



THE FOOD SAFETY MODERNIZATION ACT (FSMA) / PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL (PCQI) TRAINING

What is FSMA?

FSMA is a food safety law signed into the US in 2011 to ensure that food supply is constantly kept safe, specifically it looks at preventing food contamination.

New FSMA regulations require that key personnel in charge of managing the Food Safety Plan at a company must be a "Preventive Control Qualified Individual." The Food Safety Preventive Controls Alliance (FSPCA) has partnered with the Food and Drug Administration (FDA) to develop course curriculum to meet these requirements. Companies have a specific amount of time to comply depending on their size.

BRC Global Standards, your source for training in food safety, now offers FSPCA-approved classroom training to be PCQI certified. The training course takes place on 25-27 April 2016 in Orlando, Florida.

TRAINING COURSE OVERVIEW

25-27 April 2016

DAY 1

8:30am - 5.00pm

1. Introduction to Course & Preventive Controls
2. Food Safety Plan Overview
3. Good Manufacturing Practices & Other Prerequisite Programs
4. Biological Food Safety Hazards
5. Chemical, Physical and Economically Motivated Food Safety Hazards
6. Preliminary Steps in Developing a Food Safety plan
7. Resources for Preparing Food Safety Plans

DAY 2

8:30am - 5:00pm

Review and Questions

8. Hazard Analysis & Preventive Controls Determination
9. Process Preventive Controls
10. Food Allergen Preventive Controls
11. Sanitation Preventive Controls
12. Supply-Chain Preventive Controls

DAY 3

8:30am - 12:00pm

Review and Questions

13. Verification & Validation Procedures
14. Record-Keeping Procedures
15. Recall Plan
16. Regulation Overview: cGMP, Hazard Analysis and Risk-based Preventive Controls for Human Food

HOW DO I BOOK THIS TRAINING COURSE?

To book your place please visit www.brctrainingacademy.com, alternatively call +44 (0) 20 7854 8984 or email training@brcglobalstandards.com

PLEASE CHECK OUR WEBSITE AT WWW.BRCTRAININGACADEMY.COM FOR FURTHER DATES TO BE ANNOUNCED SOON AND IN-HOUSE TRAINING OPPORTUNITIES.

BENEFITS

- Get certified as a Preventive Control Qualified Individual by FSPCA
- Learn how to develop a Hazard Analysis and Risk-Based Preventive Controls (HARPC) food safety plan
- Prepare for the new FSMA regulations
- Engage in an interactive classroom environment
- Learn best practices and review case study examples
- Receive an official FSPCA course book and certificate of completion

WHO SHOULD ATTEND?

Every site needs to have a qualified individual in charge of the food safety preventative controls system. It is highly recommended that at least one individual, responsible for the preventative controls per location should obtain training.

Additionally, personnel (corporate or food manufacturing site) responsible for supplier approval will also need to understand FSMA requirements for their supply chain.

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