



quality  
certification  
SERVICES



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE



## 2.5 DAY COURSE

November 13, 2017 9am – 5pm  
November 14, 2017 9am – 5pm  
November 15, 2017 9am – 1pm

**COST \$450**

**Includes course materials,  
certificate, lunch, and  
refreshments**

### Instructors:

#### Suzette Edwards:

Certification Manager at QCS.  
Over 10 years of experience  
working in food regulations.

Degrees in Food Science and  
Technology, and Microbiology from  
Oregon State University.

#### David E. Gombas, Ph.D.

David recently retired as Senior  
Vice President Food Safety and  
Technology for United Fresh  
Produce Association. In that  
position, he provided food safety,  
microbiology, regulatory and public  
policy assistance for the fresh and  
fresh-cut produce industry. David  
was coordinator of the Produce  
GAPs Harmonization Initiative and  
the US National Technical Working  
Group for GLOBALG.A.P, and  
served on the National Advisory  
Committee on Microbiological  
Criteria for Foods (NACMCF).  
David received his Bachelor of  
Science degree in Food Science  
from Rutgers University, his  
Master's degree from  
Massachusetts Institute of  
Technology, and his Ph.D. in Food  
Microbiology from University of  
Massachusetts.

### Certificate Issued by



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### Location:

TBD, Gainesville, FL

## FOOD SAFETY PREVENTIVE CONTROL FOR HUMAN FOODS-PCQI TRAINING- [REGISTER HERE](#)

This training will address the new FSMA regulation, which requires every covered processing facility to have one trained person as a Qualified Individual to implement and maintain a Food Safety Plan.

### Why become a PCQI?

Under the regulation certain task must be performed by a PCQI, including

- Preparation of a Food Safety Plan
- Validation of Preventive Control
- Record Review
- Reanalysis of the Food Safety Plan

### Why is a Food Safety Plan Necessary?

The Food Safety Plan is the primary document that guides the Preventive Control Food Safety System. The Food Safety Plan uses a system approach to identify hazards that require preventive control to prevent food borne illness or injury.

### Who should attend the PCQI Training?

Operators of facility covered by the preventive controls requirements in 21CFR 117 are those that manufacture, process, pack or hold human food. In general, facility required to register with the FDA under current regulations are covered. This applies to both domestic and foreign food processors exporting food covered by 21CFR 117 to the US.

Farms and retail food establishments are not covered in this course.

### To Register:

[Click here](#), or visit our [event page](#) for more information.