

Cherney Microbiological Services, Ltd.

# FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

## 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, GMPs and preventive controls to become a PCQI.

## WHAT

The course provides information on the new GMPs and Preventive Controls for your Preventive Controls Qualified Individual (PCQI), the person required by the rule to develop and implement the food safety plan. This standardized course was developed by the Food Safety Preventive Controls Alliance (FSPCA) in partnership with the FDA. Cherney's trainers successfully completed FSPCA lead instructor training and are PCQIs and Lead Instructors. Topics include:

- 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



## DATES & TIMES

May 15-17, 2019

November 13-15, 2019

Days 1 & 2 8:30 am to 4:30pm

Day 3 8:30 am to 12:00pm

## COST

Registration \$800

## LOCATION

Cherney Microbiological Services, Ltd.

1110 S. Huron Road, Green Bay, WI 54311

## QUESTIONS?

Contact [training@cherneymicro.com](mailto:training@cherneymicro.com)

or call 920-406-8300



TO REGISTER visit [www.cherneymicro.com](http://www.cherneymicro.com)