



**NEWS RELEASE**

**For Immediate Release, September 8, 2016**

**Contact:** Mary Coppola

[mcoppola@unitedfresh.org](mailto:mcoppola@unitedfresh.org)

202-303-3425

## **United Fresh Announces Preventive Controls for Human Food Qualified Individual Training Program**

WASHINGTON, D.C. (September 8, 2016) – United Fresh announces the Preventive Controls for Human Food Qualified Individual Training Program. Using model plans created by a team of experts convened by United Fresh, and with an emphasis on the food safety controls most important to packinghouses, this training program is tailored for facilities that are required to have a food safety plan under the Preventive Controls Rule, but are not traditional “processors.”

The course, offered October 4-6 in Orlando, FL; November 7-9 in Fresno, CA; and November 14-16 in Salinas, CA, uses the Food Safety Preventive Controls Alliance (FSPCA) training curriculum focused on facilities that pack and/or hold raw agricultural commodities (e.g. packinghouse operations) so they can develop food safety plans that are in compliance with the Preventive Controls for Human Food rule. The regulation requires that certain activities must be completed by a “preventive controls qualified individual”.

This course, developed by 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.”

The training sessions will be taught by FSPCA lead instructors and will be of specific value to packinghouse operations, as United Fresh has developed specific example plans to ensure these sessions are relevant while still retaining the FSPCA standardized curriculum.

To register for any one of the three course dates listed above, visit [www.unitedfresh.org](http://www.unitedfresh.org). For more information about the trainings, contact [Erin Grether](#) at 202-303-3402 or [Dr. Jennifer McEntire](#) at 202-303-3419.

###

### **About United Fresh Produce Association**

Founded in 1904, the **United Fresh Produce Association** brings together companies across every segment of the fresh produce supply chain, including growers, shippers, fresh-cut processors, wholesalers, distributors, retailers, foodservice operators, industry suppliers and allied associations. We empower industry leaders to shape sound government policy. We deliver the resources and expertise companies need to succeed in managing complex business and technical issues. We provide the training and development individuals need to advance their careers in produce. Through these endeavors, we unite our industry with a common purpose – to build long-term value for our members and grow produce consumption.