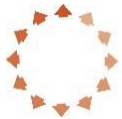


Compliance with the Food Safety Modernization Act (FSMA) is here!

NEVADA
Industry ExcellenceSOTERIAN SYSTEMS
Food Safety Management from Farm to TableFDA FOOD SAFETY
MODERNIZATION ACT

FSMA PCQI WORKSHOP IN RENO – APRIL 26-28, 2017

NVIE has partnered with Soterian Systems and the Food Safety Preventive Controls Alliance (FSPCA) to provide a "Preventive Controls Qualified Individual" (PCQI) workshop. This course, developed by FSPCA, is the "standardized curriculum" recognized by FDA; successfully completing this course meets the requirements for a "preventive controls qualified individual."

WHO SHOULD ATTEND THIS WORKSHOP?

- Food Industry Senior Management
- GFSI Leads (SQFP)
- Operation and Production Managers
- Quality Assurance Managers and Supervisors
- HACCP Coordinators
- Supply Chain Management Personnel
- Purchasing Managers
- Auditors
- Food Plant and Facility Managers
- Risk Management Managers

Date and Times:

April 26-27 at 8:00 am – 5:00 pm

April 28 at 8:00 am – 12:00 pm

Where:

UNR Redfield Campus
18600 Wedge Parkway, Bldg. A
Reno, NV 89511
Room 227

Cost: \$895 per person

Includes: Refreshments, training materials, and PCQI Certificate upon course completion

Registration and Information:

Contact your NVIE Project
Manager *or*
info@nevadaie.com

www.nevadaie.com

EV #000237

Customized workshops are available to employers wanting to train groups of employees.

Providing Nevada industries with the resources for higher performance.

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1-800-637-4634 ► www.NevadaIE.com

The Industrial Extension Program of the Nevada System of Higher Education