

Meeting the Preventive Controls Human Food Rule Through Online Training

Preventive Controls Qualified Individual &
Qualified Individual Courses



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Meet the Experts



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Training Preferences in Food Manufacturing

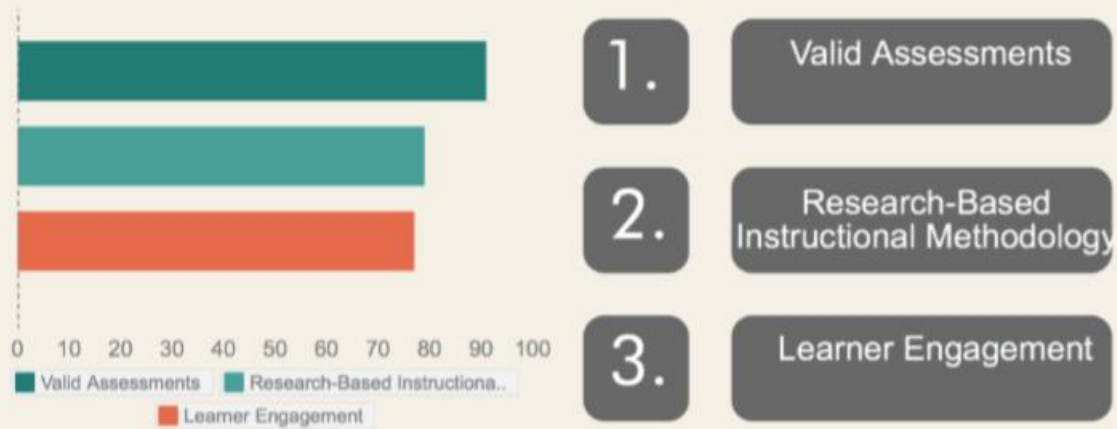
- Industry survey explored reasons for why companies select online training instead of in-person
- 86% satisfied with online training experience
- 92% want “specific learning outcomes” and “ease of use”
- 68% wanted “relevant illustrations” and 61% wanted “interactive activities”



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Survey Findings

Important Online Training Components



Online Training Outputs





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What is required by the PCHF Rule?

117.180(c)(1): “to be a preventive controls qualified individual, the individual must have successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by the FDA or otherwise qualified through job experience to develop and apply a food safety system. Job experience may qualify an individual to perform these functions if such experience has provided an individual with knowledge at least equivalent to that provided through the standardized curriculum. This individual may be, but is not required to be, an employee of the facility.”



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Why We Use the HARPC acronym?

This course is designed for you to learn and apply the [Hazard Analysis and Risk-Based Preventive Controls](#) (HARPC) principles to your environment.

Although HARPC is not a technical term nor acronym used by the FDA or FSPCA, we use it in our course as a memory aid to help you to retain and retrieve the required training material.



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What is ImEpik?



InEPIK





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What is ImEpik?

- ❖ A market-driven and research-based online training company facilitating skills training to empower the workforce of the 21st Century
- ❖ We provide accessible, self-paced, and innovative training
- ❖ We are focused on the Food Safety industry as a core company competency





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Why ImEpik Courses?

- ❖ **Accessibility:** Complete your training on any device
- ❖ **Cost Effective:** Save travel expenses and time by taking the course completely online
- ❖ **Self-Paced:** Work on the courses at your own pace
- ❖ **Interactive Activities:** Enjoy learning through games, videos, audio, quizzes & more
- ❖ **Real-Life Scenarios:** Engage in simulations of the workplace environment
- ❖ **Competency – Based Assessment:** Ensure you understand the material through assessments at the end of each module
- ❖ **Certificates of Completion:** Show your certificate of completion to your current or future employer!





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What Courses Do We Offer?

Preventive Control Qualified Individual (PCQI)

- ❖ Training for the role of PCQI per the PCHF Rule
- ❖ 20-Hour Self-Paced Course
- ❖ Online Manual Included



Qualified Individual (QI)

- ❖ Training for the role of QI per the PCHF Rule
- ❖ Trains individuals supporting the PCQI
- ❖ 16-Hour Self-Paced Course
- ❖ Online Manual Included





Examples from Module 2



FSMA's Qualified Individual

PCQI Module: 2
Page: 21

Qualified Individual means a person who has the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack, or hold clean and safe **food** as appropriate to the individual's assigned duties. A Qualified Individual may be, but is not required to be, an employee of the establishment. Read about professional development for the QI's role in the HARPC Online User Manual.



A Qualified Individual is a valuable member of the food safety team. They contribute to the implementation of the food safety plan as overseen by the Preventive Controls Qualified Individual.



QIs are vital for our ImEpiK plant and yours.



Training Level Exercise

Match the role with the definition of the worker.

Entry Level 1	1 New hires should be trained in such areas as basic principles of food hygiene and personal hygiene.
Intermediate / Supervisory 2	4 Responsible for ensuring all components of food safety plan have been developed, reviewed, and verified the hazard analysis
Contractor 3	3 Needs awareness level knowledge of basic food safety policies, basic cGMPs and any specialty procedures necessary to protect product safety.
Preventive Control Qualified Individual 4	2 Responsibility for assuring compliance by all personnel with all requirements of GMP's shall be clearly assigned to competent supervisory personnel.
Qualified Auditor 5	5 A qualified individual with the appropriate training and job experience in auditing.



Examples from Module 2



Attention to Food Safety Culture

PCQI Module: 2
Page: 55

Read the "Readiness for Change to a Safety and Prevention Culture" in the online user manual before answering the question on barriers to change.

Is this an example of Individual Barrier to Change, Organizational Barrier to Change or an Alternative Plan to Change?



Readiness for Change to a Safety and Prevention Culture



	Individual	Organizational	Alternative
<p>✔ Marta gets a sense of security from doing things the same way and doesn't like her comfortable patterns disrupted by the new safety practices.</p>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<p>✔ The last safety practice training and implementation was a disaster for the company. The employees are reluctant to endure another attempt.</p>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



Advantages of Delivery Options

PCQI Module: 2
Page: 57

- Training that is phased or paced provides time for reflection, critical thinking and practice.
- Modular instruction can allow for flexibility in time, practice and reflection.
- Training that assesses knowledge, skills, behaviors and attitudes while providing for remediation builds competency faster.
- Competency is better ensured if the training has a Summative (Final) Assessment that tests for agreed upon competencies.



Ask Yourself

[Click here to view](#)





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How Do We Ensure Learner Understands Material?

moodle.imepi.com - Microsoft Edge
https://moodle.imepi.com/mod/scorm/player.php?a=1¤torg=8&scoid=1&sesskey=2Y03HerQH&display=popup&mode=normal

Hazard Analysis and The Process Flow Diagram HARPC Module 4 Page: 33

Brainstorming on Storage & Distribution Hazards

Select the appropriate Brainstorming area for each concept.

00:02 | 00:07

	Packaging	Label	Storage & Distribution
Would an error or improper storage lead to a microbiologically unsafe food?	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Does the packaging adequately protect the product from subsequent damage/contamination during storage and distribution?	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Is the packaging/packaging step impacted by any of revised CGMP requirements to protect packaging from cross contact and/or contamination?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
What is the likelihood that the food will be improperly stored at the wrong temperature?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Does each package contain the proper label?	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Does the package include instructions for the safe handling and preparation of the food by the end user?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Is the package clearly labeled "Keep Refrigerated" if this is required for safety?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Is each package and case legibly and accurately coded?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Does the method of packaging affect the growth of microbial pathogens and/or the formation of toxins?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Correct

moodle.imepi.com - Microsoft Edge
https://moodle.imepi.com/mod/scorm/player.php?a=1¤torg=8&scoid=1&sesskey=2Y03HerQH&display=popup&mode=normal

Hazard Analysis and The Process Flow Diagram HARPC Module 4 Page: 56

Module 4 Quiz

Match the answers to questions asked when developing a product profile:

What type of storage and distribution is required?	1	4	Infants, children, general public, elderly.
What is the product?	2	2	Ice cream, frozen pizza, fish, milk.
What is the nature of the product?	3	1	Frozen, refrigerated, ambient, container.
Who is the product intended for?	4	7	Eaten raw, not cooked as per instructions.
What is the intended use?	5	3	Fresh, dried, vacuum packed.
What are the preparation steps by the consumer?	6	6	Ready-to-eat, heat and serve, bake.
What is the potential for the product to be mishandled?	7	5	Retail, food service, further manufacturing.

Correct



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Try a question!

According to the cGMPs in 21 CFR 117.40, a competent supervisor has the responsibility for assuring _____ all food handling techniques, food protection principles and the dangers of poor personal hygiene and unsanitary practices by all personnel.

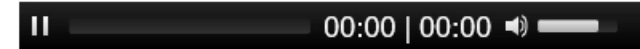
- A. Knowledge of
- B. Teamwork of
- C. Compliance to
- D. Attendance to



Try and Tips



Hazard Analysis § 117.130



§ 117.130(a)(2);

(1) You must conduct a **hazard** analysis to **identify and evaluate**, based on experience, knowledge, and **other information, known or reasonably foreseeable**, of any **biological, chemical (+ radiological) or physical agent** that is reasonably likely to cause illness or injury in the **absence of its control** of **food** manufactured, processed, packed, or held at your **facility** to determine whether there are any hazards requiring a preventive control.

(2) The **hazard** analysis must be written regardless of its outcome.

(b)The **hazard** identification must consider:

(1) Known or reasonably foreseeable hazards that include:

- (i) Biological hazards: microbiological hazards such as parasites, environmental pathogens, and other pathogens;
- (ii) Chemical hazards, including radiological hazards, substances such as pesticide and drug residues, natural toxins, decomposition, unapproved **food** or color additives, and **food** allergens; and

Food Safety Plan Components § 117.126	HARPC Citations
You must prepare, or have prepared, and implement a written food safety plan. The food safety plan must be prepared, or its preparation overseen, by one or more preventive controls qualified individuals.	Subpart C- Hazard Analysis and Risk-Based Preventive Controls
The written food safety plan must include:	117.130 Hazard analysis.
(1) The written hazard analysis - § 117.130(a)(2)	117.135 Preventive controls.
(2) The written preventive controls - § 117.135(b)	117.136 Circumstances in which the owner, operator, or agent in charge of a manufacturing/processing facility is not required to implement a preventive control.
(3) The written supply-chain program - <i>subpart G</i> of this part	117.137 Provision of assurances required under § 117.136(a)(2), (3), and (4).
(4) The written recall plan as required by § 117.139(a)	117.139 Recall plan.
(5) The written procedures for monitoring the implementation of the preventive controls § 117.145(a)(1)	117.140 Preventive control management components.
(6) The written corrective action procedures as required by § 117.150(a)(1)	117.145 Monitoring.
(7) The written verification procedures - § 117.165(b)	117.150 Corrective actions and corrections.
(c) Records. The food safety plan required by this section is a record that is subject to subpart F of this part.	117.155 Verification.
	117.160 Validation.
	117.165 Verification of implementation and effectiveness.
	117.170 Reanalysis.
	117.180. Requirements applicable to a preventive controls qualified individual and a qualified auditor

Play





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How are We Different From Our Competitors?

	ImEpik	Others
100% Online (not blended)	✓	✗
Fully Self-Paced	✓	✗
Developed by FSPCA LEAD Instructors	✓	SOME
No Travel Time or Costs	✓	SOME
Online Study Manual	✓	✗
Interactive Activities	✓	✗
Assessments to Demonstrate Learning	✓	✗
ImEpik Certificate of Completion	✓	✗
Meets 117.180 (c) (1) Alternate Training	✓	✗



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How Do I Enroll?

Step 1) Go to www.imepik.com

Step 2) Select Food Safety Training And Desired Course

Step 3) Click on Buy Now at the Bottom of the Page

Step 4) Purchase Course Through Shopping Cart

(Use Webinar1 code to get \$200 off for participating in this webinar)

Step 5) A Username and Temporary Passcode will be sent to your email to enter your course!

The screenshot shows the ImEPIK website's shopping cart interface. At the top, there is a navigation bar with social media icons (Facebook, Twitter) and links for Login, a shopping cart icon with '(1)', and the email address support@imepik.com. Below this is a main navigation menu with links for HOME, ABOUT US, COURSES, PARTNERS, CONTACT US, and FAQs. The page title is 'Shopping Cart'. A breadcrumb trail shows 'HOME / SHOPPING CART'. The main content area features a table with the following items:

Product	Quantity	Price (\$)	Amount (\$)
Hazard Analysis, Risk-Based Prevention and Control (HARPC) Course - PCQI	1	1,000.00	1,000.00
		Sub-Total:	\$1,000.00
		Discount:	-\$200.00
		Sub-Total:	\$800.00
		Tax:	\$0.00
		Total:	\$800.00

Below the table, there is a note: 'To delete an item, change the quantity to zero and click Recalculate'. A 'Voucher' section follows, with the instruction: 'If you have a voucher or coupon, enter its code in the box below and click on recalculate.' A text input field contains the code 'webinar1'. At the bottom right, there are three buttons: 'Recalculate', 'Continue Shopping', and 'Proceed'.



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Partnership with



ReposiTrak[®]

Thanks to your relationship with ReposiTrak, you will receive 20% off your PCQI and/or QI courses!

Use the code: ReposiTrak
at check out on our website to
receive your discount!





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Thank you for your interest!

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