



Food Industry Consulting



# FSPCA Preventive Controls for Human Food ( PCQI Training )



Online Interactive Video Conference

## Course Description

This 2.5 day virtual course follows the standardized curriculum designed by the Food Safety Preventative Controls Alliance (FSPCA) in collaboration with the FDA. During this highly interactive video-conference style training, you will learn the new FDA requirements for application of hazard analysis and risk-based preventive controls. This course will meet the requirements for a "preventive controls qualified individual" or PCQI.

Practice exercises and training materials on how to build a FSMA compliant food safety plan and preventive control program are provided. Upon successful completion, you will receive an official FSPCA "Preventive Controls Qualified Individual" certificate issued by AFDO.

- **Learning Method :** Online Interactive Video Conference
- **System Requirements :** ● Internet connection ● Webcam ● Microphone ● Speakers

**Duration :** 21 Hours  
(2.5 Days)

**Exam :** Yes

**Certificate :** FSPCA "Preventive Controls Qualified Individual" Certificate issued by AFDO (Association of Food and Drug Officials)

**Standards :** FDA Standardized Curriculum to comply with the Food Safety Modernization Act (FSMA)



## What's Included

- Comprehensive electronic course manual, workbook & presentation slides
- Practice exercises and training materials on how to build a FSMA compliant food safety plan and preventive control program
- Fillable forms & sample food safety plans
- FSMA Food Safety Plan Schematic
- PCQI Certificate

## Course Details

**Section 1 :** Defines the contents of the Food Safety Plan, reviews foundational programs such as GMPs, provides information about specific hazards and discusses the underlying principles used in food safety preventive controls systems. As each principle is discussed, the class will progressively develop a Food Safety Plan for a model product produced by a fictional company.

**Section 2 :** Practical exercises that introduce the participants to the process of developing a Food Safety Plan, including identification of tools and implementation tasks.

**Section 3 :** Explains the FDA requirements of the Preventive Controls for Human Food regulation.

## FSPCA Lead Instructor

**Sonia Akbarzadeh**, M.Sc Eng. has been dedicated to the food industry for over twenty years, carrying out food safety implementation and training (GFSI schemes and HACCP). She has assessed, designed, and implemented food safety programs for over forty major food companies such as Yum! International Restaurants, Pepperidge Farms, Campbell Soup, Furlani's Food and Maple Leaf. She is dedicated to empowering food safety teams with the latest knowledge tutoring at all levels of expertise for continuous improvement.

## Teaching Assistant

**Bitra Saidi**, B.Sc Biotechnology is PCQI and HACCP certified. With over six years of experience in food safety training and implementation, she manages the live-virtual, in-class and on-site training. At FIC, her goal is to make advanced food safety programs accessible worldwide by providing a highly interactive training environment. She uses the latest method of virtual online training management to achieve a perfect learning experience for participants.

## What are the benefits of FIC's live-virtual PCQI training.

There's no need for travelling or staying in hotels to receive training. You can learn the FSMA requirements and attain the same PCQI certification that you would receive from in-class training from home or the office.

Our online learning platform is very simple and easy-to-use. It is also highly interactive and allows for instructor-lead discussions.

You will be able to interact with students from various parts of the world with different Food Safety backgrounds and experiences.

## What is a PCQI.

PCQI stands for a Preventive Controls Qualified Individual. A Preventive controls qualified individual “means a qualified individual who has successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system”

Under the Preventive Controls for Human Food rule, the PCQI must oversee or perform

- 1 ) Preparation of the Food Safety Plan
- 2 ) Validation of the preventive controls
- 3 ) Records review
- 4 ) Reanalysis of the Food Safety Plan and other activities as appropriate to the food

## Who needs to take this course

QA Directors and Managers

QA Supervisors

Operations Managers

SQF/BRC Practitioners and Auditors

## Course Agenda

### Day 1: Wednesday 8:30 AM – 5:00 PM EST

**8:30 AM**

- Introduction to the Online Learning Platform

**9:00 AM**

- Course Welcome and Introductions
- Introduction to Course & Preventive Controls
- Food Safety Plan Overview

**10:15 AM**

- Break

**10:30 AM**

- Good Manufacturing Practices & Other Prerequisite Programs
- Biological Food Safety Hazards

**12:00 PM**

- Break

**1:00 PM**

- Chemical, Physical and Economically Motivated Food Safety Hazards

**2:15 PM**

- Break

**2:30 PM**

- Preliminary Steps in Developing a Food Safety Plan
- Resources for Preparing Food Safety Plans

**4:30–5:00 PM**

- Quiz

## Course Agenda

### Day 2 : Thursday 9:00 AM – 5:00 PM EST

- 9:00 AM**
  - Review and Questions
  - Hazard Analysis and Preventive Controls Determination
- 10:15 AM**
  - Break
- 10:30 AM**
  - Process Preventive Controls
- 12:00 PM**
  - Break
- 1:00 PM**
  - Food Allergen Preventive Controls
- 2:15 PM**
  - Break
- 2:30 PM**
  - Sanitation Preventive Controls
  - Supply-Chain Preventive Controls
- 4:30–5:00 PM**
  - Quiz

### Day 3 : Friday 9:00 AM – 1:00 PM EST

- 9:00 AM**
  - Review and Questions
  - Verification and Validation Procedures
- 10:15 AM**
  - Break
- 10:30 AM**
  - Recordkeeping Procedures
  - Recall
- 11:00 AM**
  - Regulation Overview–cGMP, Hazard Analysis and Risk-Based Preventive Controls for Human Food
- 11:30 AM**
  - Break
- 12:00–1:00 PM**
  - Exam

## Training: Online, In Class & Private

- ◆ PCQI
- ◆ BRC Internal Auditor
- ◆ SQF Practitioner
- ◆ GMP & HACCP

## Implementations:

- ◆ HACCP
- ◆ BRC
- ◆ SQF
- ◆ FSMA

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