

IFSH Annual Meeting 2024



www.fspca.net

Jason Wan, Ph.D.
Director – FSPCA
Associate Director - IFSH



FSPCA

-



FSPCA Activity

- Develop Standardized/Core Curriculum on FSMA Training
- Develop and Implement Policies and Procedures
 - Policies, Protocols, Procedures, Value Propositions, MOUs
- Develop Train-the-Trainer Programs and Conduct Lead Instructor Courses
- Conduct Outreach Programs
 - Technical Assistance Network
 - International Outreach Activities



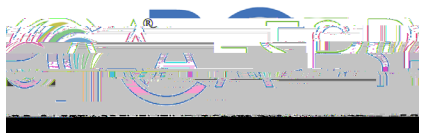
FSPCA Standardized/Core Curricula



All FSPCA Participants Manuals are publicly available on the FSPCA website

In development – Food Traceability core curriculum



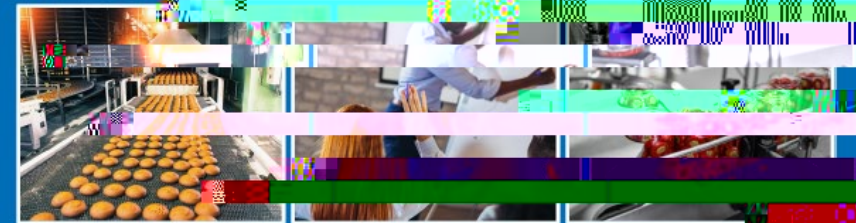


FSPCA PCHF V2.0 Curriculum Update

- Need for Updating:
 - New FDA guidance
 - New science
- Content Updates:
 - Update learning objectives
 - Address new FDA regulatory guidance
 - Emphasize key concepts
 - Include Preventive Controls and HACCP complements
 - Include photos and graphics to enable learning
 - Streamline, improve flow, and eliminated redundancy
 - Create knowledge checks as formative assessments
 - Update references



Preventive Controls for Human Food



Instructional Guide

Second Edition – August 2024
(Version 2.0)



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA PCHF V2.0 Curriculum – To Date

- Completed all 16 chapters and 8 appendices of IG and PM
- Pilot V2.0 Participant Course at FSS May 6-8, 2024
- FDA reviewers meeting at FDA White Oak, June 20-21, 2024
- Pilot Lead Instructors Refresher Training July 19, 2024
- Final IG submitted to FDA on August 30, 2024, for FDA endorsement
- Lead Instructor Refresher Training starts in October 2024
- PCHF V2.0 Lead Instructor course in November/December 2024



FSMA Food Traceability Rule (21 CFR Part 1 Subpart S)

- Final Rule published: November 21, 2022
- Effective date: January 20, 2023
- Compliance date: January 20, 2026
- Who must comply?



Food Traceability List

- Cheeses (other than hard)
- Shell eggs
- Nut butters
- Cucumbers (fresh)
- Herbs (fresh)
- Leafy greens (fresh)
- Leafy greens (fresh-cut)
- Melons (fresh)
- Peppers (fresh)
- Sprouts (fresh)
- Tomatoes (fresh)
- Tropical tree fruits (fresh)
- Fruits (fresh-cut)
- Vegetables (fresh-cut)
- Finfish (fresh & frozen)
- Smoked finfish (refrigerated & frozen)
- Crustaceans (fresh & frozen)
- Molluscan shellfish, bivalves (fresh & frozen)
- Ready-to-eat-deli salads (refrigerated)



2024 FSPCA Lead Instructor Courses

- **Virtual Human Food Lead Instructor Course (V2.0)**
November/December, 2024
- **Virtual Animal Food Lead Instructor Course**
June 24-28, 2024
- **Virtual FSVP Combination Course**
December 9-13, 2024
- **Virtual IAVA Combination Course**
August 7 - 6, 2024 (Participant portion) and August 13 – 14, 2024 (Lead Instructor portion)



Updated FSPCA Website

- The new FSPCA website launched in October better serves our stakeholders: lead instructors, course participants, and food industry professionals.
- The redesigned website provides a more user-friendly experience, intuitive and streamlined navigation, and sports a fresh new look.

www.fspca.net



FSPCA Awards 2023



FSPCA Webinars 2024

Dates	Webinar Topic	Audience
July 22	Updates to HACCP	
	Analysis and Risk-Based Preventive Controls for Human Food	
	Findings and Supplemental	Instructors
April 9	FSPCA: for instructors	
	Awareness for the industry	
April 11	FSPCA Lead Instructors	



FSPCA Newsletter



FSPCA Training Metrics



152

FSPCA
Lead instructor
courses completed

3137

Successfully trained
Lead instructors

47916

FSPCA
Lead Instructors

255

countries
regions

[ALL METRICS](#)



