training, Education, Experience

Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under subpart C of this part, as appropriate to the individual’s assigned duties. A qualified individual may be, but is not required to be, an employee of the establishment.
## Guidance: Education, Training, or Experience

<table>
<thead>
<tr>
<th>FSPCA Training Course</th>
<th>Delivery Method</th>
<th>Intended Audience</th>
</tr>
</thead>
</table>
| Food Defense Awareness    | Online Training   | • Workers at Actionable Process Steps (e.g., front line food workers)  
• Supervisors of Workers at Actionable Process Steps  
• Satisfies requirement in § 121.4(b)(2)                                                                 |
| Overview of IA Rule       | Online Training   | • Any stakeholder interested in learning more about the IA rule requirements  
• This course is not associated with any IA rule training requirement |

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Food Defense Qualified Individuals

- Preparation of the FDP
- Conduct of the VA
- Identification and explanation of mitigation strategies
- Performance of the reanalysis

“You have flexibility to determine how many and which people will be food defense qualified individuals at your facility.”
## Guidance: Education, Training, or Experience

<table>
<thead>
<tr>
<th>FSPCA Training Course*</th>
<th>Delivery Method</th>
<th>Intended Audience – Food Professionals who do the following:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conducting Vulnerability Assessments (VAs) using Key Activity Types (KAT)</td>
<td>Online Training</td>
<td>• Conduct VAs using the KAT Method only</td>
</tr>
</tbody>
</table>
| Conducting Vulnerability Assessments (IAVA) | Live, Instructor-led | • Conduct VAs using the 3 Fundamental Elements  
• This 1-day course must be taught by trained FSPCA VA Lead Instructors |
| Identification and Explanation of Mitigation Strategies | Online Training | • Identify Mitigation Strategies to implement at Actionable Process Steps |
| Food Defense Plan Preparation and Reanalysis | Online Training | • Prepare the Food Defense Plan  
• Conduct Reanalysis activities |

*These courses satisfy the requirements in §121.4 of the IA rule*
Food Defense Qualified Individuals

“We are not establishing minimum standards for competency and do not intend routinely to directly assess qualifications of persons who function as the food defense qualified individual, whether by training or job experience. Instead, we intend to focus our inspections on the adequacy of the food defense plan.”
FSPCA Intentional Adulteration

Materials and Resources

- **FSPCA IA Training Cheat Sheet**
- **Participant Course Manual**
  - FSPCA Conducting Vulnerability Assessments Participant Course Manual v1.0 (Public Version) – pdf on FSPCA website
    - **Hardcopy:** Available on the [FSPCA Bookstore](#) and [Amazon Bookstore](#)
  - FSPCA Conducting Vulnerability Assessments Exercise Workbook v1.0
    - **Hardcopy:** Available on the [FSPCA Bookstore](#) and [Amazon Bookstore](#)
- **FSPCA IA Online Course PDFs**
Version 2.0
Let’s take a poll!

Would you like to see FSPCA develop additional courses?

• Cyber
• Food Traceability
• Food Allergens
• Sanitation/Sanitary Equipment Design
• Sanitary Transportation of Human and Animal Food
• Food Microbiology
• Human Food GMPs
• Dietary Supplements (PCHF and FSVP requirements)
• Food Fraud
• Instructor Skills Training
Let’s take a poll!

Would you be interested in an FSPCA PCQI certification program?

What’s the Difference Between a Certificate and a Certification?

<table>
<thead>
<tr>
<th>Certificate</th>
<th>Certification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Completed training or education</td>
<td>Acknowledging knowledge and skills from experience</td>
</tr>
<tr>
<td>Issued upon completion of a course or series of courses</td>
<td>Issued upon demonstration of mastery/competency as measured against a set of standards usually by exam</td>
</tr>
<tr>
<td>Course content may not be required to comply with subject matter standards</td>
<td>Standards set through a defensible industry-wide process</td>
</tr>
<tr>
<td>Usually listed on a resume detailing education</td>
<td>Typically results in a designation to use after one’s name (e.g., CPA, CFPM)</td>
</tr>
<tr>
<td>One-time attainment: no ongoing requirements in order to maintain</td>
<td>Has ongoing requirements in order to maintain</td>
</tr>
</tbody>
</table>

Source: IFPTI