

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



Date: April 11-13, 2017 (course #1)  
April 25-27, 2017 (course #2)  
Detroit, Michigan  
FDA Detroit District Office  
300 River Place, Suite 5900, Detroit, MI 48207

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

- 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](http://www.haccpcg.com/news-and-events)

**Course Instructors:**

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April 11-13) **Dr. Dan LaFontaine**, DVM, Vice President, HACCP Consulting Group, LLC

April 25-27, **John Miller**, Vice President, HACCP Consulting Group, LLC