

Webinar on

Save Your Food Business!!- Business Continuity and Disaster Recovery

Learning Objectives

- Discuss the different types of Disasters*
- Understand the important aspects of recovering from a disaster*
- Understand the important aspects of business continuity*
- Understand the use of Risk Management in the planning for a disaster*
- Understand the options for recovery and for business continuity*
- Discuss the regulatory implications of planning and recovering from a disaster*



Disasters and disruptions of business rarely occur, but if they do they can be costly and dangerous.

PRESENTED BY:

Seasoned Executive with 40 years of experience in the Life Sciences & Healthcare Industries. Positions include Chief Compliance Officer, IT Director & QA Director. Experience combines Quality Assurance, Regulatory Compliance, Business Administration, Information Technology, Project Management, Clinical Lab Science, Food / Public Health Service, and Turnarounds. Past employers / clients include Roche, Novartis, Genentech & PriceWaterhouseCoopers. Co-authored & prototyped 21 CFR 11 guidance with FDA and work with FDA on Data Integrity Regulations.

On-Demand Webinar

Duration : 90 Minutes

Price: \$200

Webinar Description

Disasters and disruptions of business rarely occur, but if they do they can be costly and dangerous. In R&D, Manufacturing & Retail areas of a food company, there can be dangerous contaminants and other disasters and important data and business processes that could be lost. Every company has a responsibility to their stakeholders (clients, shareholders, employees) and to regulators, to take steps to prepare and consider what to do in recovering from some potential disasters.

Companies involved in the manufacturing, retail, import/export, research and inspection of food, food additives and supplements have regulatory responsibilities to ensure consumer safety of their products. This includes being able to continue operations in a safe manner, in case that a natural or man-made disaster wipes out part of the business. However, most companies are not set up to respond effectively to such a scenario.



Who Should Attend ?

Manufacture

Retail

Operations

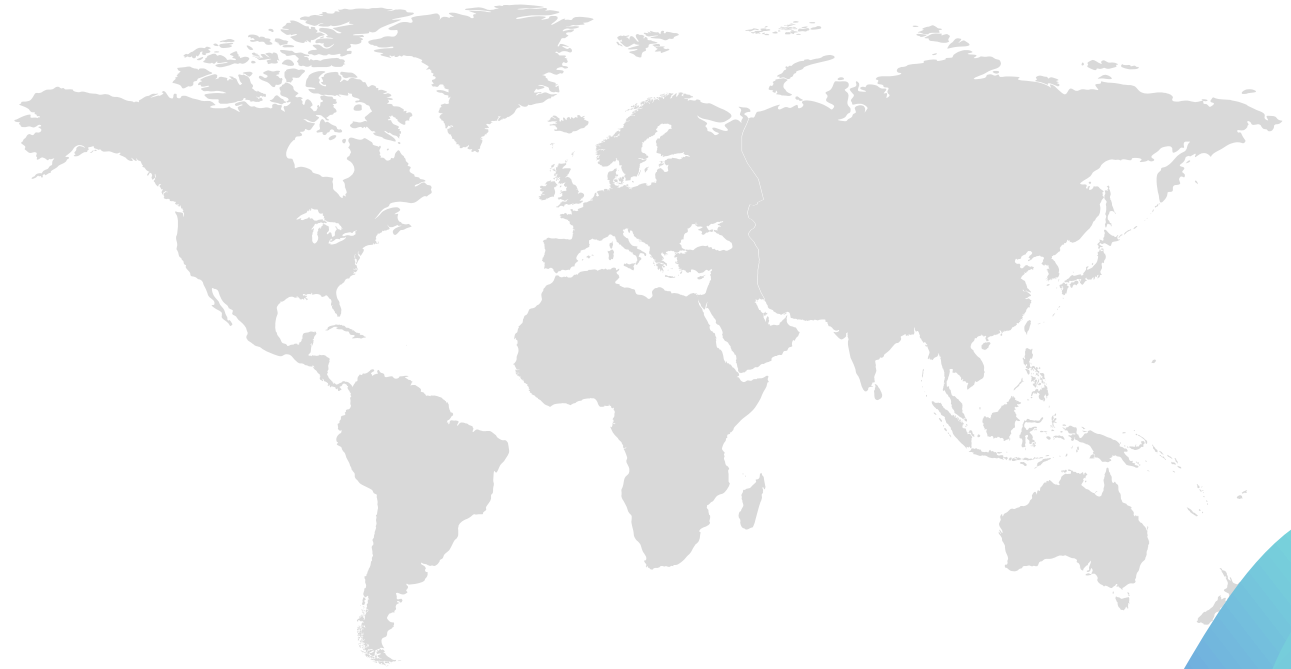
Export / Import

Research

Inspections

IT

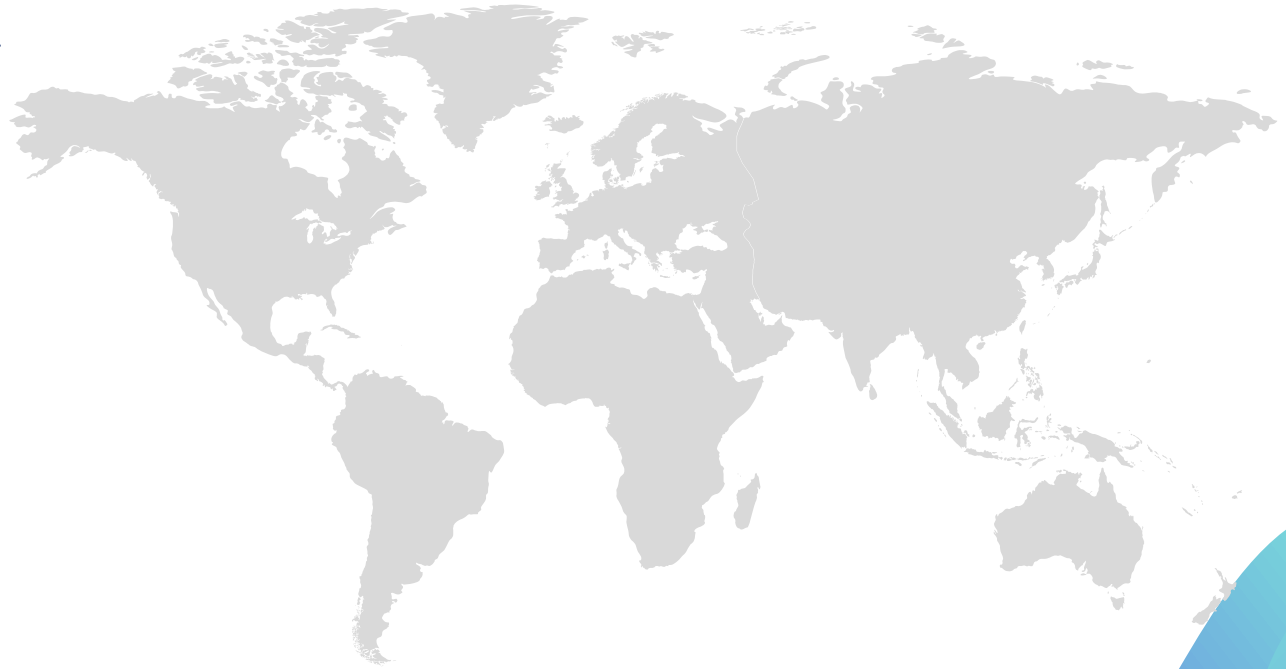
Finance/Accounting



Why Should Attend ?

Consumer Safety is paramount in the food industry, which an industry that is heavily regulated by domestic and international authorities such as the FDA, EPA, etc. Failing to maintain consumer safety in the food industry, is extremely costly both in human life and/or suffering and in terms of the costs for recalls, fines levied against the company responsible for the lapse in safety, and impact to the reputation of the company, which can become irrevocable.

While consumer safety can be impacted at any time, the possibility and magnitude of impact worsen exponentially, in the case of a natural or man-made disaster. Despite this, most companies are not set up to respond to disasters. This course will outline the issues that need to be considered in preparing to respond to disasters and will suggest ways to minimize impact to the business and to maintain consumer safety. The course will also outline ways to prevent such impact in the future.



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