

FSPCA Preventive Controls for Human Food (PCQI) Course

This class fulfills FDA training requirements for a Food Safety Preventive Controls Qualified Individual. This is the standardized curriculum consistent with FDA's rules. Successful students will receive their certification from the Association of Food and Drug Officials (AFDO).

The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls”. This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.”