

FSMA Is Coming! Are You Prepared?



On January 4, 2011, American legislators passed the Food Safety Modernization Act (FSMA), one of the most comprehensive and important regulations to reform food safety laws in over 70 years. This act will change how the food industry thinks (both domestically as well as internationally) since it allows the Food and Drug Administration (FDA) to regulate the way foods are grown, harvested and manufactured and shifts our focus from a “responsive” approach to contamination to preventing it.

The key aspects of FSMA focus on the following areas: (1) Implementation of a written Hazard Analysis and Risk based Preventive Control Plan (HARPC) by a Preventive Control Qualified Individual (PCQI); (2) Mandatory Produce Safety Standards; (3) Addressing radiological hazards and (4) preventing intentional contamination. In addition to changing the way the food industry thinks, this act also grants the FDA enhanced regulatory oversight; i.e. mandatory recalls; increased inspections, widespread record access and additional testing by accredited laboratories.

TUV USA, along with its strategic partners, is now offering PCQI Training Seminars. This 2.5-day course will help you gain a better insight into the rules and regulations surrounding the Food Safety Modernization Act and covers topics such as: How to create a Hazardous Analysis and Risk-Based Preventive Control Plan (HARPC); Developing preventive risk programs associated with good manufacturing practices; Sanitation, environmental monitoring, allergens, verification and validation programs; Record keeping and so much more. It will guide you through the process of becoming a certified Preventive Control Qualified Individual.

Who should attend?

- Individuals who are associated with the growing, harvesting or manufacturing of foods
- Quality Assurance Managers
- Supply Chain Managers
- Food Safety Managers
- Auditors
- Consultants



Course Information

Course Overview:

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".

This 2.5-day course, developed by FSPCA, is the "standardized curriculum" recognized by FDA; and is designed and developed to help participants meet these PCQI requirements and achieve compliance. Upon successful completion of this course (and exam), all participants will receive an authorized FSPCA "Preventive Controls Qualified Individual" certificate issued by FSPCA.

If you would like further information, feel free to send us an email. academy-us@tuv-nord.com

Are you interested?

Please send us your response by fax or email.

We are looking forward to hearing from you.

- Yes, I am interested in TUV USA's FSMA Preventative Controls for Human Foods Course**
- Yes, I am interested in Food Safety Certification. Please contact me.**

Name _____

Title _____

Company _____

Phone _____

Fax _____

Food Division Services

Overview:

Within the international TUV NORD Group, TUV USA was created to respond to numerous requests from customers needing accurate information and a reliable external resource for regulatory and certification assistance. With worldwide locations, TUV NORD is one of the more experienced companies in the management of assessing and certifying management systems and regulatory inspection activities in the U.S. All Auditors are industry certified and have more than 15 years of industry knowledge and auditing experience.

We provide a higher level of services so you can meet the increasing demands for food safety and quality certifications from your customer and the food industry. We also offer vendor assessment audits and quality program implementation service for both you and your suppliers.

Standards

- BRC Certification
- SQF Certification
- FSSC 22000 Certification
- HACCP Certification
- IFS Certification
- ISO 22000 Certification
- Agriculture and Organic Certifications
- Social & sustainability Certifications

Street Address _____

City _____

State, Zip Code _____

E-mail _____

TUV USA Inc.

215 Main St
Salem, NH 03079
Tel.: 603-870-8023
Fax: 603-870-8026
academy-us@tuv-nord.com
www.tuv-usa.com