

Webinar on

Navigating Fsma- Preventative Controls And Key Essentials For Food Safety Plans

• Learning Objectives

- New World Post FSMA, understanding what you need to meet new regulations*
- Robust Food Safety Plan, Know Your Site and Programs, what you need to build your own Food Safety Plan*
- Required Documentation, Sanitation Program to mitigate risks and watch-outs*
- Environmental Monitoring Programs Essentials*
- Other Risk Mitigation Programs (High-Risk Ingredients, Foreign Material Removal Systems, Supplier Programs, Allergen Program, Zoning and Traffic Control, Proof of Mock Recall, etc.)*
- Employee Training Program Importance, Corrective and Preventative Action (CAPA)*
- Understanding Verification vs. Validation Programs*
- Supplier Programs recommended minimization requirements*



This webinar will discuss the Overview of FDA FSMA (Food Safety Modernization Act), a rule which became effective in September 2016 for the food industry.

PRESENTED BY:

Gina Reo is 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, Business Integration, and Due Diligence.

On-Demand Webinar

Duration : 60 Minutes

Price: \$200

Webinar Description

Overview of FDA FSMA (Food Safety Modernization Act), a rule which became effective in September 2016 for the food industry. The new regulations have shifted from a reactive FDA focused primarily on GMP's (Good Manufacturing Practices) to a preventative approach placing responsibility on the food industry to mitigate their potential hazard risks for foods. Highlights will include an intro to Preventative Controls, leading into minimal recommended preparation steps for handling the new FDA FSMA requirements, what's needed on building your food Safety Plan, focus on hazards or Hazard Analysis Risk Preventative Controls (HARPC), Supply chain Preventative Controls and importance of documentation requirements now critical for the new regulation compliance.



Topic Background

Minimal requirement recommendations for FSMA

Key Essentials to build your own playbook, the Food Safety Plan

HARPC, what's new from former HACCP approach

Documentation that is vital for new regs

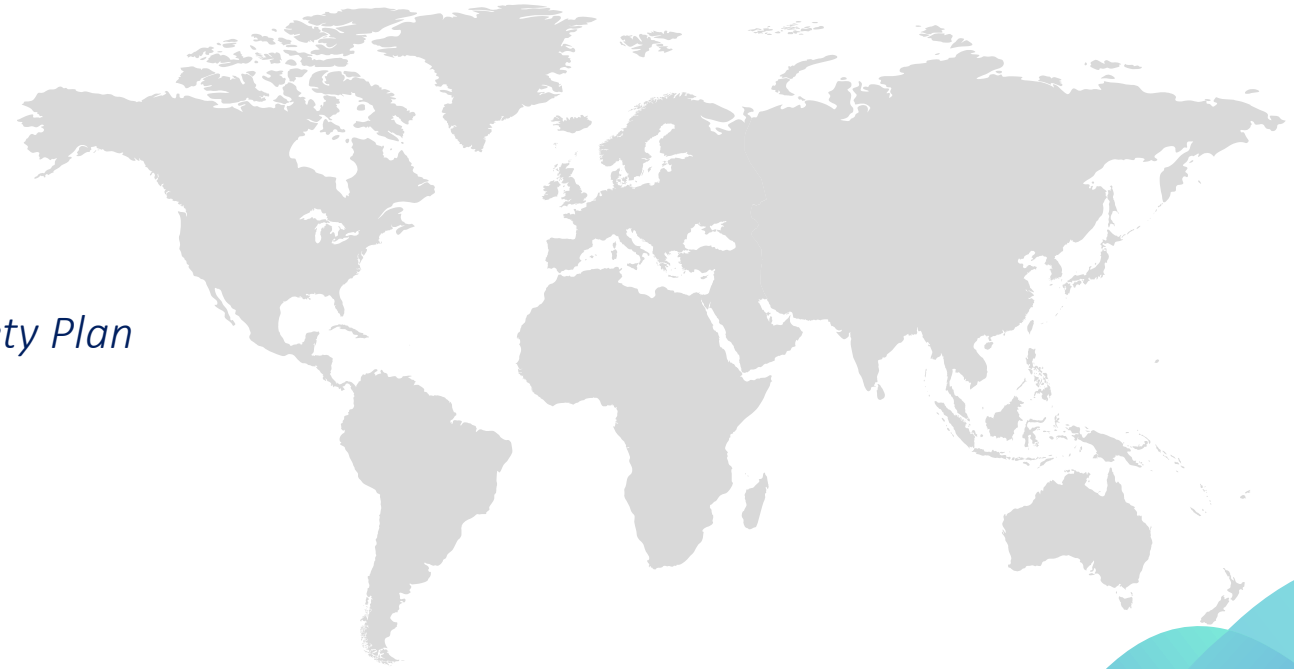
Sanitation, Environmental Monitoring, Training

Programs, and other

Recommended minimal requirements

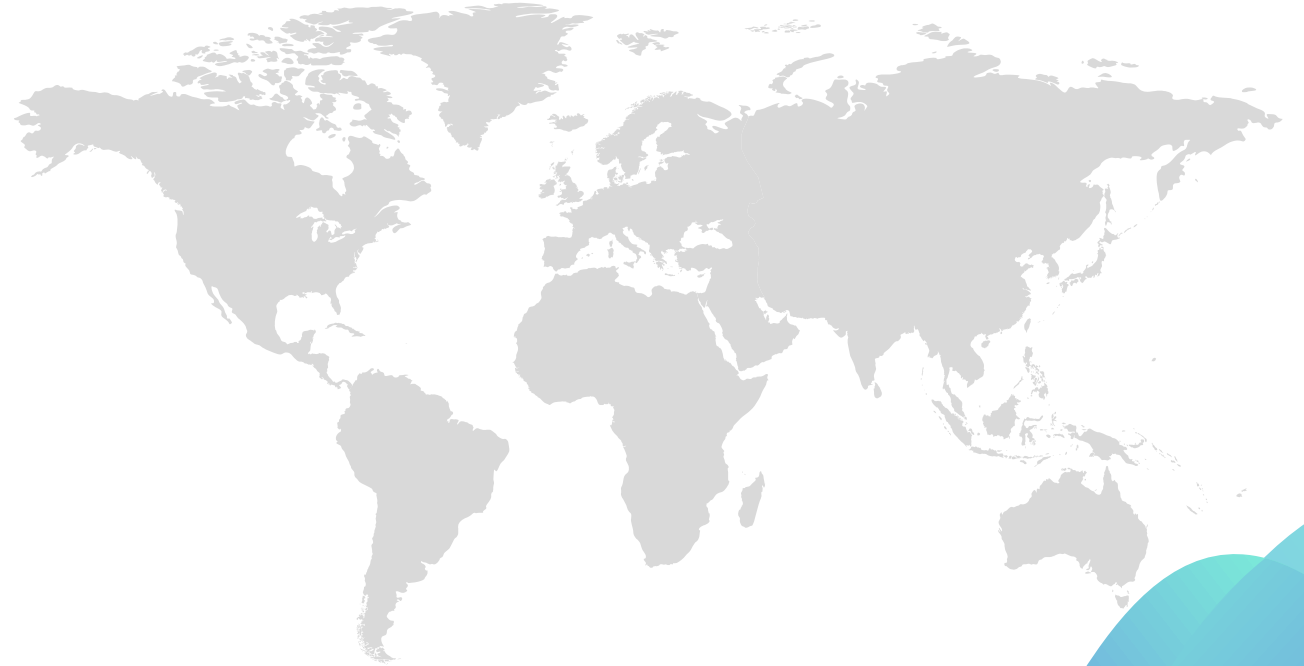
Preventative Controls

Supply chain Preventative Controls



Who Should Attend ?

Rises coordinators, warehousing managers/leads, maintenance and engineering leads/supervisors, procurement team leads, staff/mgt., PCQI members, Operations leads/supervisors, Sanitation leads/supervisors, plant management, Senior Leadership in Food Industry needing to understand new FSMA regs, Quality and Food Safety



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