

# PCQI (食品预控合格人员) TRAINING DAYS

## 人类食品法规预防控制计划



**Dates of Training: June 14-16, 2019**

**Time: 8:00 AM – 5:00 PM (Day 1 & 2)**

**8:00 AM – 2:00 PM (Day 3)**

**Venue: 11030 Weaver Avenue, South El Monte, CA 91733**

**Course Description: FDA 认可的标准化课程及证书**

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 in the United States.

The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk-based preventive controls”.

This course developed by the FSPCA is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “preventive controls qualified individual.” These courses are taught by Lead Instructors trained by the FSPCA, who have been instructed in how to teach the FDA-recognized standardized curriculum.

课程介绍：目前的良好生产规范 (CGMP)，危害分析和基于风险的人类食品法规预防控制（称为人类食品法规预防控制）旨在确保人类食用的食品在美国的安全生产/加工，包装和保存。

该法规要求某些活动必须由“成功完成风险预防控制的开发和应用培训”的“具有预防控制资格的个人”(PCQI) 完成。

该课程由 FSPCA 开发，是 FDA 认可的“标准化课程”；成功完成本课程是满足“预防性控制合格人员”要求的一种方法。这些课程由 FSPCA 培训的领袖讲师授课，他们已被指导如何教授 FDA 认可的标准化课程。

**CALL US NOW (626) 234-9468 to reserve your seat or have questions.**

### UNITED CONSULTING SERVICES

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