



PCQI 2.0 | FSPCA Preventative Controls for Human Food

Specialized training for food safety that meets FDA requirements.

If your manufacturing team needs specialized training for implementing a Food Safety Plan, as well as other duties related to hazard analysis, tracking allergens, and detailed record-keeping, this course is essential. This workshop addresses the food safety management system Hazard Analysis and Critical Control Points, or HACCP, and connects it to vital food safety processes, or Preventative Controls.

This multi-day workshop fulfills the Food Safety Modernization Act's requirement for becoming a Preventive Controls Qualified Individual (PCQI) set by the Food and Drug Administration.

The Food Safety Preventative Controls Alliance provides the standardized curriculum approved by the FDA. Participants will receive a FSPCA Human Food Manual V2.0, a FSPCA PC Workbook V2.0, training materials, lunch, refreshments, and an FSPCA Certificate of Completion.

Who Should Attend?

- All Food Safety Program Participants
- Maintenance Managers
- Operations & Production Supervisors
- Continuous Improvement Managers
- Production Leads
- Sanitation Supervisors
- Plant Managers
- Quality Assurance Control Personnel & Managers
- Training Supervisors
- Lead Technicians
- Packaging Supervisors & Managers
- Directors / VPs

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Ensure your employees are operating off the most up-to-date human food safety knowledge, boost your efficiency, and create a culture of continuous improvement with **PCQI 2.0 | FSPCA Preventative Controls for Human Food**.

CONNECT WITH US

Manufacture Nevada
Info@ManufactureNevada.com
775.784.1935

Questions? Connect with one of our business advisors to learn more and register, and discover upcoming professional development opportunities for your team with Manufacture Nevada.