

PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL (PCQI)

As the leader in professional training, we draw on our years of worldwide experience to provide effective learning and development opportunities. We make a difference to individuals, teams and businesses, nurturing talent and enabling continuous organizational progression. Our specialists partner with course participants, identifying improvement objectives and supporting the professional journey.

SGS ACADEMY

Web: www.sgs.com/academy

 [SGS Global Academy](#)

COURSE DURATION: 2,5 days

TRAINING OPTIONS: Public & In- house
Instructor -led virtual training

COURSE LANGUAGE: English

ACCREDITATION: FSPCA, AFDO

CONTACT DETAILS:

train.global@sgs.com

COURSE DESCRIPTION

This course, developed by FSPCA, is the "standardized curriculum" recognized by FDA. Successfully completing this course is one way to meet the requirements for a "preventive controls qualified individual". This course is taught by a Lead Instructor for the FSPCA Preventive Controls for Human Food Course.



AUDIENCE PROFILE

This course is aimed at those seeking to meet the training requirements for the PCQI, including:

- Directors/VPs for 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
- Regulatory personnel

PREREQUISITES

Prior knowledge of GMPs and HACCP, or experience with food safety systems is recommended. Online learners will need a computer with an internet connection and telephone connection.

COURSE TOPICS

- Food regulation overview
- Food safety plan overview
- Good Manufacturing Practices (GMPs) 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
- Food allergen preventive controls
- Sanitation preventive controls
- Supply-chain preventive controls
- Verification and validation procedures
- Record keeping procedures
- Recall plan
- FSPCA regulation overview

On successful completion, learners will receive their official FSPCA PCQI certificate issued by AFDO.