

Webinar Schedule for PCQI Blended Course

Note: attendance at webinars is optional but provides an opportunity to review key concepts, ask questions, and get to know other class attendees. Webinars will last 30-45 minutes and will be recorded and available to registrants. The webinars are scheduled for: Feb. 6, Feb. 20, Mar. 6 and Mar. 20.

To derive the greatest benefit from the webinars, please complete the online portion *before* the webinar. **The webinars are *not* a substitute for going through the online course.** You must complete the online course, including the assessments within each module, by the time you arrive in San Antonio. Upon successful completion of the online course, you will receive a token that United Fresh will need to provide to FSPCA (the course administrator) in order for you to receive your certificate.

Tuesday, Feb 6, noon ET/ 9 am PT

1. Introduction to the FSPCA Human Food Course
2. Food Safety Plan Overview
3. Good Manufacturing Practices & Other Prerequisite Programs
4. Biological Food Safety Hazards
5. Chemical, Physical, and Economically Motivated Food Safety Hazards

Tuesday, Feb. 20, noon ET/ 9 am PT

6. Preliminary Steps in Developing a Food Safety Plan
7. Resources for Preparing Food Safety Plans
8. Hazard Analysis & Preventive Controls Determination

Tuesday, March 6, noon ET/ 9 am PT

9. Process Preventive Controls
10. Food Allergen Preventive Controls
11. Sanitation Preventive Controls
12. Supply Chain Preventive Controls

Tuesday, March 20, noon ET/ 9 am PT

13. Verification & Validation Procedures
14. Record Keeping Procedures
15. Recall Plans
16. Regulation Overview