

Webinar on

Allergen Cleaning, Validation & Preventative Risk Management

Areas Covered

- Food Allergy Recap*
- Regulatory landscape & evolving customer expectations*
- Allergen risk assessment; manage or label?*
- Cleaning validation, verification, and monitoring*
- Testing for allergens; some do's and don'ts*
- Principles of allergen control*
- Insights into allergen control*



The course will provide the latest insight for World Class Allergen Minimization Program.

PRESENTED BY:

Gina Rea is the 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. 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

Allergens 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 participate to understand the latest information for Best Practice preventative controls. Important elements will include:

- Allergen Landscape 2018
- Designing Allergen Program
- Risk Assessment
- Validation Essentials
- Verification and Monitoring Programs
- Cleaning Approaches
- Qualitative Testing
- Testing Methods and Evaluating Labs
- Robust Allergen Control Plan



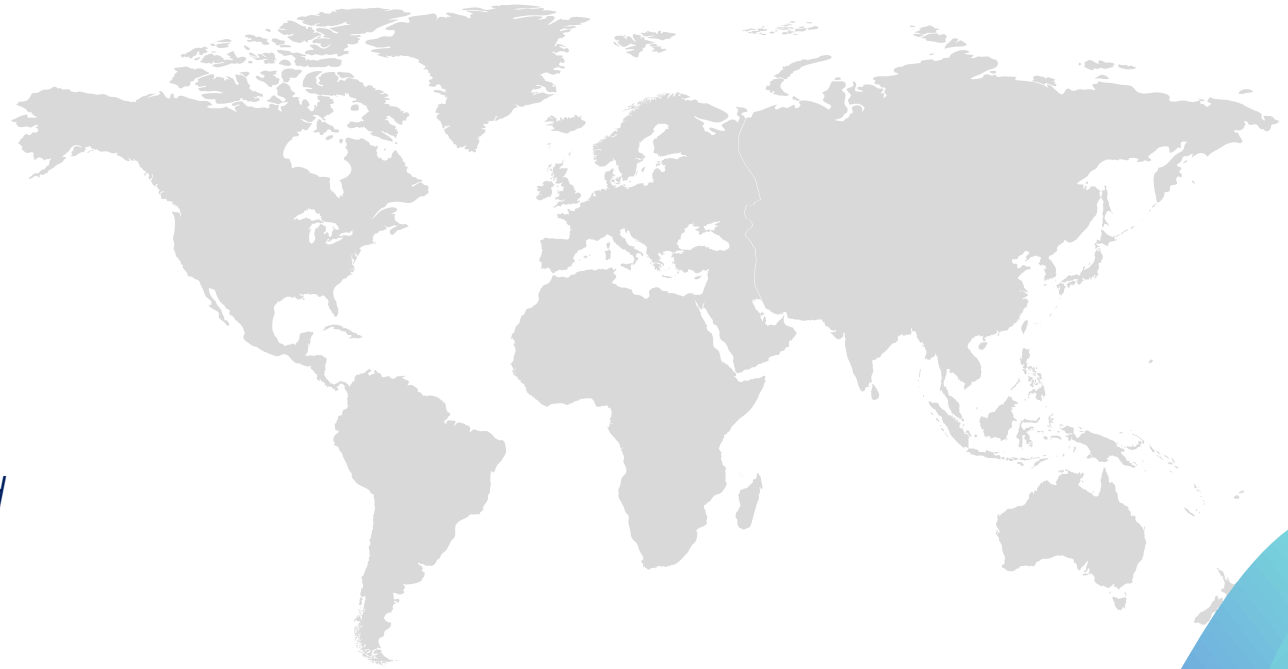
Who Should Attend ?

Food Safety Teams, PCQI's, Front Line Supervisors, Leads and Management, HACCP/HARPC Team, Sanitation Team, Quality Control Team, Operations Management, Leadership Teams, Sanitation Leads & Management, Food Developers.



Why Should Attend ?

The course will provide the latest insight for World Class Allergen Minimization Program. A three-layered approach to Allergen Management will be described, with 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.



To register please visit:

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