



*Our Industry. Our Passion. Our Voice.*

## **FSPCA Preventive Controls Qualified Individual Training for Animal Food Nashville, Tennessee • July 30 – August 1, 2019**

The American Feed Industry Association is hosting a Food Safety Preventive Controls Alliance Preventive Controls (FSPCA) for Animal Food training. Attendees will receive a FSPCA PCQI certificate after completion of the course.

The training was developed by the FSPCA and is the “standardized curriculum” the Food and Drug Administration recognizes as adequate for PCQI training. Successfully completing this course is one way to meet the requirements for a PCQI.

The training will cover:

- Overview of the Food Safety Modernization Act (FSMA) requirements for animal food;
- Current Good Manufacturing Practice requirements;
- Animal food safety hazards;
- Overview of the food safety plan;
- Hazard analysis and preventive controls determination;
- Preventive control management components;
- Process preventive controls;
- Sanitation preventive controls;
- Supply chain applied controls; and
- Recall plans.

### **Who Should Attend?**

Facility quality and regulatory employees who will be designated PCQIs at the facility or part of a PCQI team should attend as well as anyone seeking to understand more about FSMA animal food rule. Participants should leave the training with a better understanding of how to create a food safety plan specific to their facility.

### **Program Details:**

The training will begin at 1 p.m., CDT, on Tuesday, July 30, and end at 5 p.m., CDT, on Thursday, August 1. The training will be held at the Inn at Opryland in Nashville, Tenn.



*Our Industry. Our Passion. Our Voice.*

**Dress Code:**

Dress code is business casual. In July, the average high in Nashville is 89 degrees Fahrenheit and the low is 69 degrees Fahrenheit.

**Hotel Reservations:**

AFIA is pleased to offer registrants a limited number of hotel rooms at the Inn at Opryland at the preferred rate of \$149 (plus tax). Participants are responsible for their own hotel reservation. Reservations can be made by contacting the hotel directly at (615) 889-0800 to reserve under the group name “American Feed Industry Association.” The block is available through July 8 or until it fills up.

**Registration Fees:**

Register online before June 19 to receive the early-bird rate of \$650 for AFIA members or \$850 for non-members, or mail in a registration form for \$700 for members or \$950 for non-members. After June 20, register online for \$700 for members or \$950 for non-members or mail in a registration form for \$750 for members or \$1,050 for non-members. After July 20, the onsite registration rate will be \$850 for members and \$1,105 for non-members. There is a 60-student maximum to this class.

**Speakers:**



**Paul Davis**

Paul Davis, Ph.D., Dipl. ACAS, is AFIA’s director of quality, animal food safety and education. He oversees AFIA’s Safe Feed/Safe Food certification programs and the association’s education and training courses that are designed to enhance the industry’s ability to produce feed efficiently and safely. He also works closely with the legislative and regulatory team on issues related to the Food Safety Modernization Act and serves as the staff contact for AFIA’s Quality Committee. He joined AFIA in July 2017 from Tennessee Farmers Cooperative in La Vergne, Tenn. He received a doctorate in animal sciences and master’s degrees in animal science and food and resource economics from the University of Florida. He holds a bachelor’s degree in agriculture from the Tennessee Technological University.



*Our Industry. Our Passion. Our Voice.*



**Gary Huddleston**

Gary Huddleston is AFIA's director of feed manufacturing and regulatory affairs. He oversees AFIA's efforts surrounding regulatory issues involving the Food and Drug Administration, Occupational Safety and Health Administration, Environmental Protection Agency and Department of Transportation. Huddleston also assists in the development and coordination of AFIA's education and training programs. Prior to joining AFIA, he worked for Southern States Cooperative, Inc., which he joined in 1984 post-graduation from Tennessee Technological University, where he received a bachelor's degree in agribusiness and economics.

**Transportation:**

Nashville International Airport (BNA) is the closest airport to the Inn at Opryland and is eight miles away. [Avis](#) is offering a discount on car rentals for PCQI registrants through Avis Worldwide Discount (AWD) #G028647. [Hertz](#) is offering discounts for PCQI registrants through its Customer Discount Program (CDP) #1937390. One-way taxi-cab fares average \$25. Airport shuttles average \$19 each way and are located at the airport. Please call the airport shuttle at (615) 394-8798 to schedule a pick up.

**Special Needs:**

This meeting is open to all persons without regard to race, color, national origin, gender, religion, age or disability. Persons with special dietary needs, who require reasonable accommodation due to a disability, and/or who require alternative means of communication (such as Braille, large print, sign language or language interpretation) should contact Connie Samuels, AFIA manager of meetings and events, at (703) 558-3573 or [csamuels@afia.org](mailto:csamuels@afia.org).

**AFIA Antitrust Compliance & Confidentiality Policy:**

By registering for this event, you agree to abide by the AFIA Antitrust Compliance and Confidentiality Policy. For a copy of the policy, please visit the registration desk on-site or contact us at [afia@afia.org](mailto:afia@afia.org).

**Additional Information:**

If you have any questions on registration, please contact Connie Samuels, AFIA's manager of meetings and events, at (703) 558-3573 or [csamuels@afia.org](mailto:csamuels@afia.org). If you have any questions on the program, please contact Gary Huddleston, AFIA director of feed manufacturing and regulatory affairs, at (703) 666-8854 or [ghuddleston@afia.org](mailto:ghuddleston@afia.org).