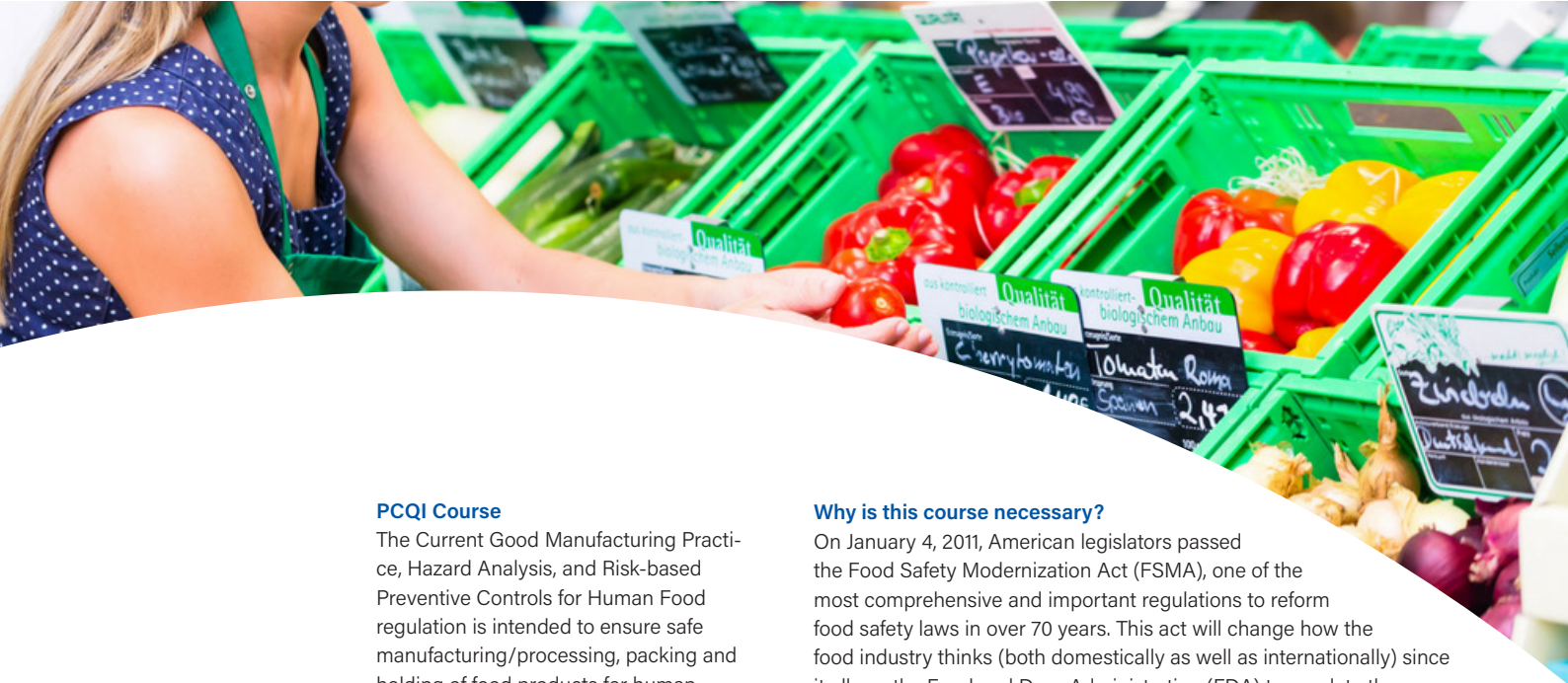


FSMA Is Coming! Are You Prepared?



PCQI Course

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based 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).

\$750.00 per person

This 2.5 day course includes all materials and certificate. A light breakfast each morning and a light lunch are provided each full day.

Course Discounts Offered

- 10% Early Bird discount when registered 30 days prior to the class
- 10% Group Rate (3 or more participants)
- 15% Combination Early Bird/Group Rate (3 or more participants)

[Click here for Class Schedule](#)

Why is this course necessary?

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

TUV USA FOOD DIVISION

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
- GlobalGAP Certification
- FSSC 22000 Certification
- HACCP Certification
- IFS Certification
- ISO 22000 Certification
- Agriculture and Organic Certifications
- Social & Sustainability Certifications

Visit our Food Safety Website <https://www.tuv-nord.com/us/en/food-safety/>

TUV USA ACADEMY

We offer training for the Food Safety Professional including Food Safety Awareness classes, PCQI training, Auditor training for all GFSI schemes and other Quality Management classes. Please contact the Academy at www.tuv-nord.com/us/en/academy/

Are you interested in joining a class?

Please send us your response by [clicking here](#) or send an email to academy-us@tuv-nord.com.

We are looking forward to hearing from you.

FSPCA Preventive Controls for Human Food Course Agenda

Day 1

Introduction to Course and Preventive Controls

Food Safety Plan Overview

Good Manufacturing Practices and Other Prerequisites Programs

Biological Food Safety Hazards

Chemical, Physical and Economically Motivated Food Safety Hazards

Preliminary Steps in Developing a Food Safety Plan

Resources for Preparing Food Safety Plans

Day 2

Review and Questions

Hazard Analysis and Preventive Controls Determination

Process Preventive Controls

Food Allergen Preventive Controls

Sanitation Preventive Controls

Supply-chain Preventive Controls

Day 3

Review and Questions

Verification and Validation Procedures

Record-keeping Procedures

Recall Plan

Regulation Overview -

cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

Wrap Up

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