UNPA ONSITE TRAININGS

Personal, customizable training for your staff, in your facility.

Onsite trainings can save time, money and travel costs, plus they allow you to discuss proprietary products and processes with your staff and trusted suppliers in confidence as you develop policies and procedures to ensure regulatory compliance.

Many of these onsite-training courses, especially the overview courses, can be combined during a single visit by UNPA staff. For complete training session descriptions, including fees and who should attend each session, visit unpa.com/about/education-training.

FSMA Executive Overview
This overview will introduce your team to the Food Safety Modernization Act (FSMA). Topics include Preventive Controls Qualified Individual (PCQI), Foreign Supplier Verification Programs (FSVP), the new food current Good Manufacturing Practices, requirements for a Food Safety Plan, responsibilities of ownership, management and staff and much more. (1-2 hours or as needed) UNPA FSMA-EO

FSMA: Preventive Controls for Human Food, including Preventive Controls Qualified Individual (PCQI)
UNPA’s PCQI training is the “standardized curriculum” referred to in the U.S. regulations and includes examples and teaching models specific to the dietary supplement industry. Most food companies and all dietary ingredient companies need this training. (2.5 days) UNPA FSMA-PCQI

FSMA: Foreign Supplier Verification Programs (FSVP)
If you import ingredients, you need to comply with FSVP. This comprehensive training will help you do that. UNPA’s Foreign Supplier Verification Programs (FSVP) training is based on the training curriculum created by FSPCA. See website for details on who must comply. (2 days) UNPA FSMA-FSVP

Introduction to 21 CFR Part 111 (GMPs)
This training is an introduction to the concepts and expectations of Good Manufacturing Practices (GMPs) in 21 CFR Part 111. Topics include the general requirements, resources to help understand the elements of and what to expect during an FDA inspection, plus much more. (1-2 hours or as needed) UNPA GMP-INTRO

Advanced 21 CFR Part 111 (GMPs)
This training is a comprehensive, in-depth course designed to help companies fully understand their responsibilities under the regulations and to help them be prepared for their next FDA inspection. This course may help meet the requirements of 21 CFR Part 111.12 for qualified employees within a dietary supplement firm. This course includes the FSMA 21 CFR Part 117 requirement for training in the principles for food hygiene and food safety, plus employee health and hygiene. (2 days) UNPA GMP-ADV

Inspection Documents Review
Do you have questions regarding compliance with dietary supplement regulations related to specific “written procedures” or record-keeping requirements that are part of an FDA facilities inspection? UNPA can review your documents and provide suggestions and areas of improvement. (1 hour or as needed) UNPA GMP-DOCS

Facilities Walkthrough
During a “walkthrough” of your facility, UNPA will strive to provide suggestions regarding areas of improvement in all aspects of your manufacturing process as they relate to compliance with all applicable U.S. regulations. (1-2 hours or as needed) UNPA GMP-WALK

Mock Facilities Inspection
UNPA will conduct an FDA-style audit of your facility—using the same techniques used by FDA investigators—that includes a review of two products. Evaluations include the facility, employee practices, quality system, manufacturing operations, documentation and a full product review. Included is a summary of potential areas for improvement. (2-3 days) UNPA GMP-MOCK

For more information, visit unpa.com/about/education-training

Former FDA investigator and UNPA VP of Global Regulatory & Compliance Larisa Pavlick serves as lead instructor for UNPA trainings.