



## Preventative Control Qualified Individual Training (PCQI) for Food Safety

Virtual – 20 Hours

### Course Description

This PCQI (Preventative Control Qualified Individual) training provides participants with in-depth training of the requirements for the Hazard Analysis and Risk-Based Preventative Controls for food safety. Participants will learn how to create a Preventative Control based food safety plan and will be presented with opportunities to practice and apply elements of this plan. Participants will learn the skills necessary to ensure safe manufacturing, processing, packing, and holding of food products for human consumption within their manufacturing facilities. This training is delivered virtually for all employees, including Plant Managers, Operators, Quality Control Personnel, Food Safety Personnel, and upper-level management.

### Training Objective

Participants will learn how to develop a Preventative Control Food Safety Plan. This training will teach participants how to analyze their current Food Safety plans through identifying effective components and areas that require improvement.

This course material includes: Current Good Manufacturing Practices, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation). This training is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. Regulations require 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.

### Skill Attainment

- Create a Preventative Control Food Safety Plan
- Validate Preventative Controls
- Analyze records for implementation and effectiveness
- Perform re-analysis of the Food Safety Plan

Upon satisfactory completion of the required 20-hour training course and exercises, participants will receive an FSPCA Certificate of Training in recognition of having successfully completed the Food Safety Preventive Controls Alliance course by email from the organizations LMS (Learning Management System).

### Training/Pricing includes:

- 20-hours of virtual instruction by an FSPCA Lead Trainer (required to earn certificate)
- Exercise Workbook (exercises sent electronically to the student)
- FSPCA Certificate of Completion



## Accompanying additional educational documents

- Students must purchase:
  - Preventive Controls for Human Food Book v1.2. This manual can be purchased through Amazon: [https://www.amazon.com/s?k=fspca&ref=nb\\_sb\\_noss\\_2](https://www.amazon.com/s?k=fspca&ref=nb_sb_noss_2)
    - Note: An electronic copy of the book is available, but not recommended for virtual training.
- Computer Requirements:
  - Each participant must have their own computer
  - Dual screens recommended
  - No tablets or smart phones
  - Web camera with a microphone and speakers is required.
  - Make sure Internet Browser is updated to the latest version
    - Google Chrome recommended
  - OS Requirements:
    - For PC – Windows 7 recommended
    - For Mac – OSX 10.10 recommended
- Additional Software Required:
  - Participants will need access to Adobe Acrobat Reader DC during the training course
    - This program can be downloaded for free through the Adobe website – <https://get.adobe.com/reader/>
  - Updated version of Zoom must be installed