

Certification

After completing the course will be issued to the participants the certificate by the Food Safety Preventive Controls Alliance

Course Text

The course is based upon the text FSPCA-Preventive Controls for Human Food, 1st edition, 2016 (Version 1.2), published by "Food Safety Preventive Controls Alliance"(FSPCA), USA

Date: to be determined

Course venue: to be determined

Participation fee: € 1600,00 + I.V.A.

More info:

www.jbtc.com/foodtech/customer-care/training/technical-school

Other courses being scheduled

▪ Food Labeling Compliance Seminary

This seminar covers the basics of how foods need to be labeled to comply with complex set of labeling rules, covers the latest in food labeling issues that have gotten attention from FDA, and provides answers to your most challenging questions.

▪ Training course to FDA AUDITS

This course provides companies exporting to the USA the instruments necessary to understand the current USA FDA regulations under the Food Safety Modernization Act and to handle FDA food plant inspections.

▪ Thermal Processing Academy

This course will provide an insight in the development of thermal processes ("canning" and "aseptic processing"), how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.

▪ Better Process Control School

BPCS is a US FDA, USDA and FSIS required course for processors of low-acid or acidified foods who export to the USA. Participation in this course satisfies this training requirement by the US agencies.

▪ Food labeling UE: Reg. UE 1169/2011 and application problems

The course will examine the Regulation (EU) No. 1169/2011 in particular the main implementation problems and the changes introduced. Particular attention will be given to the labeling of allergens, nutritional and indications of origin.



FSPCA Preventive Controls for Human Food Training

PCQI course FDA approved



Flyer 628-EN

Date and course venue:
to be determined

In 2011 the US Congress approved the enactment of the Food Safety Modernization Act (FSMA) which has deeply modified and updated food regulations; it prompted the completion of a set of federal regulations introducing new obligations and legal requirements with a view to providing safety for food products sold in the US and safeguard public health through the implementation of a prevention and control system.

In order to enact the mandate conferred through the FSMA, on 17 September 2015 the FDA published the "Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food" regulation.

That applies to US and foreign companies active in the production, packaging and/or storage of foods intended for consumption in the United States, with the exception of the following products: meat and meat products, poultry and egg products (the control of which it is for the USDA), fish, fish products and juices (subject to HACCP standards and regulated by other parts of the Code of Federal Regulation 21), alcoholic beverages (whose control lies with the TTB).

What's the PCQI?

The new regulation introduces the obligation to implement a written plan for Food Safety, in compliance with the principles of the HARPC (Hazard Analysis Risk-Based Preventive Controls) plan which has to be drawn up by a Preventive Control Qualified Individual (PCQI), that is to say an individual who get qualification to perform such task through a standardized training or equivalent formation, for having attended a specific training course or have work experience documented and equivalent in the production process controls for food industry.

FDA cooperates with several academic, research and food industry bodies to sign agreements and alliances, such as the Food Safety Preventive Control Alliance, for the drawing up of a standardized curriculum – officially approved and acknowledged – for the training of the Qualified Individual (QI). The PCQI training, held by the Lead Instructor of Food Safety Preventive Controls Alliance (FSPCA), provides for the qualification required by the new regulation, a fundamental prerequisite for the correct implementation of the new provisions of the 21 CFR 117.

Whom is the course addressed to?

Supervisors and staff directly involved in the production of packaged food, managers and employees quality assurance, research and development personnel, professionals and academic staff and public administration performing food-related tasks.

Course objectives

The participation in this course allows acquiring the main fundamental principles for the analysis of chemical, physical, and biological risks and their prevention in order to ensure food safety, correct application of GMPs and of other complementary systems as well as the correct implementation of check, control, and validation of procedures.

Course structure

The course will be held in English and will be translated simultaneously into Italian and vice versa.

DAY 1

- Welcome and Introductions
- Pre-test
- Chapter 1: Introduction to the Course and Preventive Controls
- Chapter 2: Food Safety Plan Overview
- Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
- Chapter 4: Biological Food Safety Hazards
- Chapter 5: Chemical, Physical, and Economically Motivated Food Safety Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety Plan. Group Discussion
- Chapter 7: Resources for Food Safety Plans. Exercise
- Chapter 8: Hazard Analysis and Preventive Controls Determination. Exercise

DAY 2

- Chapter 8: Hazard Analysis and Preventive Controls Determination. (second part)
- Chapter 9: Process Preventive Controls
- Chapter 10: Food Allergen Preventive Controls Determination. Exercise
- Chapter 11: Sanitation Preventive Controls. Appendix 5 Sanitation Basics. Appendix 6 - Environmental Monitoring. Exercise
- Chapter 12: Supplier Preventive Controls. Exercise
- Chapter 13: Verification and Validation Procedures

DAY 3 (Half-day)

- Chapter 14: Record-Keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview - GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food
- Final test

Teachers

The teachers of PCQI course are members of the staff of the Cornell University (New York), one of the major and most prestigious US universities with which JBT has been Silver Member Partner from June 2016.

Carl Moody:

- Cornell University Cooperative Extension, Dairy Processing Specialist
- Bachelor of Science – Food Science – University of Minnesota
- 14 years Production, Quality Assurance and Food Safety Plan development experience
- Certified Auditor with International Register of Certificated Auditors (IRCA)
- Board Member of Western New York Association of Sanitarians
- Lead Instructor (Certificate # 6b093d81)



Robert Ralyea:

- Senior Extension Associate, Food Processing and Development Laboratory Manager, Cornell University
- Master of Science, Cornell University, Ithaca, New York. 1998. Food Science.
- Bachelor of Science, Kansas State University, Manhattan, Kansas. 1996. Animal Science and Industry.
- Food Safety & Force Health Protection, United States Army. 1984 – 2004
- FSPCA Preventive Controls for Human Food & Lead Instructor (Certificate # 20c5df65)

