



PCQI 2.0 | FSPCA Preventive Controls for Human Food

Heightened Emphasis: Connection between HACCP & Preventive Controls

Tuesday, Wednesday & Thursday, October 28, 29 & 30, 2025
8:30 AM – 5:00 PM Each Day

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))

Version 2.0 of the curriculum integrates information from the FDA's recently issued Hazard Analysis and Risk-Based Preventive Controls for Human Food draft guidance including updates to the hazard analysis course chapter which now includes the use of the FDA's Appendix 1 – Known or Reasonably Foreseeable Hazards and updates to the allergen chapter which now includes sesame.

Fulfills requirement for FSMA Preventive Controls Qualified Individual (PCQI)

Who Should Attend:

- ✦ 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, Control Personnel & Managers
- ✦ All Safety Personnel & Managers
- ✦ Training Supervisors
- ✦ Lead Technicians
- ✦ Packaging Supervisors & Managers
- ✦ All Regulatory Personnel

Facilitator Profile: Steven ZumMallen

Steven brings over 30 years of experience in manufacturing food and consumer goods to his role as Senior Manufacturing Business Advisor at Manufacture Nevada in Southern Nevada. With certifications in HACCP and PCQI Human Food training, he is well-equipped to help businesses develop and maintain top-tier food safety programs. Additionally, Steven holds a PCQI certification for Animal Feed/Pet Food and brings expertise in key areas such as sanitation, continuous improvement, food safety, and OSHA compliance.

Location

UNLV Center for Academic Enrichment & Outreach
1455 E. Tropicana Ave
Training Room 650
Las Vegas, NV 89119



Registration

[PCQI 2.0 Las Vegas \(6835E\)](#)

Fee: \$849

GET IN TOUCH

Steven ZumMallen | Sr. Manufacturing Business Advisor
szummallen@ManufactureNevada.com
702.374.5802

Workshop Includes

Expert lead instruction, training materials, refreshments, lunch, and FSPCA Certificate of completion.