

# FSMA TRAINING COURSES



## Food safety systems and regulations will continue to evolve, and new issues will emerge. Are you ready?

FSMA regulations touch every segment of the food supply chain, nationally and globally. If you're not up to speed on the particulars of the law and where your business stands in relation to compliance, look to NSF International for answers. We are your trusted partner in compliance and continual improvement.

In today's fast paced regulatory environment, keeping current is essential. Every FSMA-compliant facility must have Preventive Controls Qualified Individuals who are responsible for developing, implementing and maintaining organizational food safety systems.

NSF has provided exceptional food safety training to its customers for over 40 years. Our FSMA-focused courses are guided by a dedicated team of subject matter experts who stay current with FSMA standards and their impact on food businesses globally.

### FSMA Training Courses offered:

- > FSPCA Preventive Controls for Human Food (PCQI)
- > FSPCA Preventive Controls for Animal Food (PCQI)
- > FSPCA Foreign Supplier Verification Programs (FSVP)

Trust NSF to help you navigate the ever-changing food industry regulatory landscape, now and in the future.

For U.S. FDA recognized PCQI and FSVP training visit [www.nsflearn.org](http://www.nsflearn.org), or contact [nsflearn@nsf.org](mailto:nsflearn@nsf.org).

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