

*Webinar on*

# **NOM-251-SSA1-2009, Hygiene Practices For The Process Of Food, Beverages or Food Supplements**

*Date : July 12, 2021*

# Areas Covered

- Overall in hygiene practices for the process of food and beverages or food supplements in MX
- Scope of application
- Good manufacturer practices
- HACCP
- 14 main areas covered

In this webinar you will learn hygiene practices that must be observed in the process of food, beverages, or food supplements and their raw materials, in order to avoid their contamination throughout their process.

**PRESENTED BY:**

*Denisse Robles - is passionate about the academic field and has participated as a speaker in numerous workshops on food labeling, food safety, food import, nutrition and marketing, in forums such as the University of Guadalajara, Youth Congress in Action, Nutrire Biennial of Nutrition, the Food Safety International Network as well as developing publications on food and food selection with American publishers.*

Date : July 12, 2021

Time : 01 : 00 PM EST

Duration : 60 Minutes

Price: \$179

# Webinar Description

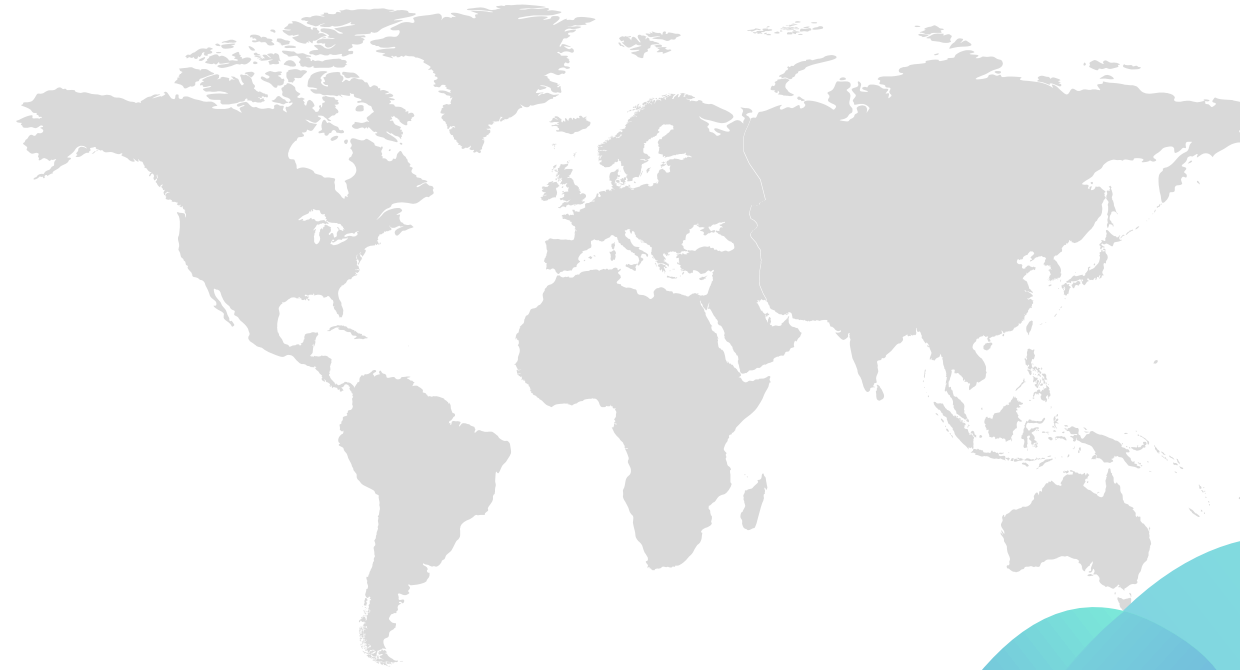
This Official Mexican Standard establishes the minimum requirements of good hygiene practices that must be observed in the process of food, beverages, or food supplements and their raw materials, in order to avoid their contamination throughout their process.

The causal dangers of foodborne diseases can come from the different stages that exist along Among the good manufacturing practices included in NOM-251- SSA1-2009 are the provisions on facilities and areas, equipment and utensils, services, storage, control of operations and raw materials, also refers to good health practices and personnel hygiene, transportation, control of food handling, training of workers, documentation, and records, as well as product recall when it represents a danger to health. All this information will be touched on in the webinar and they can direct their efforts to grow their business.



# Who Should Attend ?

- Q&A
- *Dietitians*
- *Nutritionist*
- *Food manufacturers*
- *The food industry in general*



# Why Should You Attend ?

*At the conclusion of the webinar, you will acquire the basic knowledge of how to implement NOM-251 requirements and enable the specifications at your own place to comply with a verification visit from the inspection bodies.*



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**740 870 0321**