

Central States Bottled Water Association



**Central States  
Bottled Water Association  
Presents**

**Virtual  
Preventive Controls  
Qualified Individual (PCQI)  
Workshop**

**August 18-20, 2021**

**Workshop conducted virtually on Zoom**

**Important Notice**

**Please get your registrations in as early as possible.  
FSPCA has set maximum numbers for virtual  
workshops, so space will be on a first come, first  
served basis.**

**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

# PCQI and Your Plant

FDA's Preventive Controls Rule PCQI Requirement:

**The Preventive Controls rule requires that plants have a Preventive Controls Qualified Individual within one year of the publication date (September 17, 2015) of the Preventive Controls Rule (September 2016).**

**In short, all plants, regardless of size, must have a PCQI on staff!**

“Many activities required by the final rule must be conducted (or overseen) by a Preventive Controls Qualified Individual, a new term we are coining here. A Preventive Controls Qualified Individual is a qualified individual who has successfully completed certain training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system.”

FDA identifies the following as the PCQI's responsibilities in § 117.180(a): “(a) One or more preventive controls qualified individuals must do or oversee the following:

1. Preparation of the food safety plan (§ 117.126(a)(2));
2. Validation of the preventive controls (§ 117.160(b)(1));
3. Written justification for validation to be performed in a timeframe that exceeds the first 90 calendar days of production of the applicable food;
4. Determination that validation is not required (§ 117.160(c)(5));
5. Review of records (§ 117.165(a)(4));
6. Written justification for review of records of monitoring and corrective actions within a timeframe that exceeds 7 working days;
7. Reanalysis of the food safety plan (§ 117.170(d)); and
8. Determination that reanalysis can be completed, and additional preventive controls validated, as appropriate to the nature of the preventive control and its role in the facility's food safety system, in a timeframe that exceeds the first 90 calendar days of production of the applicable food.”

To facilitate compliance with this new requirement, FDA has established the Food Safety Preventive Controls Alliance (FSPCA) to develop a curriculum that FSPCA-trained Lead Instructors will use to educate individuals as PCQIs. The FSPCA is an alliance of government, academia, and industry whose mission is to assist with implementation of the Food Safety Modernization Act (FSMA) in the food industry. As mentioned above, the final rule also provides for PCQI approval for those “otherwise qualified through job experience to develop and apply a food safety system.” However, FDA has not yet defined the process for becoming a PCQI through job experience. The FSPCA began offering a “train-the-trainer” program in late-2015 to make Lead Instructors available to the food industry. CSBWA Educational Consultant **Chris Dunn** attended and completed the training program for Lead Instructors as provided by the FSPCA.

# The CSBWA VIRTUAL PCQI Workshop

Workshop Schedule (Subject to revision)(Times are Central Standard Time)

## Wednesday, August 18, 2021

8:00 AM-11:30 AM

Chapter 1 – Introduction

Chapter 2 – Food Safety Plan Overview

Chapter 3 – Good Manufacturing Practices and other prerequisite programs

11:30 AM – 12:30 PM – Lunch Break

12:30 PM-5:00 PM:

Chapter 4 – Biological Food Safety Hazards

Chapter 5 – Chemical, Physical, and Economically Motivated Food Safety Hazards

Chapter 6 – Preliminary Steps in Developing a Food Safety Plan

## Thursday, August 19, 2021

8:00 AM-11:30 AM

Chapter 7 – Resources for preparing Food Safety Plans

Chapter 8 – Hazard Analysis and Preventive Controls Determination

Chapter 9 – Process Preventive Controls

11:30 AM – 12:30 PM – Lunch Break

12:30 PM-5:00 PM:

Chapter 10 – Food Allergen Preventive Controls

Chapter 11 – Sanitation Preventive Controls

Chapter 12 – Supply Chain Preventive Controls

## Friday, August 20, 2021

8:00 AM-11:30 AM

Chapter 13-Verification and Validation Procedures

Chapter 14-Recordkeeping Procedures

11:30 AM – 12:30 PM – Lunch Break

12:30 PM-2:00 PM

Chapter 15-Recall Plan

Chapter 16-FSMA Regulation Overview

Final Presentations and Wrapup

All participants must order the 524 page PCQI Workbook and Manual, which is required for each participant. Attendance is required for the entire workshop in order to receive FDA PCQI Certification. Workbooks can be ordered from Amazon. The Amazon link is:

[https://smile.amazon.com/FSPCA-Human-Food-Participant-manual/dp/1070925098/ref=sr\\_1\\_3?dchild=1&keywords=fspca&qid=1623285124&sr=8-3](https://smile.amazon.com/FSPCA-Human-Food-Participant-manual/dp/1070925098/ref=sr_1_3?dchild=1&keywords=fspca&qid=1623285124&sr=8-3)

**LEAD INSTRUCTOR - CHRIS DUNN-Founder, President and CEO of DunnWorks.** Recently retired from NSF International, where he managed the global Beverage Quality program offering food safety certifications (NSF, SQF, BRC) as well as laboratory testing, food safety audits, consulting and training for bottled water, natural mineral water, flavored beverages and packaged ice. Chris is also qualified as a beverage auditor, food safety trainer as well as he now a "Lead Instructor" for the FSPCA Preventive Controls for Human Food (PCQI) training program referenced under the FDA's Preventive Controls regulations.

Chris is a 40+ year veteran of the beverage industry. He has provided a wide range of assistance in business development and market strategy to the water, beverage and consumer package goods industries. He is designated by Water Quality Association as a "Certified Water Specialist", is a SQF Practitioner, certified in HACCP, trained as a Preventive Controls for Human Food Qualified Individual (PCQI) and holds a Bottled and Vended Water Operator License from the State of Texas. He holds a Bachelor's degree from the University of Denver and a MBA from the Goizueta Business School at Emory University in Atlanta, Georgia.



# Central States Bottled Water Association

Virtual PCQI Workshop  
August 18-20, 2021  
Registration Form



|   |               |
|---|---------------|
| Company _____   | Address _____ |
| City/State/Zip _____  |               |
| Telephone _____   | FAX _____     |
| Email _____   |               |
| <input type="checkbox"/> Check <input type="checkbox"/> VISA <input type="checkbox"/> MasterCard <input type="checkbox"/> Amex                    Card Number _____ |               |
| Expiration Date: _____ CVV: _____   |               |

List Attendees with Email Address (Please write clearly and spell correctly-this is the list that goes to the FDA. The FDA requires that we submit a unique email address for each candidate, SO NO DUPLICATE EMAIL ADDRESSES PLEASE):

| Name | Email |
|------|-------|
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### Registration Fees

\$450 per participant, includes Registration (\$400) and FDA Certification Fee (\$50).

| Number of Participants | Registration Fee | Total Registration Fees |
|------------------------|------------------|-------------------------|
|                        | \$450 per person |                         |

All participants must order the 524 page PCQI Workbook and Manual, which is required for each participant. Attendance is required for the entire workshop in order to receive FDA PCQI Certification. Workbooks can be ordered from Amazon. The link is: [https://smile.amazon.com/FSPCA-Human-Food-Participant-Manual/dp/1070925098/ref=sr\\_1\\_3?dchild=1&keywords=fspca&qid=1623285124&sr=8-3](https://smile.amazon.com/FSPCA-Human-Food-Participant-Manual/dp/1070925098/ref=sr_1_3?dchild=1&keywords=fspca&qid=1623285124&sr=8-3)

Technical Requirements: A computer or full size tablet. Connection to a large screen monitor strongly recommended but not required. Phones and small tablets are insufficient for the subject matter Participants must be logged for the entire duration of the workshop to receive certification.

**Make Checks Payable to and Mail to:**  
 Central States Bottled Water Association  
 P. O. Box 103 - Chesterfield, MO 63006  
 Questions...Call Sam Broh (314) 275-9950 or Email: [CenSBWA@gmail.com](mailto:CenSBWA@gmail.com)