**Category:**

Food Safety/Certification

**Course Prerequisite:**

None

**Course Length:**

20 hours

**Materials:**

Included

**Cancellation Policy:**

Less than 14 days, 50% non-refundable , less than 7 days 100% non-refundable

**Minimum Number of Students:**

6

**Maximum Number of Students:**

16

**Delivery:**vILT or cILT  
(virtual or classroom)

**Pre-work:**None

**Food Safety Preventive Controls – FDA**

**Course Description**

Does your company have a Food Safety Preventive Controls Qualified Individual on site to help with FSPCA Training?

The FDA Preventive Controls Rule for Human Food has been in place since September 2016. It is imperative to understand expectations through this course to enable a functioning program.

The Hazard-Analysis and Preventive Controls Rule of the US Food and Drug Administration indicates only a qualified individual can appropriately manage a food safety preventive controls program.   Does this apply to you?

If your facility is required to register with the FDA under section 415 of the Food, Drug, & Cosmetic Act, you must comply if your activities include manufacturing, processing, packing or holding human food.

Many activities required by law can only be conducted or overseen by a qualified individual. This is not the same as a HACCP-certified individual. This requires more to be in compliance with the Food Safety Modernization Act Rules. The FDA will begin enforcement of the Preventive Controls Rule for Human Food in September 2016.  It is imperative to understand expectations through this course to enable a functioning program before that time.

This 2.5 day course, developed by the Food Safety Preventive Controls Alliance, uses the ONLY curriculum recognized by the FDA to meet requirements. Successful completion results in participants’ qualification as a Preventive Controls Qualified Individual, who can to design, implement and maintain the company Food Safety Plan. The course will be taught by a Lead Instructor for the FSPCA Preventative Controls for Human Food Course.

**Who Should Attend**This course is designed for individuals who are looking for Preventive Controls training.

**Learning Objectives**Through training, participants will learn to:

* Follow step by step instructions on the development and application of risk-based preventive controls as defined by FDA
* Understand the hazard analysis process and practice creating a prevention-focused Food Safety Plan
* Determine how preventive controls relate to existing food safety programs