

FSPCA Preventative Controls Human Food Training Course

May 2, 3, and 4, 2017

Preventive Controls Qualified Individual (PCQI)

Overview

The Food Safety Modernization Act (FSMA) is the first major update of federal food safety laws since 1938. FSMA gives the Food and Drug Administration (FDA) broad new powers to prevent food safety problems, detect and respond to food safety issues, and improve the safety of imported foods. All food facilities must establish and implement a Food Safety Plan that includes an analysis of hazards and risk-based preventive controls.

A Preventive Controls Qualified Individual (PCQI) is required to prepare and oversee the implementation of the facility's Food Safety Plan in compliance with FSMA requirements.



Key Course Topics

- Developing a Food Safety Plan
- Hazard Analysis and Preventive Controls
- Verification and Validation Procedures
- Corrective Action (Recall Plan)
- Record Keeping Procedures

This course is recognized by the FDA as meeting the requirements to become a Preventive Controls Qualified Individual (PCQI). Individuals successfully completing this training will receive a certificate from the Food Safety Preventive Controls Alliance (FSPCA).

Curriculum - This 20-hour training course will be held over 2.5 days.

- *Introduction to Course and Preventive Controls*
- *Food Safety Plan Overview*
- *Good Manufacturing Practices and Other Prerequisite 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*
- *Hazard Analysis and Preventive Controls Determination*
- *Process Preventive Controls*
- *Food Allergen Preventive Controls*
- *Sanitation Preventive Controls*
- *Supply Chain Preventive Controls*
- *Verification and Validation Procedures*
- *Record Keeping Procedures*
- *Recall Plan*
- *Regulation Overview*

Cost & Registration

In partnership with the Michigan Department of Agriculture & Rural Development, NMC's Training Services/Michigan Manufacturing Technology Center-Northern Lower is able to offer this important required training for **\$200 per person**, including course materials and meals. **This reduced rate is for a limited time. Companies are allowed a maximum of three people per session at this cost.**

Training will be held in Traverse City. For additional details and to register, go to <https://goo.gl/forms/2dv7Qyhx3n2JFg8E2>

Registration Deadline: April 18, 2017. Class size is limited to the first 24 registrants.

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