

Webinar on

Navigating California Prop 65 Incorporating FSMA Preventative Controls, Best Practice Approach

Learning Objectives

- Prop 65 Background*
- Enforcement*
- FSMA Strategy, Best Practice Approach*
 - o Preventative Strategies*
 - o Food Safety Plan*
 - o HARPC*
 - o Supply chain Preventative Controls*
- 2018 New Warning Labelling*
- Labeling Concerns beyond California border*
- New European Acrylamide Regulation*
- Coalition Efforts*
- Forward Action Strategies*



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.

PRESENTED BY:

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.

On-Demand Webinar

Duration : 60 Minutes

Price: \$200

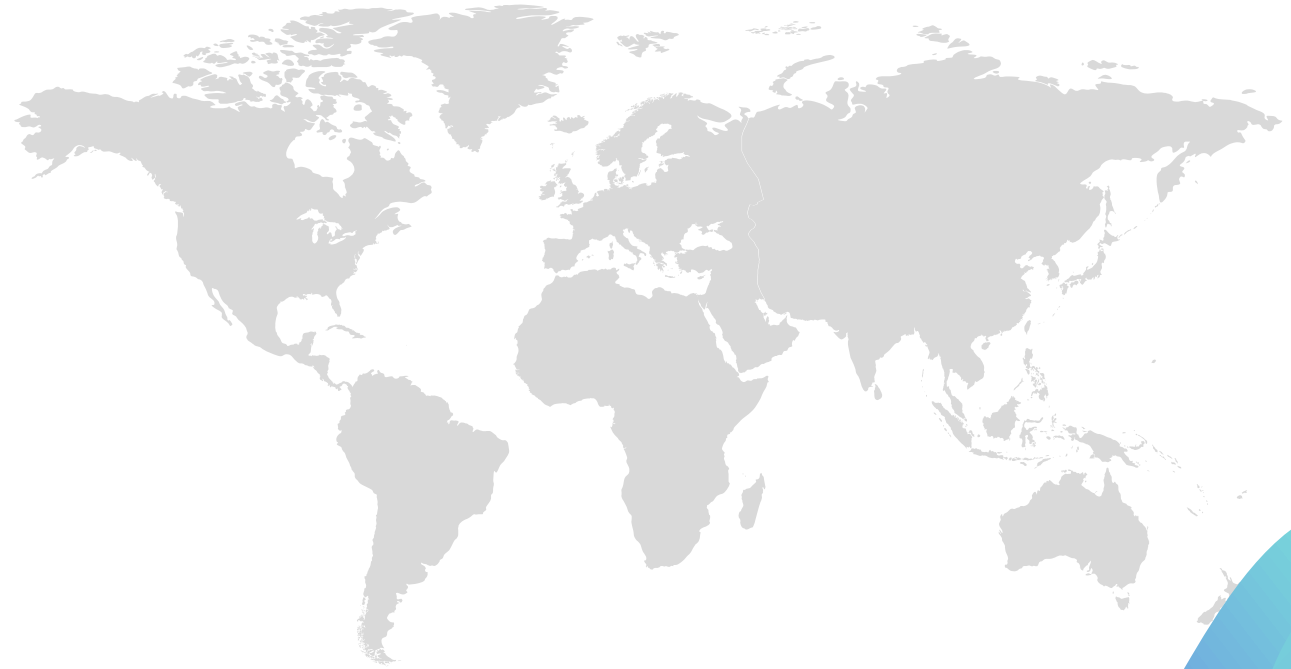
Webinar Description

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Who Should Attend ?

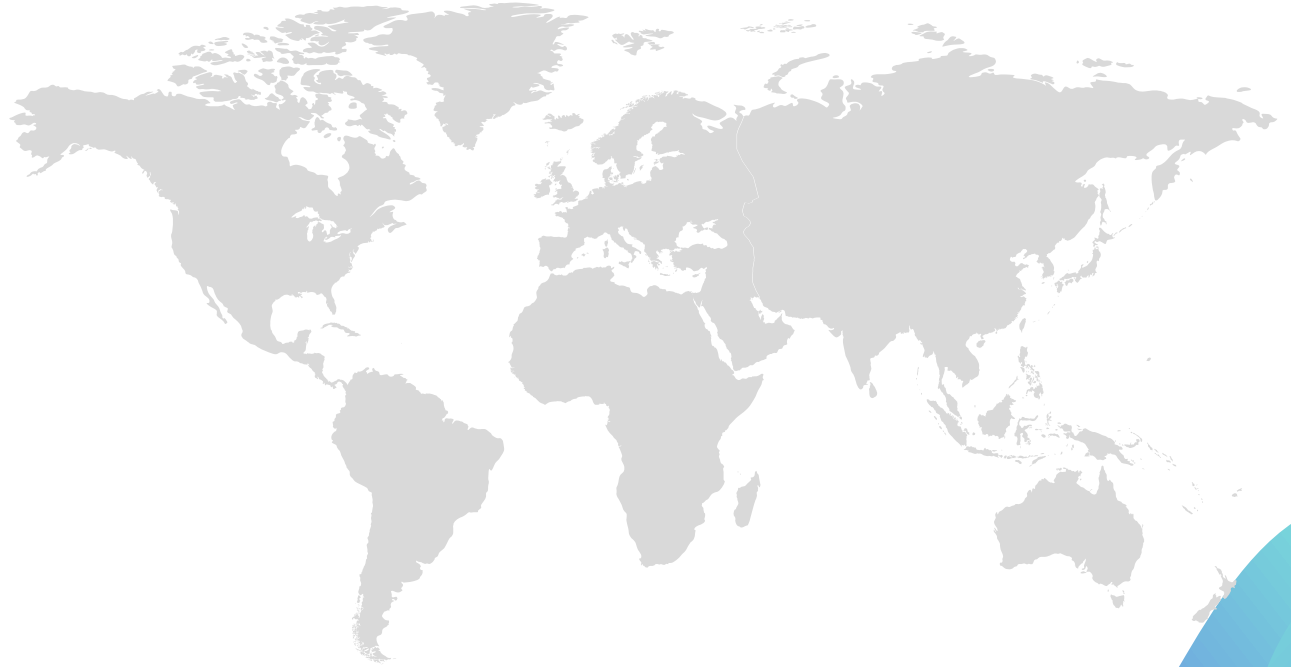
Quality Control/Assurance and Food Safety professionals, supervisors, leads, managers, Operations managers/supervisors, Sanitation managers, supervisors or leads, Corporate quality managers, Operations personnel, Senior management, Plant management personnel, Third parties developing HACCP plans, Auditors and those with food safety inspection roles, Validation specialists, Consultants, Quality system auditors, PCQI's.



Why Should Attend ?

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 from 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 of how to navigate Prop 65 with a Preventative Control Program, using the 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.



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