



# Preventive Controls Qualified Individual (PCQI) Workshop

**FSMA compliance requires a PCQI at your company.**

The Food Safety Modernization Act (FSMA) requires every food manufacturer to have a written food safety plan, and it is the responsibility of a Preventive Controls Qualified Individual (PCQI) to prepare the food safety plan.



## Who is your PCQI?

FDA recognizes the standardized curriculum used in this workshop for the training of PCQI, and the workshop will detail the requirements in a food safety plan. Each attendee will receive a certificate of participation at the completion of the workshop. Successful completion of the workshop will meet the requirements for a PCQI.

### Take-Aways

Upon successful completion of the workshop, you will be able to:

- Meet the FSMA requirement for a PCQI at your facility
- Write your food safety plan

### This is a two and one-half day workshop

A participant workbook and handouts are provided.

Participants will apply the information in breakout groups with model food safety plans, with the guidance of instructors. Taught by **Kathy Knutson, Ph.D.**



**September 13, 14, 15  
Neenah WI**

#### Location:

Bridgewood Resort  
1000 Cameron Way,  
Neenah, WI 54956  
920.720.8000

#### Cost:

- \$750 per person
- \$650 for second person from same company

Space is limited.

**REGISTER TODAY!**  
Go to: <http://bit.ly/PCQISep>  
to sign up.



**Contact:**  
**Peg Dorn**  
Manufacturing Specialist  
**920-850-6590**  
**dorn@wmp.org**



**Contact:**  
**Lindsey Sprangers**  
Manufacturing Specialist  
**920-277-4861**  
**trickey@wmp.org**

# Preventive Controls Qualified Individual (PCQI) Workshop



WISCONSIN MANUFACTURING  
EXTENSION PARTNERSHIP

## Day One, Tuesday, Sep. 13th

### 8:00 am to 5:30 pm

- 7:30 am Registration & Continental Breakfast
- Lunch Provided

**Chapter 1:** Introduction to Course and Preventive Controls

**Chapter 2:** Food Safety Plan Overview

**Chapter 3:** Good Manufacturing Practices and Other Prerequisite Programs

**Chapter 4:** Biological Food Safety Hazards

**Chapter 5:** Chemical, Physical, and Economically Motivated Food Safety Hazards

**Chapter 6:** Preliminary Steps in Developing a Food Safety Plan

**Chapter 7:** Resources for Preparing Food Safety Plans

**Chapter 8:** Hazard Analysis and Preventive Controls Determination

## Day Two, Wednesday, Sep. 14th

### 8:00 am to 3:30 pm

- Lunch provided

**Chapter 8:** Hazard Analysis and Preventive Controls Determination

**Chapter 9:** Process Preventive Controls

**Chapter 10:** Food Allergen Preventive Controls

**Chapter 11:** Sanitation Preventive Controls

**Chapter 12:** Supply Chain Preventive Controls

## Day Three, Wednesday, Sep. 14th

### 8:00 am to 1:00 pm

**Chapter 13:** Verification and Validation Procedures

**Chapter 14:** Record-keeping Procedures

**Chapter 15:** Recall Plan

**Chapter 16:** Regulation Overview-cGMP, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

## Kathy Knutson, Ph.D.

A microbiologist with 30+ years of experience specializing in food safety and quality assurance, Kathy Knutson, Ph.D. has worked within the industry, in academia and with the FDA. She currently helps food companies meet FSMA enforcement dates with written food safety plans. She also has experience with corrective action, documentation and continued compliance. A certified HACCP Manager, Kathy has significant real-world knowledge of food safety parameters.



## Who should attend?

- Company Owners
- Food Safety Directors
- Technical Directors
- Regulatory Affairs Directors
- Plant Operations Managers
- Quality Assurance Managers
- Quality Control Managers
- HACCP Managers
- QA/QC Supervisors
- Sanitation Managers
- Food Microbiologists

**Register today, go to:**

<http://bit.ly/PCQISep> to sign up to attend.



**Contact:** Peg Dorn, Manufacturing Specialist  
920.850.6590 or email: [dorn@wmp.org](mailto:dorn@wmp.org)



**Contact:** Lindsey Sprangers, Manufacturing Specialist  
920.277.4861 or email: [trickey@wmp.org](mailto:trickey@wmp.org)