



## 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 Dr. Keith Belk on December 12, 13, and 14, 2017**

The training course will be located at the:  
Peregrine Room, Holiday Inn Express  
1391 S. Townsend Ave., Montrose, CO.

### 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](http://www.FSNS.com)

Contact FSNS for more course information at 888.525.9788 x 239 or [training@FSNS.com](mailto:training@FSNS.com)