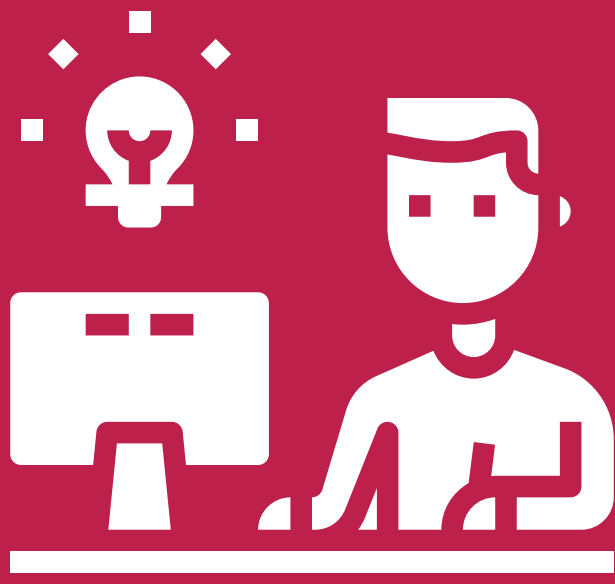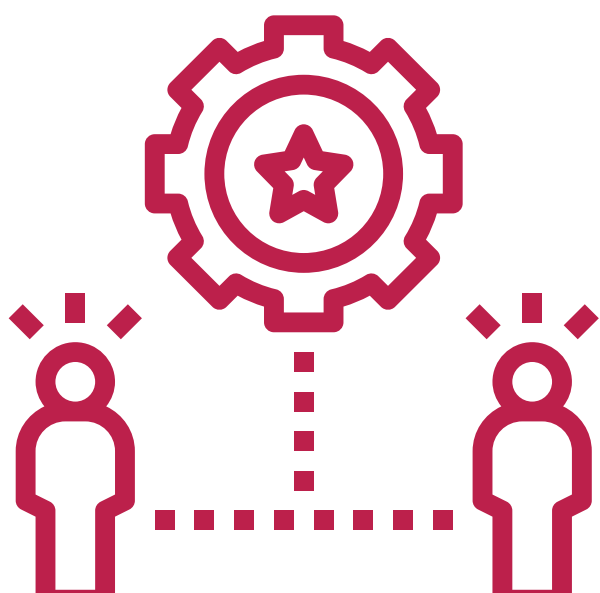# PCQI Online

FDA-Approved Standardized Curriculum

Developed by Experts

Our team included experienced food safety auditors, a food defense coordinator, HACCP and HARPC certified experts, an experienced food safety scientist, a microbiologist, a process authority, and PCQI lead instructors.
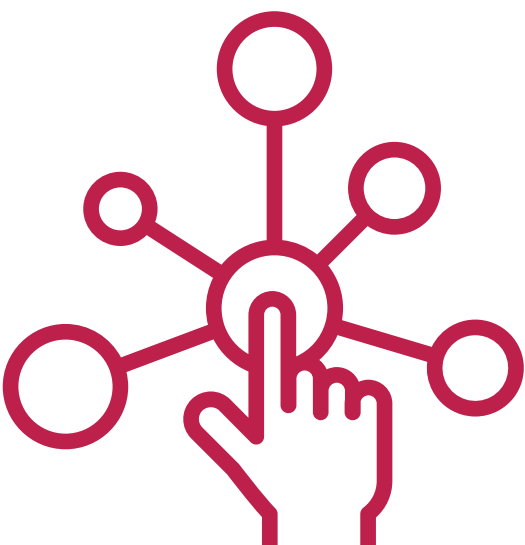
Up-To-Date

When Congress passed and President Biden signed the FASTER Act into law in April 2021, including sesame as an allergen of concern, we made sure to include it in the course. This course will be continuously updated so it remains timely and accurate.

15 Interactive Modules

Each training module prompts participants to think through real-world scenarios, preparing them to find identify the best practices to achieve food safety. Putting theory into practice throughout the course helps strengthen retention of the materials being covered.

Allergen Control Priority

When FDA makes allergen control a priority, we help you make it a priority with extensive content on the topic. The course details possible ways allergens are stored, controlled, labeled, and cleaned and prompts you to consider and understand traffic patterns in the facility, all to prevent allergen cross-contact issues.

FSVP Requirements

The number one reason (514 times) for FDA issuance of a 483 in 2020 (and 298 times in 2019) was because those facilities that were required to comply with FSVP did not have an established program.