

105TH ANNUAL CONVENTION & TRADE SHOW

Pre-Convention Training: PIOCS Refresher

Recommended for all staff involved in quality, food safety, production, & recordkeeping.



Tuesday, Nov. 8, 2022 8am-2pm

(Box lunch included)



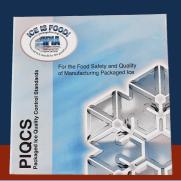
Topics: PIQCS Overview

- FSMA Preventive Controls Training (PCQI, Food Defense)
- Supplier Assurance
- Extraneous Materials

		Refresher Training Fee with Full Convention Registration (Convention registration fee is separate and paid in addition to the Refresher Training fee.)	Refresher Training Fee AND One-Day Pass for Tuesday Only (Includes the Refresher Training, the Opening Session, and the Exhibit Hall Grand Opening.)	Refresher Training Only (No convention functions included.)
	Regular (Ends 10/7/22)	\$150 (Member) \$200 (Non-Member)	\$300 (Member) \$400 (Non-Member)	\$200 (Member) \$275 (Non-Member)
	Late (10/8/22-Convention)	\$200 (Member) \$275 (Non-Member)	\$400 (Member) \$550 (Non-Member)	\$250 (Member) \$350 (Non-Member)

JW Marriott Las Vegas

221 N. Rampart Boulevard Las Vegas, Nevada



Speaker:



Chris Dunn DunnWorks, LLC

Chris Dunn, IPIA Food Safety Consultant, is retired from NSF International, where he managed the global Beverage Quality program offering food safety certifications (NSF, SQF, BRC) as well as laboratory testing, food safety audits, and consulting and training for bottled water, natural mineral water, flavored beverages, and packaged ice. Chris is also qualified as a beverage auditor, food safety trainer, and "Lead Instructor" for the FSPCA Preventive Controls for Human Food (PCQI) training program referenced under the FDA's Preventive Controls regulations.

For More Information: www.packagedice.com