

Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls for Human Food



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The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the *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” 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; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual”.

The “preventive controls qualified individual (PCQI) and qualified auditor can be an individual who has successfully completed a class equivalent in a curriculum recognized by the FDA or have requisite job experience”
21 CFR 117.180 and
507.53

TARGET AUDIENCE

- Potential Preventive Control “Qualified Individual”
- Facilities that manufacture, process, pack, or hold human food (21 CFR Part 117)
- Facilities required to register with FDA under Sec. 415 of the FD&C Act.
- Personnel responsible for the implementation/maintenance of FSMA
- Consultants
- Third Party Auditors

For course information and registration, please see www.haccpcg.com/news-and-events

Course Instructors:

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