



Food Safety Training Program

Preventive Controls for Human Food – PCQI

The final rule for “Preventive Controls for Human Food” which was released in September 2015 to support the implementation of the FDS Food Safety Modernization Act (FSMA) requires food manufacturers to implement written food safety plans.

The following course, entitled PCQI (Preventive Controls Qualified Individual) will go in depth with the requirements Hazard Analysis and Risk-Based Preventive Controls based food safety plan training. Participants will get familiar with all requirements of a Preventive Controls based food safety plan and how to design the plan.

In addition, best practices and examples will be presented and participants can apply the freshly gained knowledge during practical exercises which show how to achieve compliance to the requirements.

By the end of the training course, participants will be able to:

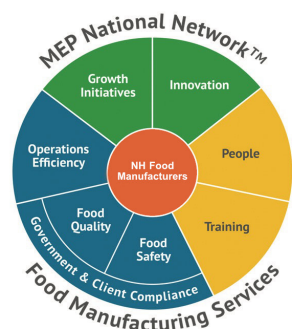
- Creating a Preventive Controls Food Safety Plan
- Validating preventive controls
- Reviewing records for implementation and effectiveness
- Reviewing corrective actions
- Performing required reanalysis

The class curricula is consistent with the curricula created by the FSCPA and will be delivered by a certified Lead FSCPA trainer. The participant will receive a certificate of successful completion for the PCQI course after passing a knowledge test and receive a certificate of successful completion directly from FSCPA. Those who receive the certificate from the FSCPA will also be on file with the FDA.

The course is designed for:

- Managers
- Owners
- Operators
- Quality Control Personnel
- Individuals overseeing food safety operations within small- to medium-sized food facilities that fall under the PCHF regulations.

Course Length – 20 Hours



NH MANUFACTURING
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Our Team

As part of a nationwide network of MEP centers in all 50 states linked together through the National Institute of Standards and Technology (NIST), NH MEP enables even the smallest firms in New Hampshire to have easy access to more than 1,400 manufacturing technical and business specialists, along with the latest technology and industry best practices.

ROI Impact

The New Hampshire MEP will assist your organization in a transformation from traditional to world-class manufacturer. Our experienced project managers will work with your team to identify conditions which may be impeding your ability to become more competitive and prosperous. We can assist in providing the resources to help you maximize your profit. In working side by side with your leadership, the MEP becomes a partner for success.

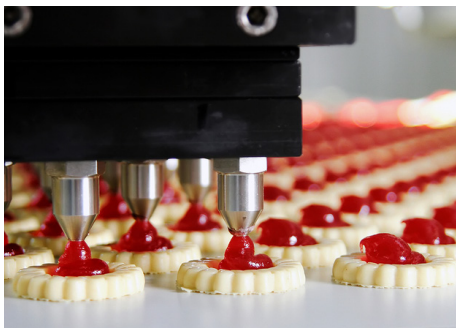
Integrally Involved

We provide affordable, innovative solutions to the problems encountered by today's manufacturing enterprise by facilitating interaction between industry, government and academia.

Included among our services are: Operational Excellence, Workforce Development, and Innovative Growth Solutions.

About the MEP Network

The New Hampshire Manufacturing Extension Partnership (NH MEP) is able to leverage a vast array of public and private resources and services that are available to every manufacturing enterprise in the state. The nationwide system of MEP centers is linked through the U.S. Department of Commerce - National Institute of Standards and Technology (NIST), with the common goal to strengthen the global competitiveness of U.S. manufacturers.



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