

COURSE DESCRIPTION

This course, developed by 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".

FACE TO FACE: 2,5 days

VILT: 20 hours

PRIOR KNOWLEDGE

Before staring this course, learners are required to have prior knowledge of GMPs and HACCP, or experience with food safety systems is recommended.

AUDIENCE

This course is aimed at those seeking to meet the training requirements for the PCQI, including: Directors/ VPs for food safety, Maintenance managers, Production supervisors, Production leads, Sanitation supervisors, Plant managers, Quality assurance coordinators and managers, Safety managers, Training supervisors, Lead technicians, Packaging supervisors and managers, Regulatory personnel.

COURSE CONTENT

- Food regulation overview
- Food safety plan overview
- Good manufacturing practices(GMPs) and other PRPs
- Biological food safety hazards
- Chemical, physical and economically motivated food safety hazards
- Preliminary steps in developing a food safety plan
- Resources for food safety plans
- Hazard analysis and preventive controls determination

- Process preventive controls
- Food allergen preventive controls
- Sanitation preventive controls
- Supply-chain preventive controls
- Verification and validation procedures
- Record keeping procedures
- Recall plan
- FSPCA regulation overview

COURSE CERTIFICATION



Learners will need to attend the complete course, participate actively in class discussions, interactive group workshop exercises, individual learning activities and information sessions. Upon successful completion, learners will receive an official FSPCA PCQI certificate issued by the Association of Food and Drug Officials (AFDO).













