FSPCA Preventive Controls for Human Food

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.” This course, developed by FSPCA, is the “standardized curriculum” recognized by the FDA. Successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.” (PCQI)

Our course is taught by lead instructors for the FSPCA Preventive Controls for Human Food Course, Dr. Gary C. Smith and Dr. Keith Belk. Dr. Smith is a member of the Board of Directors for Food Safety Net Services and is currently a Distinguished Professor Emeritus at Colorado State University and Visiting Professor at Texas A&M University. Dr. Belk is Director of Scientific Affairs with Food Safety Net Services and a professor in the Colorado School of Public Health. He is also a professor in the Department of Animal Sciences and the holder of the Monfort Chair at Colorado State University.

FSNS and Colorado State University will host a FSPCA training course May 22-24, 2017, located at: CoBank Center for Agricultural Education 4492 East County Road 56 Fort Collins, Colorado 80524

Price

- FSPCA Preventive Controls for Human Food (three-day course): $795
- Collegiate (Student) Registration Fee: $150

* Register 4 weeks prior to the first day of the training course and receive 5% discount  
** Two or more employees from the same company receive an additional 10% discount

Registration Includes:

- All course materials
- Lunch/snacks
- Certificate of completion

Register Today!

Registration form available on our website: www.FSNS.com

Contact FSNS for more course information at 888.525.9788 x 239 or training@FSNS.com