

FSMA FSPCA 2.5 Day Workshop for PCQI

April 26-28, 2017

Reno, NV

FSMA FSPCA Preventive Controls for Human Food Workshop for Preventive Controls Qualified Individual

The *Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food* regulation (referred to as the *Preventive Controls for Human Food* regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “**Preventive Controls Qualified Individual**” (PCQI) who has “successfully completed training in the development and application of risk-based preventive controls”. This course, developed by the FSPCA, is the standardized curriculum recognized by the FDA, and successfully completing this course meets the requirements for a PCQI.

An outline of the FSPCA curriculum for *Hazard Analysis and Preventive Controls for Human Food* is described in the agenda as follows:

Course Agenda

- Chapter 1: Introduction to Course
- Chapter 2: Food Safety Plan Overview
- Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
- Chapter 4: Biological Food Safety Hazards
- Chapter 5: Chemical, Physical, and Economically Motivated Food Safety Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety Plan
- Chapter 7: Resources for Food Safety Plans
- Chapter 8: Hazard Analysis and Preventive Controls Determination
- Chapter 9: Process Preventive Controls
- Chapter 10: Food Allergen Preventive Controls
- Chapter 11: Sanitation Preventive Controls
- Chapter 12: Supply-Chain Preventive Controls
- Chapter 13: Verification and Validation Procedures
- Chapter 14: Record-keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview – GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food

Included with registration:

- 2.5-day Workshop presented by Nancy Scharlach, Lead Instructor (certificate #7323330) for the FSPCA Preventive Controls for Human Food Course
- FSPCA Participant Manual
- FSPCA Exercise Book
- FSPCA Preventive Controls Qualified Individual certificate issued by AFDO
- Refreshments