FSPCA Preventive Controls for Human Food Training Course

**January 1, 2019—December 31, 2019**

8:00 AM-5:00 PM

This 3-day open enrollment course has been developed by the Food Safety Preventive Controls Alliance (FSPCA) in collaboration with the FDA. 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 the United States.

**The regulation requires that certain activities must be completed by a "preventive controls qualified individual" (PCQI). This course is the "standardized curriculum" recognized by the FDA. Successfully completing this course is ​one way​ to meet the requirements for a PCQI.**

Course Minimum & Requirements

**This course requires a minimum of eight (8) participants. If this minimum is not reached, the course will be cancelled and all registered parties will be offered the opportunity to switch another session or a refund.**

Available Workshop Sessions

**January 23, 2019**

Mecklenburg County Extension Center

1/23/19—1/25/19

8:00 AM-5:00 PM

Spots Taken: 0/25

**March 20, 2019**

Forsyth County Extension Center

3/20/19—3/22/19

8:00 AM-5:00 PM

Spots Taken: 13/25

**June 12, 2019**

NC State University Campus

6/12/19—6/14/19

8:00 AM-5:00 PM

Spots Taken: 16/25

**September 11, 2019**

Mountain Horticulture Crops Research and Extension Center

9/11/19—9/13/19

8:00 AM-5:00 PM

Spots Taken: 3/25