



REGISTRATION NOW OPEN FOR PCQI WORKSHOP

Anthem (Phoenix), Arizona

September 14-16, 2016

(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 this year, and in 2017.

The following PCQI Workshops have been confirmed or are tentatively scheduled (pending confirmation of venue locations):

- **September 14-16, 2016: Hampton Inn Phoenix/Anthem, Anthem, Arizona ****
- September 27-29, 2016 Hilton Garden Inn Portland Airport, Portland, Oregon
- October, 2016: Kansas City, MO/KS area (Location TBA)

****Registration is now open. See registration form on page 5.**

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.

The FSPCA regulates the number of participants at each workshop. The participant limits are 30-35 with one Lead Instructor and 50 with one Lead Instructor and one assistant trainer. **Therefore, seating for each workshop is limited.**

It is also important to note that the PC Rule requires just one (1) PCQI per facility. It is not necessary 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 2016 and 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 Workshop in Anthem (Phoenix), Arizona

A registration form is included 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
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 food break, beverages, more. Lunches not included.

Hotel

The PCQI Workshop will be held at:

Hampton Inn Phoenix/Anthem
42415 N. 41st Drive
Anthem, Arizona, 85086
Phone: (866) 690-7291

Hotel Room Block: <http://bit.ly/28Ugrum>

Room Rates: \$79.00 per night (not including taxes and fees)

Special Rate Code: IBA

Contact the hotel directly for room reservations.

The hotel is located at I-17 Exit 229, approx. 30 miles/35 minutes north of downtown Phoenix and Sky Harbor Airport (PHX).



TENTATIVE COURSE AGENDA
IBWA PCQI Workshop
Anthem (Phoenix), Arizona

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

Hampton Inn Phoenix/Anthem

42415 N. 41st Drive

Anthem, Arizona, 85086

September 14-16, 2016

(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: \$_____ (1st 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: crcrane@bottledwater.org FAX: (703) 683-4074

** Registration deadline: Tuesday, August 30, 2016. Refunds will not be accepted after August 30, 2016, however if you need to cancel after this date, you may credit registration fee to a workshop in the future.

Contact the hotel directly at (866) 690-7291 for room reservations. Room rate: \$79 per night.