

Current Good Manufacturing Practices for Animal Food Course Description

With the adoption of the Food Safety Modernization Act (FSMA) in 2011, sweeping regulatory changes have been implemented to strengthen and further protect the animal food supply chain. The new regulatory framework has moved away from reacting to food safety events, to a more proactive and preventive approach. Food supply chain roles and responsibilities incorporate this preventive approach as facility and regulatory personnel routinely assess food safety systems and work to prevent food safety incidents.

This course addresses one of the seven FSMA foundational rules referred to as “Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Food for Animals,” and focuses specifically on the Current Good Manufacturing Practice (CGMP) provisions within the rule. The regulatory authority for these requirements is codified in 21 Code of Federal Regulations (CFR) Part 507, Subpart B titled, Current Good Manufacturing Practice (CGMP).

What’s the purpose of the course?

This course will introduce you to the provisions within Subpart B on current good manufacturing practices. Each of the requirements will be discussed and examined in detail. Requirements for personnel, plants and grounds, sanitation, plumbing and the water supply, equipment, plant operations, holding and distribution are all introduced within this course. Learners will be exposed to requirements for facilities that process both human and animal food. Upon completion, learners will further appreciate the flexibility associated with applying CGMP requirements within their own operations.

In addition, the course may be used as a component of a facility’s qualified individual training, and supplements CGMP training provided within the FSPCA Animal Food Preventive Controls Course.

Who should take the course?

The course is applicable to facilities that are to comply with Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals. Individuals who need to understand and comply with the CGMP requirements will benefit by taking the course.

Is completion of this course required by FDA?

No, but as previously described, individuals who need to understand and comply with the CGMP requirements will benefit by taking the course.

Course Details

- **Delivery Format:** Online course
- **Estimated Seat Time:** Estimated Seat Time: 2.5 - 3.5 hours. If you have to interrupt your training prior to completion of a given module, make sure to “exit”. This enables you to return to the training later and restart where you left off. If you interrupt your training and don’t “exit” a module, after four hours the system times out. Then, your only option may be to restart the training from the beginning of the module. Best practice is to “complete” a module once started.
- **Certificate:** A FSPCA Certificate of Training is issued at the end of the course. The certificate will remain in your transcripts of the Learning Management System (LMS). If you need a replacement certificate, you will be able to login to the LMS and download the certificate at any time.
- **Cost:** \$99.00 USD per user

REMEMBER!

- You have six months to complete the course after you enroll, otherwise your enrollment will expire, and you will need to re-enroll and pay the enrollment fee.

Starting the FSPCA Current Good Manufacturing Practices for Animal Food Course

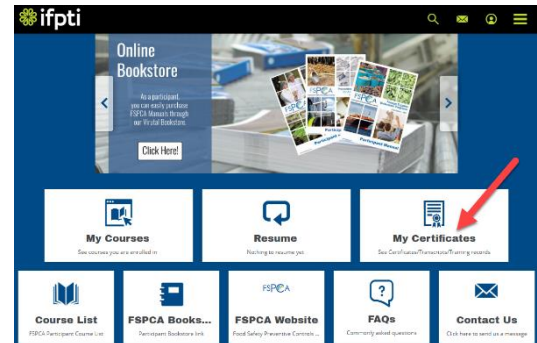
Enrollment in the online course is easy. [Click here to enroll](#)

Once enrolled, you can begin the course immediately. You will also receive an automated enrollment confirmation email.

Printing Certificate(s)

1. [Log in to the LMS](#)
2. Once logged in, click "My Certificates"
3. Select the Certificate of Training by clicking the "Download" button
4. Save the Certificate of Training to your desired location

Please note, the latest Adobe Reader is required to properly print the certificate. If you have technical issues, please follow [this link](#) to a short video showing the printing process.



Minimum Computer Requirements

Browser: Online courses run on the latest versions of all popular internet browsers; however, for best results, we recommend Google Chrome with popup blocker turned off. If you are using a PC, your operating system should be at least Windows 7. If you are using a Mac, your operating system should be at least OSX 10.11. Mobile devices are not supported at this time.

FAQs

What are the compatible browsers for this course?

We highly recommend using Google Chrome with popup blocker turned off. The course may not work properly in other browsers, but you must allow popups for the course to function properly.

Why do I get a "This page can't be displayed" message?

Some antivirus programs may be blocking the course from loading. If you receive a "This page can't be displayed" message, you may wish to temporarily disable your antivirus. If you are in a business environment, contact your system administrator to verify your permission and access levels.

Why am I unable to move to the next slide?

Certain circumstances prevent the course from moving to the next section. One way to prevent this is to wait at least 10 seconds before clicking the "Next" button. If you click too quickly through the course, the screen may freeze, and you will have to restart the course where you left off.

Help and Support

If you need technical assistance completing the course or printing your certificate, please contact our LMS administration team at LMSadmin@ifpti.org or by phone at (269)488-3258.

If you have a scientific/technical question, contact the [FSPCA Technical Assistance Network](#).

For questions related to the FSMA rules, FSMA programs, and implementation strategies, please submit your questions electronically to FDA's FSMA Technical Assistance Network at: <http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm459719.htm>

For additional information on **FSPCA animal food courses**, visit the FSPCA website:

<https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-animal-food>

Disclaimer

The information provided by the Food Safety Preventive Controls Alliance (FSPCA) is for training purposes only. The FSPCA is not your attorney and cannot provide you with legal advice. The FSPCA curriculum is intended as a training tool to assist companies in complying with the FDA Food Safety Modernization Act (FSMA) intentional adulteration regulation; however, following this curriculum does not ensure compliance with the law or FDA's regulations. For advice regarding the legal compliance with FSMA, please consult your legal counsel.

The information provided by the FSPCA will vary in applicability to each food manufacturer. It is not possible for the FSPCA training curriculum to address every situation. Companies should implement practices and programs that are appropriate to their individual operations. FSPCA materials do not outline the only approach to developing and implementing a Food Defense Plan. Companies can follow any approach that satisfies the requirements of the applicable statutes and regulations related to FSMA. The information provided by FSPCA does not create binding obligations for the Food and Drug Administration or industry.

FSPCA does not guarantee the accuracy, adequacy, completeness or availability of any information provided in its curriculum and is not responsible for any errors or omissions or for any results obtained from the use of such information. FSPCA gives no express or implied warranties, including but not limited to, any warranties of merchantability or fitness for a particular purpose or use. In no event shall FSPCA be liable for any indirect, special or consequential damages in connection with any use of this training curriculum.