

*** Online Food Safety Modernization Act (FSMA) Courses ***

Preventive Controls for Human Food

August 30 – December 15, 2017

Full Semester Course

FSC 890, Section 731

3 credits

Overview of FSMA.

Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food:

Background and Legal Authority.

Covered Facilities:

Definition of Farm and Exemptions.

Updated Current Good Manufacturing Practices.

Food Safety Plan:

Hazard Analysis; Preventive Controls; Supply-Chain Program; Recall Plan; Procedures for Monitoring; Corrective Actions Procedures; Verification Procedures; and Reanalysis of Food Safety Plan.

Modified Requirements that Apply to a

Qualified Facility:

Overview; Procedures; Records; and Withdrawal of a Qualified Facility Exemption.

Record Keeping Requirements:

General Requirements; Requirements Applying to the Food Safety Plan; Retention; and Public Disclosure.

Compliance Dates.

Course Review,

Final Exam

For further information contact:
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Produce Safety

August 29 - October 12, 2018

7 Weeks Short Course

FSC 890, Section 732

2 credits

Overview of FSMA.

(Skip if completed in previous course.)

Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human

Consumption:

Background; Legal Authority; and Qualitative Assessment of Risk.

Covered Facilities:

Definitions and Exemptions.

Standards for Produce Safety:

Agricultural Water; Biological Soil Amendments of Animal Origin; Worker Health and Hygiene; Equipment, Tools, Buildings, and Sanitation; Domesticated and Wild Animals; Growing, Harvesting, Packing, and Holding Activities; and Sprouts Requirements.

Variances:

Requests; Process; and Types of Variances.

Withdrawal of a Qualified Facility

Exemption:

Circumstances; Informal Hearing; and Reinstatement.

Compliance and Enforcement.

Course Review

Final Exam

**MICHIGAN STATE
UNIVERSITY**

**INSTITUTE FOR
FOOD LAWS & REGULATIONS**

Foreign Verification Supplier Program

May 15 – June 30, 2017

7 Weeks Short Course

FSC 890, Section 733

2 credits

Overview of FSMA.

(Skip if completed in previous course.)

Foreign Supplier Verification Programs for Importers of Food for Humans and Animals:

Background; Purpose and Scope; and Legal Authority.

Who Must Comply?

Definitions, Applicability, and Exemptions.

Food Safety Plan:

Hazard Analysis; Evaluation for Foreign Supplier Approval and Verification; and Foreign Supplier Verification Activities.

Corrective Actions and Investigations:

Overview; Investigation; and Corrective Actions.

Importer Identification at Entry.

Recording Keeping Requirements:

General Requirements; Availability; Retention; and Public Disclosure.

Dietary Supplements.

Very Small Importers and Food from Certain Small Suppliers:

Modified Requirements; Eligibility; and Concerns.

Countries with Comparable or Equivalent Safety Systems.

Compliance Dates:

Effective Date and Compliance Date.

Course Review

Final Exam

NEW Three (3) Online Courses

The Food Safety Modernization Act “FSMA” Major Rules

Introduction:

Three (3) Food Safety Modernization Act (“FSMA”) courses are offered. Each course is based on a specific FSMA Final Rule. The courses will run every other year. The courses are presented completely online, using MSU’s Desire2Learn (“D2L”) course management system. These courses may be taken for graduate college credit under FSC 890, Sections 731, 732, and 733.

The lead Instructor for the courses is Melissa Card. In addition, Mary Anne Verleger will be the course manager and available to help with any concerns regarding these courses.

Course Objectives:

The objectives of these courses are to familiarize the students with the history, development, workings, and application of the Food Safety Modernization Act through three major administrative rules. The Food Safety Modernization Act, the most sweeping reform of food safety laws in more than 70 years, was signed into law by President Obama on January 4, 2011. It aims to ensure that the food supply in the United States is safe by shifting the focus from responding to contamination to preventing contamination. These courses provide food industry and regulatory professionals with a legal perspective on the FDA FSMA Rules and are not Preventive Controls Qualified Individual (PCQI) certified training courses. Topics to be covered include the history, law, policy, and legal application of the FSMA Rules. The goal of these courses is to equip students with the knowledge and skills to: (1) analyze current and future FDA guidance documents; (2) better predict legal risks associated with food law litigation; and (3) evaluate the limitations of FDA’s authority under FSMA.

Course Design:

These courses are taught in a series of sections or “Modules”. Each Module lasts one week. A new module will be uploaded each week. Students will have one week to read the materials and complete the assignments. Once uploaded, the Modules will remain Online throughout the duration of the course so students can always go back and access the lessons and materials.

Instructional Materials:

Final Rules
Guidance Documents (if available/applicable)
Journal Articles
Guest Speakers

MSU LIFELONG EDUCATION PROGRAM

TUITION RATES

Credits (Tuition is assessed on a per credit-hour basis)	In-State Resident (Michigan Resident)	Non-Michigan Resident (Out-State and International)
2016-17 Fall, Spring, Summer Semesters FS16, SS17, US17	2016-17*	2016-17*
1 Credit	\$ 698.50	\$ 895.25

For students already enrolled in a MSU undergraduate or graduate degree program at Michigan State University the particular [tuition rate and fees](#) for that program will apply.

Veterans pay the same rate as domestic or Michigan residents.

Students who are not enrolled in a degree program at Michigan State University join our courses through the [MSU Lifelong Education Program](#).

MSU Lifelong Education Program students are not assessed the International Student Fee and are not assessed Student Taxes.

International Student Health Insurance Fee: **International students** living **within** the United States are required to maintain a certain level of health insurance. All **international students** are assessed an international student health insurance fee. **International students** taking courses online who live **outside** the United States may request an automatic waiver of the international student health insurance fee without proof of health insurance from Elaine Smith smit2153@ctrl.msu.edu or Laurie Schlenke schlenke@ctrl.msu.edu. International students living **within** the United States may request a waiver of the health insurance fee through the waiver system under their [STUINFO](#) account at <https://stuinfo.msu.edu> under the “Other” tab “Insurance Waiver” by submitting their health insurance policy by the required date providing it meets the requisite minimum coverage itemized at: <https://www.hr.msu.edu/benefits/studenthealth/IntlStudentWaiverReq.htm>. The waiver will show under “Account Detail” in [STUINFO](#).

*Tuition rates FS17, SS18, US18 expected to be \$726.50 in-state/\$931.00 out-state per credit.