

# Preventive Controls Qualified Individual (PCQI)

This course is designed for key individuals with Food Safety Roles in any company producing food for sale in the United States. FDA requires all regulated facilities to have a PCQI individual write and oversee certain aspects of the firm's written food safety plan. Follows FDA approved FSPCA Preventive Controls for Human Foods curriculum.

PCQI by FSPCA  
Preventive Controls  
Lead Instructor.

There is more to complying with Preventive Controls than just renaming your HACCP plan. Class covers modernized GMP's, Risk Evaluation, documentation and recordkeeping rules, recall, and regulations.

## Main Topics

- ◆ Food Safety Plan – FDA expectations
- ◆ Hazard Analysis & Preventive Controls Risk Assessment
- ◆ Process Preventive Controls
- ◆ Allergen Preventive Controls
- ◆ Sanitation Preventive Controls
- ◆ Supply Chain Program
- ◆ Record keeping requirements
- ◆ Recall plan
- ◆ FDA's FSMA Preventive Controls

Instructor: Anne Barker-Smith, MS, specialist in preventive controls for human foods, GMP's, SSOP's, HACCP, COOL, NLEA, Labeling, Adulteration and Misbranding Laws, in compliance with GFSI (SQF) and FSMA.

Duration : 20 hours (18 chapters divided in 6 modules)

Language: English.

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Available on the premises or online  
(Interactive classes via WebEx)