



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE



FOOD SAFETY PREVENTIVE CONTROL FOR HUMAN FOODS-PCQI TRAINING- [REGISTER HERE](#)

This training will address the new FSMA regulation, which requires every covered processing facility to have one trained person as a Qualified Individual to implement and maintain a Food Safety Plan.

Why become a PCQI?

Under the regulation certain task must be performed by a PCQI, including

- Preparation of a Food Safety Plan
- Validation of Preventive Control
- Record Review
- Reanalysis of the Food Safety Plan

Why is a Food Safety Plan Necessary?

The Food Safety Plan is the primary document that guides the Preventive Control Food Safety System. The Food Safety Plan uses a system approach to identify hazards that require preventive control to prevent food borne illness or injury.

Who should attend the PCQI Training?

Operators of facility covered by the preventive controls requirements in 21CFR 117 are those that manufacture, process, pack or hold human food. In general, facility required to register with the FDA under current regulations are covered. This applies to both domestic and foreign food processors exporting food covered by 21CFR 117 to the US.

Farms and retail food establishments are not covered in this course.

To Register:

[Click here](#), or visit our [event page](#) for more information.

2.5 DAY COURSE

November 13, 2017 9am – 5pm

November 14, 2017 9am – 5pm

November 15, 2017 9am – 1pm

COST \$450

**Includes course materials,
certificate, lunch, and
refreshments**

Instructors:

Suzette Edwards:

Certification Manager at QCS.
Over 10 years of experience
working in food regulations.
Degrees in Food Science and
Technology, and Microbiology from
Oregon State University.

David E. Gombas, Ph.D.

David recently retired as Senior
Vice President Food Safety and
Technology for United Fresh
Produce Association. In that
position, he provided food safety,
microbiology, regulatory and public
policy assistance for the fresh and
fresh-cut produce industry. David
was coordinator of the Produce
GAPs Harmonization Initiative and
the US National Technical Working
Group for GLOBALG.A.P, and
served on the National Advisory
Committee on Microbiological
Criteria for Foods (NACMCF).
David received his Bachelor of
Science degree in Food Science
from Rutgers University, his
Master's degree from
Massachusetts Institute of
Technology, and his Ph.D. in Food
Microbiology from University of
Massachusetts.

Certificate Issued by



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Location:

Santa Fe College CIED
530 W. University Ave., Gainesville FL
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