

Webinar on

Preventative Controls Approach for California's Prop 65 for Food Industry

Learning Objectives

*Understanding Prop 65 and Enforcement
What to do if served 60 Day Notice?
Bounty Hunters, a \$30million pariah*

*Climate and Food Industry appetite for
response and actions
Common chemicals and Heavy Metals
found in food products*

*Strategies for Prevention
FSMA (Food Safety Modernization Act)
Preventative Controls
Food Safety Plan
Supplychain Programs*

2018 New Warning Labels

Success Takeaways

This webinar will provide an overview how to navigate Prop 65 with a Preventative Control Program, using FDA FSMA (Food Safety Modernization Act) approach.

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. Transformed organization toward World Class Excellence for Food Safety within four years by framing Food Safety Roadmap Strategy.

On-Demand Webinar

Duration : 60 Minutes

Price: \$200

Webinar Description

California's Prop 65 enacted to inform its' residents and workers the hazards associated chemicals and toxins that may cause harm has ballooned to over 900+ items, that industries must be aware of to operate within the state. The Food Industry has also been subject to Prop 65 legal battles on a host of products including French fries, chocolate, coffee, bakery products, candy and baby food that may now require warning labels or other actions to mitigate safety concerns for the public. This course will provide an overview how to navigate Prop 65 with a Preventative Control Program, using FDA FSMA (Food Safety Modernization Act) approach.

Highlights will include an intro to Preventative Controls, leading into minimal recommended preparation steps for handling Prop 65 requirements, what's needed to incorporate in your food Safety Plan, focus on hazards or Hazard Analysis Risk Preventative Controls (HARPC), Supply chain Preventative Controls and importance of compliance on Safe Harbor Limits.

- Prop 65 Background

- Enforcement

- Preventative Strategies

- Food Safety Plan

- HARPC

- Supply chain Preventative Controls

- 2018 New Warning Labelling

- Labelling Concerns beyond California border

- New European Acrylamide Regulation

- Coalition Efforts

- Forward Action Strategies



Who Should Attend ?

Senior Leadership in Food Industry needing to understand Prop 65, Quality and Food Safety staff/mgt., PCQI members, Operations leads/supervisors, plant management, procurement team leads, crisis coordinators, regulatory and labelling staff



To register please visit:

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