



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

FSPCA PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL FOR HUMAN FOOD COURSE

Welcome to the FSPCA's Preventive Controls Qualified Individual (PCQI) for Human Food course. This specialized program is designed to equip food industry professionals with the knowledge and skills necessary to establish a Food Safety Plan under the Food Safety Modernization Act (FSMA). Throughout this course, you will gain an in-depth understanding of FSMA Food Safety requirements and methods for establishing a Food Safety Plan.

COURSE CONTENT

- Food Safety Plan Overview
- Good Manufacturing Practices (GMP)
- Hazards in Food Safety
- Preliminary Steps in Developing a Food Safety Plan
- Hazard Analysis and Preventive Controls Determination
- Process Preventive Control
- Allergen Preventive Control
- Sanitation Preventive Control
- Supply Chain Preventive Control
- Recall Plan

TARGETED PARTICIPANTS

- This course is for QA/QC of food factories exporting to the US market.
- Course for consultants to demonstrate competency in supporting businesses to implement food safety plan according to FSMA requirements.
- This course is a prerequisite for instructors who wish to become Lead Instructors in the FSPCA PCQI for Human Food program.

CONTACT US



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PARTICIPANTS AFTER COMPLETING THE COURSE WILL RECEIVE A CERTIFICATE FROM FSPCA TO MEET THE REQUIREMENT FOR “PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL” IN ACCORDING TO FSMA.