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**FOOD SAFETY  
PREVENTIVE  
CONTROL  
ALLIANCE  
PREVENTIVE  
CONTROLS  
TRAINING**



# WHO IS A PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL?

**A Preventive Controls Qualified Individual “means a qualified individual who has successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system.”**

## IMPORTANT DETAILS

### TYPES OF COURSES

- Human Food.
- Animal Food.
- Registration link:  
<https://forms.gle/kQkX8XhAr3XaG1T97>

### MODE OF TRAINING

- Virtual Training will be conducted through platforms like Skype, WebEx, Go to meeting, etc.
- Class room/Onsite training.

### DURATION:20 HRS:ACCORDING TO ONE OF THE CHOSEN SESSION PLANS

- 1 hour per day for 20 days.
- 4 hours per day for 5 days.
- 8 hours + 8 hours + 4 hours in 2.5 days.

# BENEFITS OF PCQI

- Acquire the knowledge of the basic and one of the most crucial aspects of the Food Safety Modernization act(FSMA) Preventive Controls for Human/ Animal Food rule.
- Learn development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system.
- Learn the necessary skill set required to oversee and perform preparation of food safety plans, validation of preventive controls, records review, reanalysis of food safety plan and other activities as appropriate to the food.

# IMPORTANT DETAILS

## THE TRAINING HAS BEEN DESIGNED FOR

- Directors
- Maintenance Managers
- Packing Supervisors
- Production Supervisors
- Quality Assurance Professionals
- Sanitation Supervisors
- Food Business Professionals

## FEES:175 USD

The fees includes charges for FSPCA Registration, Training Material and Certificate.

## COURSE COMPLETION

Upon satisfactory performance and completion of the course the candidate will be awarded with official FSPCA-PCQI certificates.

## ELIGIBILITY FOR COMPLETION

To be eligible for the course completion, the candidate must be present for the entire course delivery and participate actively.