

Preventive Controls for Human Food

Food Safety Modernization Act (FSMA) Preventive Controls Qualified Individual (PCQI) Training



DATES

- December 13-15, 2021 (Virtual)
- March 23-25, 2022 (Pendleton, SC)

TIME 9am to 5pm
days 1 and 2; 9am
to noon day 3

Cost \$495.00

Should you require special accommodations due to a disability, please notify our office ten days prior to the event.

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a "preventive controls qualified individual" (PCQI) who has "successfully completed training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system." This course developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet the requirements for a PCQI.

For questions regarding registration, please contact Frances Seel at flongin@clermson.edu, or 864-646-2166. For questions or additional information about the course, contact Dr. Kimberly Baker at kabaker@clermson.edu.

To register:

<https://bit.ly/2Xr0hDs>



Notice of registration cancellation must be received by email no later than 24 hours before the start date. No refunds will be processed after that date.

Class may be cancelled or postponed due to low enrollment.