



Are you serving customers in the USA? Then your company might need a trained “Preventive Controls Qualified Individual” (PCQI). This person should have successfully completed training in the development and application of risk-based preventive controls. Due to the demand of European food manufacturers IFS offer an FDA-approved 2.5 day course in Germany.

27–29  
September 2017  
Berlin

Germany

## PROGRAM CONTENTS

Participants will learn the following:

1. How prerequisite programs and the updated cGMP regulations relate to a food safety plan
2. How to identify hazards requiring preventive controls, then determine and implement the appropriate preventive controls necessary to control those hazards
3. How to monitor preventive controls and apply effective corrective actions to root causes to provide assurances that the controls work properly
4. How verification and validation of preventive controls should be included in a food safety plan
5. Which records must be maintained and included as part of a food safety plan
6. How to effectively develop a Supplier Approval Program, including a Foreign Supplier Approval Program
7. At the completion of this training, participants will have the foundation knowledge to develop, implement and maintain the Food Safety Plan required by the FDA under the new FSMA rule.

## TARGET GROUP

Employees of food manufacturing companies who deliver to the USA.

## PARTICIPANTS

The number of participants is restricted to 12 persons in order to optimize the learning process.

## TRAINING LANGUAGE

The training language and documentation will be in English.

Depending on the demand IFS will provide for a German-speaking expert to assist in the training.

## DATE & VENUE

**September 27-29, 2017 in Berlin (Germany)**

## PRICE

1500 EUR plus VAT for a 2.5 day course.

Training documents and catering during the seminar are included.

## PRE-REGISTRATION

Seats are limited, please pre-register for the course until **March 31st, 2017** at [academy@ifs-certification.com](mailto:academy@ifs-certification.com)

Please note that the training cannot take place with less than 4 participants. In that case the IFS reserves the right to change the date for the training.

## FAQ

### What is a preventive controls qualified individual (PCQI)?

This is a new term in the final rule. According to FDA ... "A preventive controls qualified individual is someone who has successfully completed certain training in the development and application of risk-based preventive controls ... to develop and apply a food safety system. The written food safety plan required of food facilities must be prepared, or its preparation overseen, by one or more preventive controls qualified individuals. And the preventive controls qualified individual is charged with overseeing the validation that preventive controls are capable of controlling identified hazards and the records review." (FDA 21CFR117.180.)

### Why should I become a PCQI?

Each FDA-registered facility subject to the Preventive Controls for Human Food rule must have at least one PCQI to perform or oversee the preparation of a food safety plan, validate the preventive controls, review records and perform reanalysis of the food safety plan.

### How are the preventive controls rules different from the HACCP system?

HACCP is the foundation of the preventive controls regulations. Although there are similarities between the FSMA preventive controls requirements and the HACCP system, not every provision is identical. For example, in HACCP systems, controls are applied at critical control points (CCPs), whereas preventive controls include controls at CCPs and controls other than those at CCPs that are appropriate for food safety.

### The rule requires food facilities to have a written food safety plan that includes a hazard analysis and preventive controls. How often must that plan be reanalyzed?

At least once every three years. The facility must also review portions of the food safety plan under certain circumstances, such as when a preventive control is found to be ineffective.

### How does the new rule effect foreign manufacturers who supply food to the United States?

Any company registered with the FDA and supplying food for consumption within the United States must comply with this rule. Companies that purchase food from outside the United States (foreign suppliers) are subject to the Foreign Supplier Approval rules, part of which is the verification that the foreign supplier is in compliance with all FDA guidelines for export of food to the US and in compliance with the country of origin regulations if those regulations have been officially recognized by the FDA to equivalent to that of the United States.