

PREVENTIVE CONTROLS FOR ANIMAL FOODS



The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Animal Food regulation (referred to as the Preventive Controls for Animal Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls, or is otherwise qualified through job experience to develop and apply a food safety system”.

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.



“The instructor was very knowledgeable and professional of the subject”.

- Previous trainee

Brief Class Outline

- Regulatory Overview and Introduction to the Rule & Exercise
- Current Good Manufacturing Practices
- Animal Food Safety Hazards & Exercise
- Overview of Food Safety Plan & Exercise
- Hazard Analysis and Preventive Controls Determination & Exercise
- Required Preventive Control Management Components
- Process Preventive Controls & Exercise
- Sanitation Preventive Controls & Exercise
- Supply Chain Applied Controls & Exercise
- Recall Plan & Exercise

Contact Us

Phone: 559.688.3130

Email: trainingcenter@cos.edu

Website: www.cos.edu/trainingcenter