PCHF Update

Goals

• Necessary changes
• Reflect updated information, update references, e.g. RFR, CDC
• Address regulatory guidance documents
• Streamline sections, reduce redundancy
• Simplify concepts
• Gain acceptance from third-party organizations as approved HACCP-based curriculum
• Make more accessible for small and mid-sized producers

Overall results from survey

• 127 respondents to survey
• There was a high levels of agreement (70%+) on many items
• Many excellent comments
Initial proposals

Preface
• Course management items, non-technical components
• Disclaimer
• Need for interaction
• What is FSPCA
• Introductions
  • What do participants want to get out of this course...where are they at on their food safety journey

Introduction and regulation
• With course management material being moved into preface, focus on an overview of the food safety plan
• HACCP-based with brief history
• Regulation (which may be covered as a chapter at the start)
• Components as required in the regulation
• How it fits into a company's overall food safety plan
• Added slides at end of chapter for International explanations

GMPs and other Prerequisite Programs
• Discussion of components or rules of GMPs regulation
• More detailed discussion of other prerequisite programs
• How these programs control hazards with examples
Initial proposals

Hazard Analysis

• Streamline hazard evaluation process
• Incorporate use of Hazard Guide and example
• To be decided - separate chapter for previewing Preventive Controls

Process Preventive Controls

• Link to HACCP
• Move in discussion of verification and validation
• Move in discussion of record keeping
Initial proposals

Allergen Preventive Controls
• Discussion of interaction between control by prerequisite programs and control by an Allergen Preventive Control
• Add verification and record keeping

Sanitation Preventive Control
• Include discussion of allergen monitoring as a verification tool
• Add record keeping

Supply Chain Preventive Control
• Streamline chapter
• Discussion of supplier approval and then supplier maintenance
• Discussion of COA, LOC, and LOG (one slide) including limitations

Regulation
• Cover components of the entire FSMA regulation with emphasis of which sections may apply to food processors (IA for example)
• Discussion of regulatory oversight in the US