

Do You Meet the Requirements for the Preventive Controls Qualified Individual?

Do You or Others at your Facility Need to Attend Training?

RQA Offers Public Sessions or Training at your Location!

**Reserve
Your Spot
Today!**

RQA, Inc. Now Offers the FSPCA Preventive Controls for Human Food Course

For registration, please log on to:

<https://rqa.regfox.com/course-for-preventive-controls-0416>

COURSE DETAILS

This two and a half day course is the standardized curriculum recognized by FDA and will cover:

- Course introduction and objectives
- Definitions, terms and key concepts
- Prerequisite programs (cGMPs, sanitation, pest control etc.)
- Conducting a hazard analysis and identifying hazards
- Determining preventive control measures for identified hazards
- Verification and validation of preventive controls
- Record retention and accessibility
- Management & implementation of the Food Safety Plan including reanalysis of the Food Safety Plan

Course Fee: \$995.00

June 19, 20 & 21, 2017

Day 1: 1:00 PM – 5:00 PM

Days 2 & 3: 8:30 AM – 5:00 PM

Course Location:

RQA, Inc. Conference Center
RQA, Inc. / Product Dynamics
10608 W. 163rd Street
Orland Park, IL 60467
630.512.0011

Registration/Logistics Questions:

Amy Kujak

Email: a.kujak@rqa-inc.com

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Course Questions:

Melanie Scheaffer

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*Contact us to learn more about setting up
a private course at your location.*



RQA, Inc. is a global provider of crisis management, product recall and quality assurance services to the food and beverage industries. Visit us at: www.rqa-inc.com



FSPCA Preventive Controls for Human Food Course