

FSPCA PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL (PCQI) FOR ANIMAL FOOD

TRAINING COURSE



SGS ACADEMY

COURSE DESCRIPTION

As an essential role within a food processing facility, the preventive controls qualified individual is crucial to the management and preparation of the food safety plan, validation of preventive controls and more. Become a preventive controls qualified individual for animal food by successfully completing this specialized training under a standardized curriculum that is recognized by FDA.

FACE TO FACE: 2,5 days

VILT: 20 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Qualify as a preventive controls qualified individual
- Gain your official FSPCA PCQI certificate, issued by the Association of Food and Drug Officials (AFDO)
- Take part in training developed by FSPCA, using the FDA-recognized standardized curriculum

PRIOR KNOWLEDGE

Prior knowledge of GMPs and HACCP, or experience with animal food safety management systems is recommended.

AUDIENCE

This course is aimed at those seeking to demonstrate meeting the training requirements for PCQI under the rule. Designed for those who prepare the food safety plan, validate preventive controls, review records, perform reanalysis of the Food Safety Plan, and other activities as appropriate to the food: Roles include Directors/VP's of Food Safety, Maintenance Managers, Production Supervisors, Production Leads, Sanitation Supervisors, Plant Managers, Quality Assurance Coordinators and Managers, Safety Managers, Training Supervisors, Lead Technicians, Packaging Supervisors and Managers, or Regulatory Personnel are encouraged to attend.

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COURSE CONTENT

- Regulation overview
- Food safety plan overview
- Good manufacturing practices and other PRPs
- Biological food safety hazards
- Chemical, physical and economically motivated food safety hazards
- Preliminary steps in developing a food safety plan
- Resources for food safety plans
- Hazard analysis and preventive controls determination
- Process preventive controls
- Sanitation preventive controls
- Supply-chain preventive controls
- Verification and validation procedures
- Record keeping procedures
- Recall plan
- FSPCA regulation overview

COURSE CERTIFICATION



Learners will need to attend the complete course, participate actively in class discussions, interactive group workshop exercises, individual learning activities and information sessions.

Upon successful completion, learners will receive an official FSPCA PCQI certificate issued by the Association of Food and Drug Officials (AFDO).



CONTACT SGS



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