



## REGISTRATION NOW OPEN FOR PCQI WORKSHOPS

**Penn Yan, New York**

**August 22-24, 2017**

**Parker (Denver), Colorado**

**September 12-14, 2017**

**(Nonmembers of IBWA are also encouraged to attend!)**

The U.S. Food and Drug Administration's (FDA) final rule for Current Good Manufacturing Practices, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (i.e., the Preventive Controls Rule) includes a requirement that food facilities have **preventive controls qualified individuals (PCQIs)** on staff. In order to help members comply with that new requirement, IBWA will offer several PCQI workshops around the country again in 2017.

The following PCQI Workshops have been confirmed:

- **August 22-24, 2017**      **Hampton Inn – Penn Yan on Keuka Lake, Penn Yan, NY\***
- **September 12-14, 2017**      **Hampton Inn & Suites – Parker, Parker (Denver), CO\***

**\*Registration is now OPEN. See registration form on page 6. THESE ARE THE FINAL WORKSHOPS FOR 2017!**

**20 IBWA CEUs are available with these workshops!**

These workshops, which will be conducted over two-and-a-half (2.5) days, will provide anyone in the bottled water industry an opportunity to become a PCQI for their facility(ies), in compliance with the new Preventive Controls Rule. See page 4 for a tentative agenda and list of the topics to be covered.

### ***Background***

FDA's Preventive Controls Rule states its requirement for PCQIs as follows:

“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.”

### ***IBWA Will Help You Comply With the New Requirements***

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. IBWA will make that information available once FDA has published guidelines for approval through job experience.

The FSPCA began offering a “train-the-trainer” program in late-2015 to make Lead Instructors available to the food industry. IBWA Vice President for Education, Science, and Technical Relations Bob Hirst attended and completed the training program for Lead Instructors as provided by the FSPCA.

**Seating for each workshop is usually limited to 20-30 due to room size, so please register early!**

**It is also important to note that the PC Rule requires just one (1) PCQI per facility. It is optional to send more than one candidate for PCQI training.** PCQIs are intended to oversee the development, implementation, and updating of the food safety plan and program, and that person does not have to be physically located in the facility during every shift. With limited space at each workshop, IBWA recommends that members send no more than one or two candidates from each facility to a workshop. If you wish, you may send additional candidates to future workshops. IBWA will be offering several opportunities for PCQI training throughout 2017. If necessary, IBWA will extend the workshops into 2018.

A registration fee will be assessed to cover the expense of training materials, the meeting facility, the trainer and their travel, and the PCQI certificate. All bottled water producers are encouraged to participate so a non-IBWA member fee has been established as well. IBWA is aware of concerns over the cost of travel and training; thus, we will work to schedule the workshops at low-cost venues as much as possible (considering attendance will involve multiple days, with possible overnight stays at hotels).

### ***Registration Now Open for PCQI Workshops in Penn Yan, NY and Parker, CO***

A registration form is included on page 6 in this correspondence. If online registration becomes available, we will send out another notice. Please complete the registration form with payment information and fax/email/mail to:

Claire Crane, IBWA  
1700 Diagonal Road, Suite 650  
Alexandria, VA 22314  
Email: [ccrane@bottledwater.org](mailto:ccrane@bottledwater.org)  
FAX: (703) 683-4074

### ***Registration Fees***

IBWA MEMBERS (First Attendee)	\$595.00*
IBWA MEMBERS (Second+ Attendee)	\$495.00*
NON-MEMBERS (All Attendees)	\$995.00*

\*Includes participants' required course materials (\$40) and PCQI completion certificate from FSPCA (\$50), morning coffee/tea break, more. Lunches not included – restaurants nearby.

### ***Penn Yan, NY Hotel***

The Penn Yan, New York PCQI Workshop will be held at:

#### **[Hampton Inn Penn Yan](#)**

110 Mace Street, Penn Yan, New York, 14527, TEL: 315-536-8202

**<http://hamptoninn3.hilton.com/en/hotels/new-york/hampton-inn-penn-yan-ELMPYHX/index.html>**

**Room Rates:** \$125.00/\$145.00 per night (not including taxes and fees)

**Special Rate Code:** Contact the hotel directly and mention the IBWA rate.

**Contact the hotel directly for room reservations.**

**The hotel is located at 301 Lake Street (NY Rte. 54).**

## ***Parker, CO Hotel***

The Parker, Colorado PCQI Workshop will be held at:

[Hampton Inn & Suites Parker](#)

19010 East Cottonwood Drive, Parker, Colorado, 80138, TEL: 303-841-2977

<http://hamptoninn3.hilton.com/en/hotels/colorado/hampton-inn-and-suites-parker-DENPAHX/index.html>

**Room Rates:** \$134.00 per night (not including taxes and fees)

**Special Rate Code:** Contact the hotel directly and mention the IBWA rate.

**Contact the hotel directly for room reservations.**

**The hotel is located 9 miles south of I-225, Exit 4 (Parker Road).**



**TENTATIVE COURSE AGENDA**  
**IBWA PCQI Workshops**  
**Penn Yan, NY / Parker, CO**

<b>Tuesday 8:00 am – 5:00 pm</b>
Chapter 1: Introduction to Course
Chapter 2: Food Safety Plan Overview
<b>Break</b>
Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
Chapter 4: Biological Food Safety Hazards
<b>Lunch</b>
Chapter 5: Chemical, Physical, and Economically Motivated Food Safety Hazards
<b>Break</b>
Chapter 6: Preliminary Steps in Developing a Food Safety Plan
Chapter 7: Resources for Preparing Food Safety Plans
<b>Wednesday 8:00 am – 5:00 pm</b>
Review and Questions
Chapter 8: Hazard Analysis and Preventive Controls Determination
<b>Break</b>
Chapter 9: Process Preventive Controls
<b>Lunch</b>
Chapter 10: Food Allergen Preventive Controls
<b>Break</b>
Chapter 11: Sanitation Preventive Controls
Chapter 12: Supply-Chain Preventive Controls
<b>Thursday 8:00 am – 12:00 pm</b>
Review and Questions
Chapter 13: Verification and Validation Procedures
Chapter 14: Recordkeeping Procedures
<b>Break</b>
Chapter 15: Recall Plan
Chapter 16: FSMA Regulation Overview
Wrap Up

Attendees will receive a 524-page PCQI workshop manual, workbook, and sample food safety plans.

Attendance at the entire workshop is required for a PCQI certificate. Missed sections will be required to be made up prior to award of the PCQI certificate, per FSPCA requirements. Please plan for no interruptions.



**PCQI Workshop Registration Form**

\_\_\_ Penn Yan, New York August 22-24, 2017

\_\_\_ Parker (Denver), Colorado September 12-14, 2017

*(A separate form is required for EACH registrant)*

**Registration Fees\***

- IBWA MEMBERS** (First Attendee) \$595.00\* per person
- IBWA MEMBERS** (Second+ Attendees) \$495.00\* per person
- NON-MEMBERS** (All Attendees) \$995.00\* per person

\*Includes participants' required course materials (\$40) and PCQI completion certificate from FSPCA (\$50)

**Name:** \_\_\_\_\_

**Company:** \_\_\_\_\_ **IBWA Member? YES NO**

**Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_ **Zip Code:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_ **Email Address:** \_\_\_\_\_

**Are you an IBWA Certified Plant Operator?** \_\_\_ YES \_\_\_ NO  
(Up to 20 IBWA CEUs are available for this program.)

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**PAYMENT INFORMATION:**

Total Due: \$ \_\_\_\_\_ (1<sup>st</sup> Attendee Name: \_\_\_\_\_)

\_\_\_ Check enclosed (No. \_\_\_\_\_) Credit Card: \_\_\_ MasterCard \_\_\_ Visa \_\_\_ AMX

Card No.: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Card Security Code: \_\_\_\_\_ Name on Card: \_\_\_\_\_

**Please return this form via mail, email, or fax to:** Claire Crane, IBWA, 1700 Diagonal Road, Suite 650, Alexandria, VA 22314 Email: [ccrane@bottledwater.org](mailto:crcrane@bottledwater.org) FAX: (703) 683-4074

**Contact the hotels directly for room reservations.**