

Chapter	V1.2 Instructor Manual Pg. #	Weblink
Preface	PPT Slide 7	<b>FSPCA Website:</b> <a href="https://www.ifsh.iit.edu/fspca">https://www.ifsh.iit.edu/fspca</a>
2	2-3	<b>FDA Outbreak Data:</b> <a href="https://www.fda.gov/food/outbreaks-foodborne-illness/investigations-foodborne-illness-outbreaks">https://www.fda.gov/food/outbreaks-foodborne-illness/investigations-foodborne-illness-outbreaks</a>
2	2-3	<b>FDA Reportable Food Registry Reportable Food Registry:</b> <a href="https://www.fda.gov/food/compliance-enforcement-food/reportable-food-registry-industry">https://www.fda.gov/food/compliance-enforcement-food/reportable-food-registry-industry</a>  <b>FDA's RFR Data Dashboard:</b> <a href="https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery">https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery</a>
3	3-15 (bottom slide)	<b>FDA Guidance Human Food By-Products for Use as Animal Food:</b> <a href="https://www.fda.gov/files/animal%20&amp;%20veterinary/published/CVM-GFI-239-Human-Food-By-Products-For-Use-As-Animal-Food.pdf">https://www.fda.gov/files/animal%20&amp;%20veterinary/published/CVM-GFI-239-Human-Food-By-Products-For-Use-As-Animal-Food.pdf</a>
3	3-16	<b>FDA Defect Action Levels Handbook:</b> <a href="https://www.fda.gov/food/ingredients-additives-gras-packaging-guidance-documents-regulatory-information/food-defect-levels-handbook">https://www.fda.gov/food/ingredients-additives-gras-packaging-guidance-documents-regulatory-information/food-defect-levels-handbook</a>
4	4-3 (top slide)	<b>FDA's RFR Data Dashboard:</b> <a href="https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery">https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery</a>
5	5-3 (bottom slide) and 5-4 keynote box	<b>FDA's Guidance on Action Levels for Poisonous or Deleterious Substances in Human and Animal Feed:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-action-levels-poisonous-or-deleterious-substances-human-food-and-animal-feed">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-action-levels-poisonous-or-deleterious-substances-human-food-and-animal-feed</a>
5	5-5 (top slide)	<b>FDA's RFR Data Dashboard:</b> <a href="https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery">https://www.fda.gov/about-fda/fda-track-agency-wide-program-performance/fda-track-reportable-food-registry-data-dashboard?utm_medium=email&amp;utm_source=govdelivery</a>
5	5-7	<b>Guidance for Industry: Questions and Answers Regarding Food Allergen Labeling (Edition 5):</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5</a>

Chapter	V1.2 Instructor Manual Pg. #	Weblink
5	5-7	<b>Food Intolerances - Sulfites:</b> Sulfites are considered a “food hypersensitivity” which refers to an abnormal physiological response to a particular food. Food hypersensitivities can be divided into two major categories: food allergies and food intolerances. Food Intolerances are adverse reactions to foods that are non-immunological, for example, Idiosyncratic reactions, e.g., induced asthma from ingesting sulfites. Sulfites added to foods must be declared. The only exception is made when sulfites are added indirectly (i.e., through a sulfited ingredient such as sulfited apple chunks in apple/cinnamon cream cheese) and the sulfite level in the food product (such as the cream cheese) is below 10 ppm. In such cases, sulfite label declaration is required if the sulfite content, determined as SO <sub>2</sub> by a prescribed analytical method, is 10 ppm or higher.
5	5-8 (top slide)	<b>FDA’s Recall Data Dashboard:</b> <a href="https://datadashboard.fda.gov/ora/cd/recalls.htm">https://datadashboard.fda.gov/ora/cd/recalls.htm</a>
5	5-9 - first instructor note re: exemption petitions	<b>FDA Guidance for Industry: Food Allergen Labeling Exemption Petitions and Notifications:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-allergen-labeling-exemption-petitions-and-notifications">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-food-allergen-labeling-exemption-petitions-and-notifications</a>  <b>Inventory of Petitions Received under 21 U.S.C. 343(w)(6) for Exemptions from Food Allergen Labeling:</b> <a href="https://www.fda.gov/food/food-labeling-nutrition/inventory-petitions-received-under-21-usc-343w6-exemptions-food-allergen-labeling">https://www.fda.gov/food/food-labeling-nutrition/inventory-petitions-received-under-21-usc-343w6-exemptions-food-allergen-labeling</a>
5	5-13	<b>FDA Pesticide Residue Monitoring Program Reports and Data on FDA’s website:</b> The webpage has annual reports that have been prepared to summarize results of the U. S. Food and Drug Administration’s (FDA) pesticide residue monitoring program for food products <a href="https://www.fda.gov/food/pesticides/pesticide-residue-monitoring-program-reports-and-data">https://www.fda.gov/food/pesticides/pesticide-residue-monitoring-program-reports-and-data</a>
5	5-18 (bottom slide) and 5-17 keynote box	<b>FDA Compliance Policy Guide 555.425 Foods, Adulteration Involving Hard or Sharp Foreign Objects:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-555425-foods-adulteration-involving-hard-or-sharp-foreign-objects">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-555425-foods-adulteration-involving-hard-or-sharp-foreign-objects</a>
5	5-21	<b>Congressional Research Service Report Food Fraud and “Economically Motivated Adulteration” of Food and Food Ingredients:</b> <a href="https://crsreports.congress.gov/product/pdf/R/R43358/4">https://crsreports.congress.gov/product/pdf/R/R43358/4</a>
7	7-5	<b>FDA FSMA Website:</b> <a href="https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma">https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/food-safety-modernization-act-fsma</a>
7	7-6	<b>FDA Technical Assistance Network:</b> <a href="https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-technical-assistance-network-tan">https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-technical-assistance-network-tan</a>
FDA Draft Guidance Slides	Slide 1	<b>FDA Draft Hazard Guide (Chapters &amp; Appendices):</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-hazard-analysis-and-risk-based-preventive-controls-human-food">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-hazard-analysis-and-risk-based-preventive-controls-human-food</a>

Chapter	V1.2 Instructor Manual Pg. #	Weblink
FDA Draft Guidance Slides	Slide 13	<b>FDA Appendix 1:</b> <a href="https://www.fda.gov/media/99581/download">https://www.fda.gov/media/99581/download</a>
FDA Draft Guidance Slides	Slide 14	<b>Food Control Methods Look up Appendix 1:</b> <a href="https://www.foodcontrolmethods.com/potentialhazards/hazardlookup">https://www.foodcontrolmethods.com/potentialhazards/hazardlookup</a>
10	10-3	You must identify the specific species for tree nuts, fish and crustacean shellfish. Where do you find species names:  <b>Guidance for Industry: Questions and Answers Regarding Food Allergen Labeling (Edition 5):</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5</a>  <b>FDA Seafood List to identify acceptable market names for allergen labeling for fish and crustacean shellfish:</b> <a href="https://www.cfsanappsexternal.fda.gov/scripts/fdcc/?set=SeafoodList">https://www.cfsanappsexternal.fda.gov/scripts/fdcc/?set=SeafoodList</a>
10	10-18 (bottom slide) – keynote box	<b>FARRP Food Labelling for the Food Allergic Consumer - See Precautionary Labeling Examples:</b> <a href="https://farrp.unl.edu/food-labelling-food-allergic-consumer">https://farrp.unl.edu/food-labelling-food-allergic-consumer</a>
10	10-25 2 <sup>nd</sup> reference	<b>FARRP Components of an Effective Allergen Control Plan: Framework for Food Processors:</b> <a href="https://farrp.unl.edu/allergen-control-food-industry">https://farrp.unl.edu/allergen-control-food-industry</a>
11	11-15	<b>FDA Draft Guidance for Industry Control of Listeria:</b> <a href="#">Draft Guidance for Industry: Control of Listeria monocytogenes in Ready-To-Eat Foods   FDA</a>
12	12-6	<b>FDA Supply Chain Disclosures:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-describing-hazard-needs-control-documents-accompanying-food-required-four">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-describing-hazard-needs-control-documents-accompanying-food-required-four</a>
12	12-6	<b>FDA Supply Chain Customer Written Assurances: FDA Guidance for Industry: PC, FSVP, IA, and Produce Safety regulations: Enforcement Policy Regarding Certain Provisions:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-current-good-manufacturing-practice-and-preventive-controls-foreign-supplier">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-current-good-manufacturing-practice-and-preventive-controls-foreign-supplier</a>
12	12-11	<b>Evaluating Supplier Regulatory Compliance Performance: FDA Compliance Data Dashboard:</b> <a href="https://datadashboard.fda.gov/ora/index.htm">https://datadashboard.fda.gov/ora/index.htm</a>
12	12-14 (top slide)	<b>FDA Temporary Policy Regarding PC Supplier Verification onsite Audit Requirements during COVID:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/temporary-policy-regarding-preventive-controls-and-fsvp-food-supplier-verification-onsite-audit">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/temporary-policy-regarding-preventive-controls-and-fsvp-food-supplier-verification-onsite-audit</a>

Chapter	V1.2 Instructor Manual Pg. #	Weblink
12	As needed	<b>FDA Firm/Supplier Evaluation Resources: FDA Draft Hazard Guide Chapter 15: Supply-Chain Program for Human Food Products:</b> <a href="https://www.fda.gov/media/110443/download">https://www.fda.gov/media/110443/download</a>
15	As needed	<p><b>FSPCA Recall Plan Template</b> <a href="https://www.ifsh.iit.edu/fspca/fspca-materials">https://www.ifsh.iit.edu/fspca/fspca-materials</a></p> <p><b>Hazard Analysis and Risk-Based Preventive Controls for Human Food: Guidance for Industry – Chapter 14: Recall Plan</b> <a href="https://www.fda.gov/media/131287/download">https://www.fda.gov/media/131287/download</a></p> <p><b>Initiation of Voluntary Recalls Under 21 CFR Part 7, Subpart C Guidance for Industry and FDA Staff:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/initiation-voluntary-recalls-under-21-cfr-part-7-subpart-c">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/initiation-voluntary-recalls-under-21-cfr-part-7-subpart-c</a></p> <p><b>Product Recalls, Including Removals and Corrections Guidance for Industry:</b> <a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/product-recalls-including-removals-and-corrections">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/product-recalls-including-removals-and-corrections</a></p> <p><b>FDA's Recall Data Dashboard:</b> <a href="https://datadashboard.fda.gov/ora/cd/recalls.htm">https://datadashboard.fda.gov/ora/cd/recalls.htm</a></p>
15	15-6	<b>FDA Recall Coordinators:</b> <a href="https://www.fda.gov/safety/industry-guidance-recalls/ora-recall-coordinators">https://www.fda.gov/safety/industry-guidance-recalls/ora-recall-coordinators</a>

### ADDITIONAL RESOURCES

- **FSMA Rules and Guidance:** <https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-rules-guidance-industry#guidance>
- **FDA Regulation Pocket Books:** <https://www.gmppublications.com/ProduceGMPs.html>
- **FDA PCHF Small Entity Compliance Guide:** <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-what-you-need-know-about-current-good-manufacturing-practice-hazard>
- **FDA Guidance for Industry: Determination of Status as a Qualified Facility:**  
<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-determination-status-qualified-facility>
- **FDA PCHF Inspection Compliance Program 7303.040:**  
<https://www.fda.gov/media/131744/download>
- **FDA Compliance Data Dashboard – Inspections (including top 10 citations), Compliance Actions, Recalls, Imports Summary, Import Refusals, Import Entries:**  
<https://datadashboard.fda.gov/ora/index.htm>
- **WHO REGULATES EGGS (FDA vs USDA)** <https://www.registrarcorp.com/resources/fda-usda-food-regulations/>



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## HUMAN FOOD LEAD INSTRUCTOR TRAINING HELPFUL WEBSITE LINKS

---

### FSPCA LEAD INSTRUCTOR RESOURCES

- **PCHF Participant Course Advertising Requirements (Form 0028):** [https://www.ifsh.iit.edu/sites/ifsh/files/departments/fspca/pdfs/FSPCA\\_FORM\\_0028\\_Advertising-Requirements\\_HF\\_20220812.pdf](https://www.ifsh.iit.edu/sites/ifsh/files/departments/fspca/pdfs/FSPCA_FORM_0028_Advertising-Requirements_HF_20220812.pdf)
- **Instructor Resource Portal (IFPTI):** <https://ifpti.absorbtraining.com/#/login>
- **FSPCA Community:** [https://fspca.force.com/FSPCA/s/?language=en\\_US](https://fspca.force.com/FSPCA/s/?language=en_US)