

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



Dates: May 9-11, 2017 (course #1)
May 16-18, (course #2)
Chicago, Illinois
FDA Chicago District Office (16th Floor, Training Room)
550 West Jackson Blvd., South, Chicago, IL 60661

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” (PCQI)
- 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; regulators
- Third Party Auditors

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

Course Instructors:

W Lynn Hodges, HACCP Consulting Group LLC

(May 9-11) Robert Galbraith, Vice-President, HACCP Consulting Group, LLC

(May 16-18) John Miller, Vice President, HACCP Consulting Group, LLC