

**FSPCA-PCQI**

# **PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL**

**Food Safety Modernization Act (FSMA)**

**TRAINING DATE :  
22nd - 24th March 2021**

**Developed by Food Safety Preventive Controls  
Alliance (FSPCA), that is recognized by the FDA**



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**HRDF  
CLAIMABLE**

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For further enquiry, please contact us  
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## **COURSE OBJECTIVE**

The course is provided by Food Safety and Preventive Controls Alliance through Institute of Food Safety and Health-trained PCQI trainers by the FDA. This course is specifically designed to follow the requirements set forth by the US Food & Drug Administration (FDA) to meet Food Safety Modernization Act (FSMA) criteria for Preventive Controls Qualified Individual.

## **WHAT ARE IMPLICATIONS FOR YOUR ORGANISATION**

Based on FSMA the company who intend to export to the USA must implement a Food Safety Plan (in local language and English) prepared by an approved Preventive Control Qualified Individual (PCQI). The responsibilities of the PCQI include overseeing or performing:

- Preparation of the Food Safety Plan
- Validation of the preventive controls
- Records review
- Re analysis of the Food Safety Plan, and other activities as appropriate to the food

There are some key requirements for FSMA which need to be identified and implemented, with records of compliance to allow the organization to be prepared for a FDA inspection. For organizations who are currently working to stringent food safety requirements, as detailed in BRC, FSSC, IFS, SQF and other food certification schemes - they will already be familiar with the level of detail and controls which are needed to demonstrate food safety compliance. Through this training will inform and highlight these requirements. Through worked examples, we will mentor delegates through these additional and specific requirements with the objective of allowing organization to be prepared.

## **COURSE OUTLINE**

- Introduction to Course and Preventive Controls
- Food Safety Plan Overview
- Good Manufacturing Practices and Other Pre-requisite Programs
- Biological Food Safety Hazards
- Chemical, Physical & Economically Motivated Food Safety Hazards
- Preliminary Steps in Developing a Food Safety Plan
- Resources for Preparing Food Safety Plans
- Hazard Analysis and Preventive Controls Determination Introduction
- Hazard Analysis and Preventive Controls Determination
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply-Chain Preventive Controls
- Verification and Validation Procedures
- Recall Plan
- Regulation
- Overview – cGMP, Hazard Analysis and Risk-Based Preventive Controls for Human
- Food

## **WHO SHOULD ATTEND**

- Organisations exporting to the US
- Food Safety Team Leaders
- Quality Managers
- Consultants
- 3rd Party auditors

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