



PCQI Certification

FSPCA Preventive Controls for Human Food

UNR Redfield Campus, Reno
 2 & 1/2 day program, March 14-16, 2023

[Register Early for Discounts](#)

Tuesday - Thursday: March 14th & 15th (8AM-5PM) and March 16th (8AM-1PM)

Fulfills requirement for FSMA Preventive Controls Qualified Individual (PCQI)

The FDA Food Safety Modernization Act (FSMA) requires processors to have a trained resource person or "Preventive Controls Qualified Individual" (PCQI) who has completed a specialized training course such as the one developed by the Food Safety Preventive Controls Alliance (FSPCA) that is recognized by the FDA. This person will oversee the preparation and implementation of the food safety plan and other key tasks. (See 21CFR117.180 (c) (1))

Who Should Attend

Many companies have seen the benefits of sending multiple personnel from all levels and positions for this food safety training.

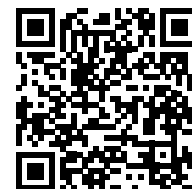
- Directors/VP's
- All Food Safety Program Participants
- Maintenance Managers
- Operations & Production Supervisors
- Continuous Improvement (C.I.) Managers
- Production Leads
- Sanitation Supervisors
- Plant Managers
- Quality Assurance
- Quality Control Personnel & Managers
- All Safety Personnel & Managers
- Training Supervisors
- Lead Technicians
- Packaging Supervisors & Managers
- All Regulatory Personnel

Location:

UNR Redfield Campus
 18600 Wedge Pkwy. Bldg. A, Reno, NV 89511

Registration:

[PCQI Certification Course \(5784E\)](#) \$699/person
 \$50 early registration discount through 2/22/23
 Discount an additional \$50 for 3 or more
 Full registration price of \$699 after 2/22/23



Registration includes: FSCPA Participant Manual, light breakfast, lunch, and beverages each day. The Certificate of Training is issued by FSPCA in association with the AFDO, IFPTI and IFSH.

NVIE Food Industry Services Project Managers:

Steven ZumMallen stevenzummallen@nvie.nevada.edu 702-895-4422
 Martin Potnick mpotnick@nvie.nevada.edu 775-339-1175