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3M Food Safety's Technical Service and Sales Team Certified as PCQI

Additionally, 3M's co-sponsored webinar series on the Food Safety Modernization Act continues September 13 with insights on the intentional contamination rule

ST. PAUL, Minn. – September 7, 2016 – 3M Food Safety recently certified 20 of its technical service team members and sales representatives with Preventive Controls Qualified Individual (PCQI) to help customers train and comply with the new Food Safety Modernization Act (FSMA) requirement. The training, which occurred Aug. 8- 10, 2016 at 3M's headquarters in Minnesota, preceded the September 16, 2016 deadline date for food processors to have a Food Safety Plan prepared and applied by a trained PCQI.

FSMA is the most extensive reform of food safety laws in the U.S. in more than 70 years. With the proactive goal to prevent food contamination, one key change included in the reform that applies to the majority of food processors is the need to have a food safety plan prepared and implemented by a PCQI.

The main responsibilities of a PCQI are to oversee or perform the preparation of the food safety plans, validate the preventive controls, review records and reanalyze the plan, along with any additional activities needed for the food.

“This is the first time that 3M Food Safety has invested in a specific certification to support a new requirement for our clients,” said John Wadie, U.S. marketing development manager for 3M Food Safety. “We are excited to provide the added understanding, support and knowledge of this certification, and will continue to look at additional training and certifications in the future.”

3M Food Safety is a leader of innovative solutions that help the food and beverage industries optimize the quality and safety of their products to enable consumer protection and improve their bottom lines. In partnership with The Acheson Group, 3M also offers a free monthly webinar series on FSMA that provides food processors clearer understanding of compliance requirements, including how they can manage and possibly reduce operational, regulatory and reputational risks. The next webinar on September 13 is titled “Intentional Contamination Rule – Food Defense Expectations and Why it is Good Business Practice.” Individuals can register for the event [here](#).

About 3M

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