

Preventive Controls Qualified Individual Certification Class

The FDA's Food Safety Modernization Act requires each FDA registered, food facility to designate a Preventive Control Qualified Individual (PCQI). This individual is responsible for the development, oversight and management of the Food Safety Plan and required to have training and experience that exceeds existing HACCP based systems. This 1-day, online class is coupled with an online module to earn this PCQI Certification.



Cost: \$395
Format: Online
Live Webcast

A separate online module is required and is an additional cost.



Program Dates: November 17, 2020 - 8:00 am - 5:00 pm EDT (check-in 7:45 am)

Topics covered in this training include:

- Compliance requirements for the FSMA Preventive Controls for Human Foods Act
- Converting HACCP Plans to FSMA Food Safety Plans
- Understanding Preventive Controls and current Good Manufacturing Practices (cGMPs) for your facility
- Deeper understanding of food safety prerequisite programs (allergen, sanitation, supply chain, traceability/recall, environmental monitoring, training, etc.)

Instructors:

Wendy White,
Project Manager,
Food Safety & Quality
GA Tech GaMEP

Rodger Weyant,
Project Manager,
Quality
GA Tech GaMEP

Prerequisite: You must complete the FSPCA online module prior to this webcast.

Want to attend?

Visit our website to learn more and register:
<https://gamep.org/preventive-controls-cert/>