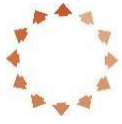


Compliance with the Food Safety Modernization Act (FSMA) is here!



FSMA PCQI WORKSHOP IN LAS VEGAS MAY 31-JUNE 1-2, 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."

Nancy Scharlach, Lead Instructor (certificate #7323330)

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:

May 31, June 1, 8:00 am – 5:00 pm

June 2, 8:00 am – 12:00 pm

Where:

UNR Cooperative Extension
(UNCE)

8050 Paradise Road
Las Vegas, NV 89123

Cost: \$895 per person

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

Contact your NVIE Project
Manager for more info

Or email info@nevadaie.com

EV #000242

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

REGISTER ONLINE:

<https://www.eventbrite.com/e/25-day-fsma-fspca-pcqi-workshop-las-vegas-tickets-32961436544>

Providing Nevada industries with the resources for higher performance.

