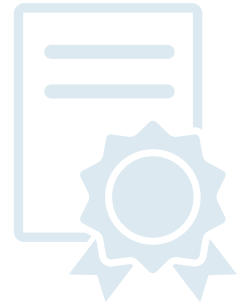




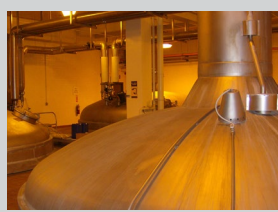
WISCONSIN MANUFACTURING
EXTENSION PARTNERSHIP

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@wmep.org



Contact:
Lindsey Sprangers
Manufacturing Specialist

920-277-4861
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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/PCQISept> to sign up to attend.



Contact: Peg Dorn, Manufacturing Specialist
920.850.6590 or email: dorn@wmep.org



Contact: Lindsey Sprangers, Manufacturing Specialist
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