

Preventive Control for Human Food training

美国食品安全人类食品防控职业证书培训班

HOSTED BY 主办方

US-CHINA AGRICULTURE TRADE SERVICE CENTER 美中农业贸易服务中心

ONLINE TRAINING

线上远程教学培训

(NO TRAVEL, NO HOTEL, NO AIR TICKET, NO MORE)

(获得最高性价比的美国培训证书)



April 25-May 7,

2020 (Tuesday to Thursday)

Time: 8:00 - 9:30 am (Beijing, 北京)

5:00 - 6:30 pm (PCT, 美国西岸)

8:00 - 9:30 pm (E.T., 美国东岸)

(The time may reschedule with notification)

(时间有可能变动, 另行通知)

Member Registration: \$345.00/ Attendee

会员培训费: 345.00 美元/位

Non-member registration: \$400.00/Attendee

非会员培训费: 400.00 美元/位

The certificate of PCQI will be issued by FSPCA,
it will be recognized by FDA.

培训合格获得美国食品安全联盟颁发质量管控员证书, 此证书被美国 FDA 认可。



Introduction of the course ([中文描述, 请点击这里](#))

PCQI stands for Preventative Controls Qualified Individuals (质量管控员). The PCQI training course material is the "standardized curriculum" recognized by the Food and Drug Administration as adequate for preventive controls qualified individual training. The course will cover:

- **Overview of the Food Safety Modernization Act requirements for human food;**
- **Current good manufacturing practice requirements;**
- **Human food safety hazards;**
- **Overview of the food safety plan;**
- **Hazard analysis and preventive controls determination;**
- **Preventive controls management components;**
- **Process Controls;**
- **Supply-chain applied controls; and**
- **Recall plans.**

The course is ideal for facility and regulatory employees who will be designated PCQIs or part of a PCQI team. Successfully completing the course is one way to meet the requirements for a PCQI. Participants will leave the training with a better understanding of how to create a human food safety plan specific to their facility. They will be recognized by the FSPCA for completing the course and receive a certificate.

Instruction

In order to let you learn more better during the training course, please be careful to read the instruction as below:

Please make a sure to use the exactly Name and Email which will be appeared on the Certificate to register on line.

For detail information, please contact to Scott Shepard, Manager of Dept. of Training & Event of ATSC at the phone: 626 566 5522, cell: 626 617 1026

Certificate: (美国 FDA 官方认可证书样本)



Registration and Requirements

Deadline of Registration is due on 4.30.2020. The rate of registration is \$400/person for early bird, (the usually rate is \$ 850.00); \$350/Membership of ATSC with the code.

Term of Payment:

*Payment on line [HERE](#) only, refund available only before the 10th.date of start training. If you have payment problem, please contact to the Service Center at the phone 626 566 5522.

**Rate and prices exclude sales tax (VAT), government-imposed charges and bank service charges, which shall be borne by customers when remitting payments.

***You need to prepare to the course during training course as follow**

- 7 Samples of E-exercise material. E-participants E-book
- FSPCA Worksheets.
- Laptop will be more helpful for you.

(Both of 7 samples and FSPCA worksheets materials will be sent to you by email)

The course for language of Chinese is available. 我们中英文授课

Agenda Courses Schedule (Please be attended on scheduled time every day)

DAY ONE 第一天		Instructor
8:00	Registration/登记	ATSC
8:30	Welcome and Introductions (Instructors, host, participants) 欢迎	ATSC, Phillips
10:00	FSPCA Preventive Controls for Human Food Course Overview 课程概述	FDA
	Chapter 1: Introduction to Course and Preventive Controls & Exercise 练习	Phillips/FDA
	Chapter 2: Food Safety Plan Overview 食品安全	Phillips
Morning Break 课间休息		
11:00	Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs 良好工厂管理规范	Phillips
	Chapter 4: Biological Food Safety Hazards (and Appendix 4) & Exercise 生物危险点管控	Phillips/FDA
Lunch		
13:00	Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards 化学危险点管控	Phillips
14:00	Chapter 6: Preliminary Steps in Developing a Food Safety & Exercise 练习	Phillips/FDA
Afternoon Break		
15:30	Chapter 7: Resources for Food Safety Plans (and Technical Assistance Network video) 食品安全资源	Phillips
16:00	Chapter 8: Hazard Analysis and Preventive Controls Determination & Exercise 危险点缝隙与管控	Phillips/FDA
17:00	Wrap-up/Questions/Answers and Adjourn for the Day 1 问 题解答	
DAY TWO 第二天		

8:30	Chapter 8: Hazard Analysis and Preventive Controls Determination & Exercise – continued 危险点分析与管控-继续	Phillips/FDA
<i>Morning Break</i>		
10:30	Chapter 9: Process Preventive Controls & Exercise 第 9 课 生产管控	Phillips
11:30	Chapter 10: Food Allergen Preventive Controls & Exercise 第 10 课 过敏原管控	Phillips
Lunch		
13:30	Chapter 11: Sanitation Preventive Controls (and Appendices 5 and 6) & Exercise 卫生管控 练习	Phillips/FDA
<i>Afternoon Break</i>		
15:00	Chapter 12: Supply Chain Preventive Controls & Exercise 第 12 课 供应链管控 练习	Phillips/FDA
16:00	Chapter 13: Verification and Validation Procedures & Exercise 第 13 课 审核与鉴定 练习	Phillips
17:00	Wrap-up/Questions/Answers and Adjourn for the Day 2 问题解答	
DAY THREE 第三天		
8:30	Chapter 14: Record-Keeping Procedures & Exercise 第 14 课 单据的保存记录	Phillips
9:30	Chapter 15: Recall Plan & Exercise 第 15 课 产品召回计划 练习	FDA
<i>Morning Break</i>		
10:30	Chapter 16: Regulation Overview – cGMP and Hazard Analysis and Risk-Based Preventive 法规- GMP 与风险管控	Phillips
11:30	Course Wrap-up, Questions/Answers 问题解答	FDA, Phillips
12:00	Course completion 课程结束	