

Webinar on

Preventative Controls for Allergen Risk Mitigation Under FSMA

Date : July 21, 2021

Areas Covered

- Allergen Landscape, Designing Allergen Program*
- Risk Assessment, Validation Essentials*
- Verification and Monitoring Programs*
- Cleaning Approaches, Qualitative Testing*
- Testing Methods and Evaluating Labs*
- Robust Allergen Control Plan*
- Success Takeaways*

Anyone wanting to know how to approach, improve or review their Allergen Management Program should participant to understand the latest information for Best Practice preventative controls.

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 and North American leader in bakery products.

Date : July 21, 2021

Time : 01: 00 PM EST

Duration : 60 Minutes

Price: \$179

Webinar Description

A three-layered approach to Allergen Management will be described, with the latest approaches for cleaning, Validation, monitoring, and Preventative Controls now required under FSMA (Food Safety Modernization Act) to incorporate in your Food Safety Plan. Insights for testing, laboratory review as well as cleaning practices will be covered. Participants will take away comprehensive knowledge of how to set up a robust Allergen Control Plan.

Allergen-related Recalls have been elevated to a Class I under the new FSMA (Food Safety Modernization Act), raising the importance of having a robust Allergen Management Program to minimize risks in your organization. This session covers regulatory requirements, best practices, and World-Class Allergen Minimization insights to aid Food Safety, Operations, and technical professionals.



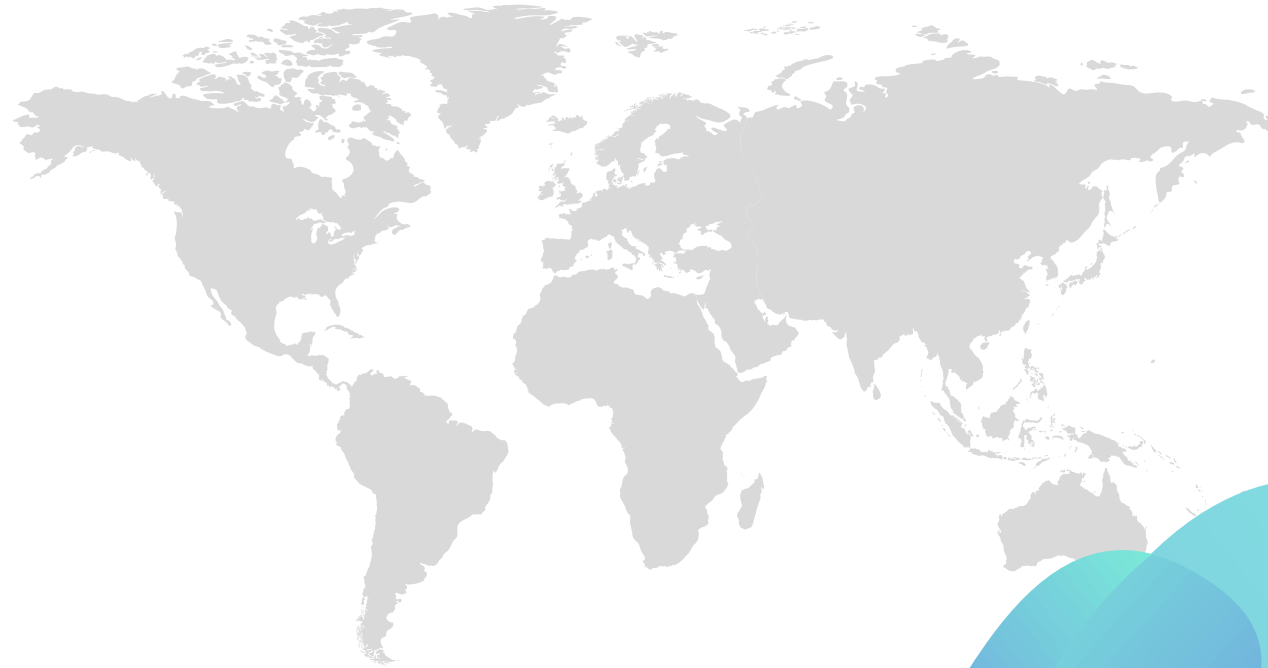
Who Should Attend ?

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 ?

Allergen mishaps in manufacturing are now a Class I Recall by the FDA (Food & Drug Administration), considered an adulterant in foods. It is the largest area for recalls in the US and growing at a staggering rate. Anyone wanting to know how to approach, improve or review their Allergen Management Program should participant to understand the latest information for Best Practice preventative controls.



To register please visit:

www.grceducators.com
support@grceducators.com
740 870 0321