



Course Code: FDAFOO

Course Name: FDA Food Safety Modernization Act

Course Description: Compliance with FSMA Requirements

Course Summary (This course covers the following FDA Food Safety Modernization Act content)

Development

- + Key Definitions for the FDA FSMA
- + About the FDA Food Safety Modernization Act
- + FDA Authority Under the FSMA
- + FSMS Rule 1 - Risk Based Preventive Controls
- + FSMA Rule 3 – Supply Chain
- + Rules for Implementation of the FSMA
- + Commonalities between HARPC and HACCP
- + Hazard Analysis
- + Monitoring
- + FSMA Verification Requirements
- + Verification of Implementation and Effectiveness
- + Qualified Individuals and Qualified Auditors
- + Supply Chain Program
- + Development
- + Recall Plan
- + FDA FSMA Development
- + History of FDA Food Safety Modernization Act
- + Key Requirements of the FDA Food Safety Modernization Act
- + FSMA Rule 2 - Primary Production and Secondary Activities Farming
- + FSMA Rule 4 - Current Good Manufacturing Practices
- + HARPC Methodology and Steps
- + Documented Food Safety Plan
- + Preventive Controls
- + Corrective Action
- + Validation of Preventative Controls
- + System Review
- + Onsite FSMA Audit
- + Using Approved Suppliers
- + Facility Receivals
- + Record Keeping

Documentation

- + Documentation

Monitoring

- + Monitor

Implementation

- + Implementation

Corrective Action and Preventative Action

+ Corrective Action

Verification

+ Verify

Validation

+ Validate

Skills and Knowledge

+ Skills and Knowledge

Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **FDA Food Safety Modernization Act** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **FDA Food Safety Modernization Act** within food safety and quality systems.
- + Basic knowledge competency for **FDA Food Safety Modernization Act** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **FDA Food Safety Modernization Act** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

Online Training Environment

Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366*768
- + Internet Speed - 2 Mbps

Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

Cost

+ Unlimited access from **\$9.90** USD Per Training Participant per Year!

Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.