WELCOME!
FSPCA Webinar:
Current Status and Next Steps
December 17, 2015
INTRODUCTION AND INSTRUCTIONS

Robert Brackett
Illinois Institute of Technology Vice President and Director, Institute for Food Safety and Health
Introduction

• Background
  - FDA recognized the need to assist the regulated industry to comply with FSMA
  - FSPCA public/private partnership to achieve this goal
## FSMA Rules and FSPCA Involvement

<table>
<thead>
<tr>
<th>Regulation</th>
<th>Final Publication</th>
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<tbody>
<tr>
<td>Preventive Controls (Human Food)</td>
<td>Sept 17, 2015</td>
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<td>Preventive Controls (Animal Food)</td>
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<td>Produce Safety</td>
<td>Nov 27, 2015</td>
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<td>Foreign Supplier Verification Program</td>
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<td>Accredited Third Party Certification</td>
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<td>Sanitary Transport</td>
<td>March 31, 2016 (per consent decree)</td>
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<td>Intentional Adulteration</td>
<td>May 31, 2016 (per consent decree)</td>
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Timeline

- **Phase I – Organize FSPCA**
- **Phase II – Develop Curriculum**
- **Phase III – Pilot Phase**
- **Phase IV – Implementation**

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<thead>
<tr>
<th>Year</th>
<th>Phase I – Organize FSPCA</th>
<th>Phase II – Develop Curriculum</th>
<th>Phase III – Pilot Phase</th>
<th>Phase IV – Implementation</th>
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STEERING COMMITTEE UPDATE

Robert Brackett
Illinois Institute of Technology Vice President and Director, Institute for Food Safety and Health
FSPCA Original Structure

FSPCA Steering Committee

- Federal and State Food Inspection Officials
- Academic Researchers and Educators
- US Food Industry Trade Association Reps
- Editorial Subcommittee
- Animal Foods Subcommittee
- Continuation Subcommittee
- International Subcommittee
- Working Groups

Training Materials, Course, Models, Protocol

Certificates and Records

- Association of Food and Drug Officials and the Association of American Feed Control Officials
- International Food Protection Training Institute
FSPCA Committee Tasks

Executive Committee
• Strategic direction of the Alliance

Steering Committee

Subcommittees:
- Implementation/Operations (formerly Continuation)
- Outreach/Website
- International/FSVP
- Human Food Curriculum
- Animal Food Curriculum
- Intentional Adulteration
HUMAN FOOD CURRICULUM SUBCOMMITTEE UPDATE
(FORMALLY THE EDITORIAL SUBCOMMITTEE)

Katherine M.J. Swanson, Ph.D.
FSPCA Project Manager, Curriculum Development
FSPCA Preventive Controls for Human Food

- Version 1.1 is in use for Train-the-Trainer and Participant Courses
Training Approach

Develop Standardized Curriculum – FSPCA Editorial Subcommittee

*FSPCA Preventive Controls for Human Food – Version 1.1 COMPLETE*

Train Lead Instructors

Organized by FSPCA through IFPTI

FSPCA Curriculum + Lead Instructor Notes + Adult Learning + Course Administration

Deliver FSPCA Training

Organized by Lead Instructors

Use FSPCA standardized curriculum
Benefits of FSPCA Preventive Controls Course

• The *FSPCA Preventive Controls for Human Food* course is the “standardized curriculum” recognized by FDA

• Lead Instructors have access to:
  - “Instructor Notes” to assist with delivery and interpretation
  - Exercise guides and instructions to reinforce key learning objectives
  - Simplified model foods for exercises that are consistent with regulatory requirements
  - Access to all current resources and information that the Alliance provides
Rules for Course Enhancements

Lead Instructors **MAY**:  
✓ Add additional information to slides  
✓ Add extra slides  
✓ Add photos or graphics  
✓ Customize to suit a particular audience

To maintain consistency, Lead Instructors **MAY NOT**:  
✗ Subtract/delete existing information
Next Steps for Human Food Curriculum

• Final corrections and adjustments in Version 1
• Final adjustments for exercise model foods
• Add new exercise model foods
• Assist with development of more complete food models
• International implications
  ▪ Translation
  ▪ Foreign Supplier Verification
IMPLEMENTATION/OPERATIONS
SUBCOMMITTEE UPDATE

Katherine M.J. Swanson, Ph.D.
FSPCA Project Manager, Curriculum Development
FSPCA Human Food Courses

• Lead Instructor Courses
  ▪ 3-day Lead Instructor training combined with participant course (currently)
  ▪ 2-day Lead Instructor Training (planned)
    o Prerequisite: Participant Course

• Participant Courses
  ▪ 2.5 day face-to-face
  ▪ Blended Course
    o Online course coupled with one-day face-to-face
Become a Lead Instructor

• Apply now on FSPCA website
• Meet the criteria
  ▪ Education, work experience, training experience
• Attend Lead Instructor Training
  ▪ Teaching the key points
  ▪ Adult learning refresher
  ▪ Course and certificate administration
Lead Instructor Training Activity

- 6 courses have been completed
- 4 additional courses are scheduled, and full
- Adding more courses over the next 3 months
- Expanding cadre of instructors for capacity
- FSPCA website has a course hosting form
Lead Instructor Training Activity

• 610 people have applied to become a Lead Instructor
  ▪ 16 people for Animal Food only
  ▪ 90 people were not approved based on the criteria

• 164 Lead Instructors have completed the instructor course

• An additional 97 will complete over the next four courses
Upcoming Lead Instructor Courses

- Dec 15-17  FMI – Crystal City, VA
- Jan 12-14  IFSH – Bedford Park, IL
- Jan 19-21  UFL Extension – Orlando
- Jan 26-28  IFSH – Bedford Park, IL
- Feb 2-4    United Fresh – CA (fresh cut only)
- Feb 3-5    MN Food Safety Task Force (MN only)
- Feb 16-18  Southern Regional Center - Memphis, TN
- Feb 25-27  SCS Global – San Francisco, CA
- March 9-11 Rutgers – New Brunswick, NJ
- Mar 15-17  AIB – Manhattan, KS

Many other host requests!
Participant Course for Human Food

- Lead Instructors have scheduled, or completed, 28 courses so far
- 75 certificates have been issued (not including the ones received by Lead Instructors)
ANIMAL FOODS SUBCOMMITTEE (AFSC) UPDATE

Sonya M. Lambkin
Consumer Safety Officer, Division of Compliance, Center for Veterinary Medicine (CVM), U.S. Food and Drug Administration (FDA)
Animal Food Subcommittee Structure

- Animal Food Subcommittee
- Curriculum Committee
- Hazard Committee
- Example Animal Food Safety Plans Workgroup
Animal Food Training Curriculum

• Participant and Lead Instructor courses are being created specifically for Animal Food

• The Animal Food courses will utilize similar formats and learning materials as the Human Food curriculum, but with major content changes to reflect the animal food industry
Animal Food Training Curriculum Status

• Editor Team is working with the Animal Food Curriculum Subcommittee to create the participant course PowerPoint slides and training manual

• The Example Animal Food Safety Plan Workgroup is creating 7 example plans that will be publicly available as e-supplements
Animal Food Training Curriculum

• Current participant course outline:
  ▪ **Chapter 1:** Introduction and Regulatory Overview
  ▪ **Chapter 2:** Animal Food Safety Plan and Preliminary Steps
  ▪ **Chapter 3:** Current Good Manufacturing Practice
  ▪ **Chapter 4:** Animal Food Hazards
  ▪ **Chapter 5:** Hazard Evaluation and Preventive Control Determination
  ▪ **Chapter 6:** Supply-chain Applied Controls
  ▪ **Chapter 7:** Process Controls
  ▪ **Chapter 8:** Sanitation Controls
  ▪ **Chapter 9:** Required Components of Preventive Controls
  ▪ **Chapter 10:** Recall Plan
Animal Food Training Course Schedule

• Curriculum pilots scheduled:
  ▪ January 13-15, 2016 for the participant course
  ▪ February 23-26, 2016 for a combination participant and Lead Instructor course
  ▪ April 5-8, 2016 for a combination course

• Participant and Lead Instructor courses will be offered beginning mid-April or May 2016
Animal Food Subcommittee

• Once courses are available, go to the FSPCA website for a link to course offerings

• Application to become a Lead Instructor is currently available on the FSPCA website
  ▪ Review of the applications for Animal Food will begin in 2016
FSPCA OUTREACH AND TECHNICAL ASSISTANCE UPDATE

Robert Brackett
Illinois Institute of Technology Vice President and Director, Institute for Food Safety and Health
FSPCA Technical Assistance Network (TAN)

A network of University and Extension food safety experts available to assist the industry with scientific and technical questions:

• Publish University and Extension specialists names on FSPCA’s webpage

• Experts answer scientific and technical questions using publically available materials including scientific literature
  ▪ Establish repository of technical resources

• Refer preventive controls regulation interpretation questions to FDA’s FSMA Technical Assistance Network
FSMA Technical Assistance Networks

Preventive Controls Scientific & Technical Questions from Industry – submit a web form at: [www.iit.edu/ifsh/alliance](http://www.iit.edu/ifsh/alliance)

FSMA Regulation & Policy Interpretation Questions – submit a web form at: [www.fda.gov/fsma](http://www.fda.gov/fsma)
Technical Assistance Network – Experts

- Initial Group of Extension Specialists
- Human and animal food experts
- Broad professional and technical expertise
- Broad geographical placement

- Communication Portal is under development
Technical Assistance Network Inquiry Form

• Web-based form found on the FSPCA website
• Structured data
• Captures inquirer basic demographic data
• Captures technical category data
Coming Up Next

Q & A
Q&A

• **Reminder:** Ask questions by typing into the Q&A box.
  1. Click on the Q&A icon
  2. To pose a question, begin typing in the Q&A box that is provided on the screen and click “send”
  3. Your question will be sent to the host of the webinar and the host will read it aloud

• *We will do our best to answer as many questions as time allows but we may not be able to address every question*
THANK YOU!

Robert E. Brackett, Ph.D.
IIT Vice President and Director
Institute for Food Safety and Health
Illinois Institute of Technology
Questions

If you have any questions, please contact the FSPCA at fspca@iit.edu or visit the FSPCA website at http://www.iit.edu/ifsh/alliance for resources on preventive controls, lead instructor application, and details of other FSPCA activities.