

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

Cherney Microbiological Services, Ltd.



WHO

Quality and Management personnel who will be responsible for managing, overseeing, or implementing the company's Food Safety Plan under FSMA. Anyone seeking additional training on FSMA and preventive controls to become a PCQI.

DATES & TIMES

June 20 - 22, 2017

Day 1 & 2 - 8:00 am to 4:30 pm

Day 3 - 8:00 am to 12:00 pm

Additional dates/locations will be announced on the website.

COST

Regular Registration \$800

LOCATION

Cherney Microbiological Services, Ltd.
1110 S. Huron Road, Green Bay, WI 54311

This course can also be delivered on-site with a private group.

TO REGISTER

visit www.cherneymicro.com

QUESTIONS?

Contact training@cherneymicro.com
or call 920-406-8300

WHAT

The Food Safety Modernization Act (FSMA) is the most extensive change to food safety laws in 70 years and will shift the industry to a preventive or proactive approach to food contamination. The new regulations require certain activities to be completed by a Preventive Controls Qualified Individual (PCQI) who has "successfully completed training in the development and application of risk-based preventive controls". This course supports your company's objectives to comply with FSMA and provides FDA-recognized training for your designated PCQI. The standardized course was developed by the Food Safety Preventive Controls Alliance (FSPCA) in partnership with FDA. Cherney's trainers successfully completed FSPCA lead instructor training and are PCQIs and Lead Instructors.

- Food Safety Plan Requirements
- GMPs, Hazard Analysis and Preventive Controls
- Validation and Verification
- Recall Plan
- Documentation and Records

WHY

- Learn how to develop a food safety plan
- Discuss best practices and review case studies
- Prepare for FSMA implementation
- Complete FDA required training on preventive controls
- Receive official FSPCA course materials & certificate of completion

