

*Webinar on*

# **Transitioning FCPA and Other Temporary Regulations Under the New Normal for the Food Industry**

*Date : August 10, 2021*

# Areas Covered

- *Identifying Concerns and Risk*
  - Remote workforce*
  - Reopening business*
- *Finding Risk Mitigation Strategies*
  - Compensating for disrupted controls*
- *Developing Investigation Protocols*
  - Remote working procedures*
  - Alternative working arrangement processes*
- *Implementing Audit Methods*
  - “Pressure testing” for compliance*
  - Remote regulatory controls*
- *Prioritizing Investigation and Compliance Tasks*
  - Applying a risk-based approach*

In this webinar learn how to adjust your business practices and guard your supply chain against compliancy issues through this detailed webinar.

**PRESENTED BY:**

*Gina Reo - President, QAS, (Quality Assurance Strategies, LLC), private consultation for the Food and Beverage Industry specializing in Global Food Safety and Quality with expertise in Regulatory Compliance, Prop 65, Business Integration and Due Diligence. Formerly, Vice President, Food Safety (Officer), Weston Foods (WF), a GWL Canadian company.*

Date : August 10, 2021

Time : 01 : 00 PM EST

Duration : 60 Minutes

Price: \$179

# Webinar Description

The COVID-19 crisis has brought extraordinary strains to business practices and compliant supply chains. Ensure your organization is protected before and during an investigation. Join us by registering today. The current pandemic has forced regulators and industry to rethink how to achieve Food Safety surveillance and compliance for the industry with Supply Chain, Transportation, and Worker Safety under this global lockdown impacting everyone.



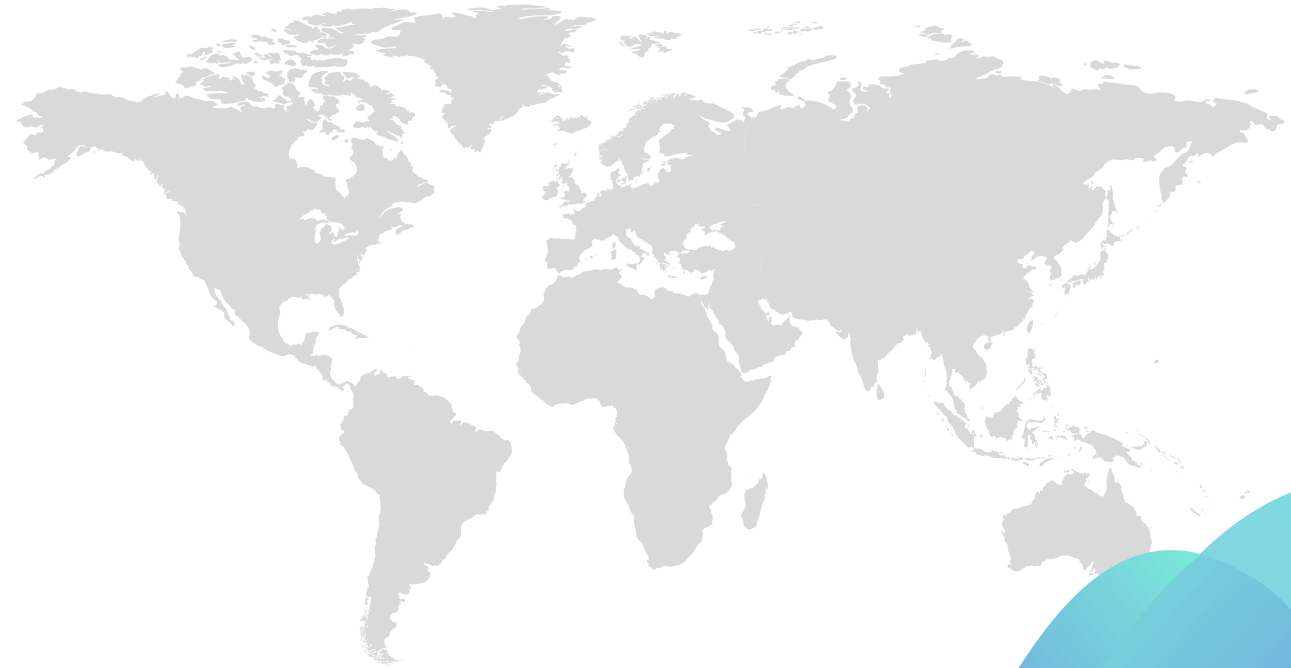
# Who Should Attend ?

*Quality and Food Safety staff/mgt., PCQI members, Operations leads/supervisors, Sanitation leads/supervisors, plant management, warehousing managers/leads, maintenance and engineering leads/supervisors, procurement team leads, crisis coordinators, and senior leadership in Food Industry wanting to understand the potential business impact on new FSMA requirements.*



# Why Should You Attend ?

*Is your business continuing to function during the COVID-19 pandemic? Has your organization halted operations but plans to reopen soon? Are you wondering how to safely mitigate your risks during this trying period while avoiding investigations from regulatory bodies? The economic disruptions of the COVID-19 crisis have brought unprecedented stressors to the Food Industry with manufacturers, and your team will need to navigate these complications without relying on actions that may be deemed uncompliant.*



-These obstacles inevitably create incentives and opportunities for fraud and unscrupulous vendors but requirements under the Foreign Corrupt Practices Act of 1977 (FCPA) and other relevant regulations are as critical as ever. Regulators will be expecting companies to foresee potential risk factors and manage them accordingly.

Avoid falling into risky patterns or processes while operating under this new normal. Instead, learn how to adjust your business practices and guard your supply chain against compliancy issues through this detailed webinar. Our presenter will share practical guidelines and tips on maintaining compliance during these shifting and complex times, while also discussing how to manage any potential investigations from regulatory bodies and maintaining certifications in uncertain times.



To register please visit:

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