



**Mid-America Bottled Water Association (MABWA) Presents  
Preventative Controls Qualified Individual (PCQI) Workshop**

**JANUARY 11-13, 2018**

**COURTYARD NEW BRAUNFELS RIVER VILLAGE**

**NEW BRAUNFELS, TEXAS**

**[\\*LINK TO ONLINE REGISTRATION AT THE END OF THIS DOCUMENT!](#)**

**FDA's Preventative Controls Rule PCQI Requirement**

“Many activities required by the final rule must be conducted (or overseen) by a Preventative Controls Qualified Individual, a new term we are coining here. A Preventative Controls Qualified Individual is a qualified individual who has successfully completed certain training in the development and application of risk-based preventative 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 is § 117.180(a): “(a) One or more preventative 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 (§ 117.126(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 the 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 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). Plants classified as “Small” (500 or fewer employees) have until September 2017 to have a PCQI on staff. Plants classified as “Very Small” (less than 1 million dollars in revenue) have until September 2018.

**WORKSHOP SCHEDULE (Subject to revision)**

**Thursday January 11, 2018 – 1:00 PM – 6:00 PM**

- Chapter 1 – Introduction
- Chapter 2 – Food Safety Plan Overview
- Chapter 3 – Good Manufacturing Practices and other prerequisite programs
- Chapter 4 – Biological Food Safety Hazards
- Chapter 5 – Chemical, Physical, and Economically Motivated Food Safety Hazards

**Friday, January 12, 2018 – 8:00 AM – 6:00 PM**

- Chapter 6 – Preliminary Steps in Developing a Food Safety Plan
- Chapter 7 – Resources for preparing Food Safety Plans
- Chapter 8 – Hazard Analysis and Preventive Controls Determination
- Chapter 9 – Process Preventive Controls
- Lunch
- Chapter 10 – Food Allergen Preventive Controls
- Chapter 11 – Sanitation Preventive Controls
- Chapter 12 – Supply Chain Preventive Controls

**Saturday, January 13, 2018 – 8:00 AM – 1:00 PM**

- Chapter 13 – Verification and Validation Procedures
- Chapter 14 – Recordkeeping Procedures
- Chapter 15 – Recall Plan
- Chapter 16 – FSMA Regulation Overview, Final Presentations and Wrap-up

All participants will receive the 524 page PCQI Workbook and Manual, which is required for each participant. FDA PCQI Certification will be emailed after the workshop. Attendance is required for the entire workshop in order to receive certification.

**LEAD INSTRUCTOR – CHRIS DUNN – Founder, President & 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 is a “Lead Instructor” for 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 Water and Vended Water Operator License from the state of Texas.

Chris holds a Bachelor’s degree from the University of Denver and an MBA from the Goizueta Business School at Emory University in Atlanta, Georgia.

**REGISTER ONLINE HERE:** <https://jsjproductionsinc-events-programs.com/mabwa-registration.php>

Or you can go to [www.mabwa.org](http://www.mabwa.org). Please call MABWA at 512.894.4106 if you have any questions or need assistance.