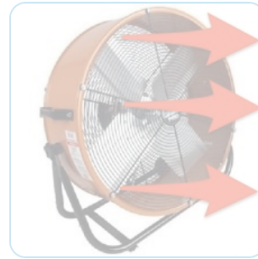




Air Flow

Choose the correct airflow direction.

Raw Production Area



RTE Production Area



✔ Correct

PCQI Review

You can get ready for the assessments in Module Nine and Module Ten by taking time to review the course content and the supplemental materials in the Online User Manual

So far...

FSMA contains sweeping regulatory changes for FDA regulated foods. Starting with updated cGMPs, the new HARPC regulations require manufacturers to develop a [Food Safety Plan](#) that incorporates the [preventive controls](#) with attention on the expanded [hazard](#) analysis along with the supply chain management (and foreign [supplier](#) verification) mandates that fall under the preventive control management components.

You should review the citation language on the [Food Safety Plan](#) components before moving into the exercises in the samples plans.

 [Online User Manual](#)



Disease Control

What is the acceptable way to handle the scenario just described?

| Acceptable | | Unacceptable |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------|-----------------------|
| <input type="radio"/> | <input checked="" type="checkbox"/> Give the employee a bottle of hand sanitizer and tell him to use it every half hour. | <input type="radio"/> |
| <input type="radio"/> | <input checked="" type="checkbox"/> Ignore the situation and hope he makes to the end of his shift. | <input type="radio"/> |
| <input type="radio"/> | <input checked="" type="checkbox"/> Follow the company SOP for responding to a potentially sick employee. | <input type="radio"/> |

Correct



CASE STUDY ONE - Food Safety Plan Example (FSPCA Training Model): Cold Pressed Energy Bar

Background: The example company is a firm that makes a variety of ready-to-eat energy bars. The cold pressed products are manufactured through the preparation of a binding syrup that is combined with a dry ingredient mix. The mass is formed/pressed and allowed to set prior to cutting and packaging in foiled bags. They do not receive any kill **step** during processing. The following products are produced in the **facility** using some of the same equipment:

- **Almond Cranberry Bar (described in this plan)**

Product is made 5 days a week in one 8-hour production shift, followed by 4 hours for sanitation. Dry cleaning is used in production areas, with select small pieces of equipment being cleaned in a separate wet washing room. Water is treated and tested per EPA requirements by the city. An integrated pest control program is also in place.

I'm ready for the first case study to apply what I have learned.





What are preventive controls?

Those [risk](#)-based, reasonably appropriate procedures, practices, and processes that a person knowledgeable about the safe manufacturing, processing, packing, or holding of [food](#) would employ to [significantly minimize](#) or prevent the hazards identified and that are consistent with the current scientific understanding of safe [food](#) manufacturing, processing, packing, or holding at the time of the analysis.

[Preventive controls](#) are required for hazards identified in the [hazard](#) analysis, and include:

1. Process controls
2. [Food](#) allergen controls
3. Sanitation controls
4. Supply chain management controls
5. A recall plan

