

PREVENTIVE CONTROLS FOR HUMAN FOODS



New Food Safety Modernization Act (FSMA) regulations require that certain food safety related activities, such as the management of food safety plans, must be completed by a "preventive controls qualified individual" (PCQI) who has "successfully completed training in the development and application of risk-based preventive controls".

This course developed by the FSPCA is the "standardized curriculum" recognized by FDA and fulfills the FSMA requirement for a PCQI (Preventive Controls Qualified Individual).



Participants will receive an official FSPCA Preventive Controls Qualified Individual certificate after the class.



TRAINING RESOURCE CENTER

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.

"An ounce of prevention is worth a pound of cure ."

- Benjamin Franklin

Brief Class Outline

- Biological Food Safety Hazards
- Chemical, Physical, and Economically Motivated Food Safety Hazards
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply Chain Preventive Controls
- Verification and Validation Procedures
- Recall Plan
- Regulation Overview—cGMP and Hazard Analysis and Risk Based

Contact Us

Phone: 559.688.3130

Email: trainingcenter@cos.edu

Website: www.cos.edu/trainingcenter