

FDA Food Safety Modernization Act (FSMA) Preventive Controls for Human Food Training

June 14-16, 2022 • Bismarck, ND

Radisson Hotel - Renoir/Russell Room
605 E. Broadway Ave, Bismarck, ND 58501
8:00 - 5:00 • June 14-15 | 8:00 - 12:00 • June 16

Cost \$845/person (includes lunch & materials)
Seating is Limited • Deadline June 7th

Course will be held pending sufficient registration.

Visit. www.impactdakota.com/events to register!

One of the most significant new FDA rules is the Preventive Controls for Human Food rule. This rule states that every human food manufacturer, except for the very smallest who will have modified requirements, must have somebody on staff who has completed a Preventive Controls for Human Food class.

Are You Responsible for Developing Your Company's Food Safety System?

A Preventive Controls Qualified Individual (PCQI) is responsible for the oversight or performance of:

1. Preparation of the Food Safety Plan,
2. Validation of the Preventive Controls Records Review,
3. Re-analysis of the Food Safety Plan, and
4. Other activities as appropriate for the type of food.

This three-day event will prepare you for the REQUIRED facility Food Safety Plan as well as ongoing verification of the plan.



FOR MORE INFORMATION:

Laurie Schaffer
lauries@impactdakota.com
701-354-0988 • 866-297-8250
www.impactdakota.com

IMPACT DAKOTA
People • Purpose • Process • Performance
Impact Dakota is the official representative of the MEP National Network in North Dakota.

Basically, if your business is required to register with the Food and Drug Administration (FDA), it must be in compliance with the Food Safety Modernization Act (FSMA), with only a few exceptions.

What is PCQI?

A "Preventive Controls Qualified Individual" or PCQI, is a qualified individual who has successfully completed training in the development and application of risk-based preventive controls, at least equivalent to that received under a standardized curriculum recognized as adequate by FDA, or is otherwise qualified through job experience (equivalent to FDA training) to develop and apply a food safety system.

The FDA Food Safety Modernization Act (FSMA) is the most sweeping reform of US food safety laws in more than 70 years. These rules require certain farmers, human and animal food and feed manufacturers, transportation companies, and food importers to take steps to prevent food safety problems before they occur. As of 2018, all businesses and facilities must be in compliance with these new rules.

This is a three-day class that can only be taught by certified Preventive Controls Lead Trainers. Successful completion of the class certifies the graduate as trained in Preventive Controls for Human Food, part of FDA requirements to be considered a Preventive Controls Qualified Individual (PCQI). Only a PCQI can prepare the REQUIRED facility Food Safety Plan and provide ongoing verification of the Plan. PCQI training requires a background in and/or significant knowledge of food safety for the attendees.

Helpful Links:

FDA Food Safety Modernization Act (FSMA)

<https://www.fda.gov/food/guidanceregulation/fsma/default.htm>

FSMA Final Rule for Preventive Controls for Human Food

<https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm>

Meet Your Instructor:



Travis Maddock, Ph.D.

Travis is the owner and lead consultant at Dakota Global Consulting, LLC. A North Dakota native, Travis has an extensive background in regulatory food safety, FSMA, and HACCP systems, working with many of North Dakota's premier ingredient suppliers and currently serving as the Sr. Director of Technical Services for North American Bison, LLC. Travis and his wife Mistte raise kids and cattle on their family farm near Maddock, ND.

Why Should You Attend This Training?

- 20 hours of instruction by a certified Preventive Controls Lead Trainer
- All participants will receive a comprehensive Food Safety Manual (400+ pages)
- Certification as completed a Preventive Controls in Human Food course

"It was an engaging two and a half days for something that is very material dense, and could get boring fast. The instructor was able to keep it interesting and help everyone tie at least one concept to their current position."
- Diane Seifert, Anchor Ingredients Co.