

Webinar on

Are You Ready for FDA FSMA Preventive Controls Audit?

Learning Objectives

- *Expectations covered for new requirements for FSMA Audit by Regulators*
- *New Hazard Analysis Risk Preventative Controls (HARPC) or Food Safety Plan basics introduced*
- *Supply chain Preventative Controls outlined*
- *Legal Authority of FDA detailed, including watch-outs*
- *Importance of documentation requirements described*
- *Employee preparation and training essentials explained*
 - *Closing a Successful Audit, including managing #483's and confidentiality, Supply chain Preventative Controls*



Highlights will include an intro to what to do on an audit, how to be ready, what is fair game for review, critical documents required, vital Food Safety Plan, focus on hazards or Hazard Analysis Risk Preventative Controls (HARPC), Supply chain Preventative Controls and importance of managing the audit, sampling, swabbing, warnings and wrap up meeting.

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. 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

Human error is known to be the primary cause of quality and production losses in many industries. Although it is unlikely that human error will ever be eliminated, many human performance problems can be prevented. Human errors start at the design stage. From procedures, training, and workplace environment many variables that affect human behavior CAN be manipulated reducing the likelihood of these occurrences. To work with these challenges, it is essential to understand human behavior and the psychology of error as well as understand exactly where the weaknesses of the system are so that they can be improved and/or fixed. This course offers practical approaches and models to address human performance issues in GMP related environments by using a particular methodology to correct, prevent and avoid reoccurrence of these matters.



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

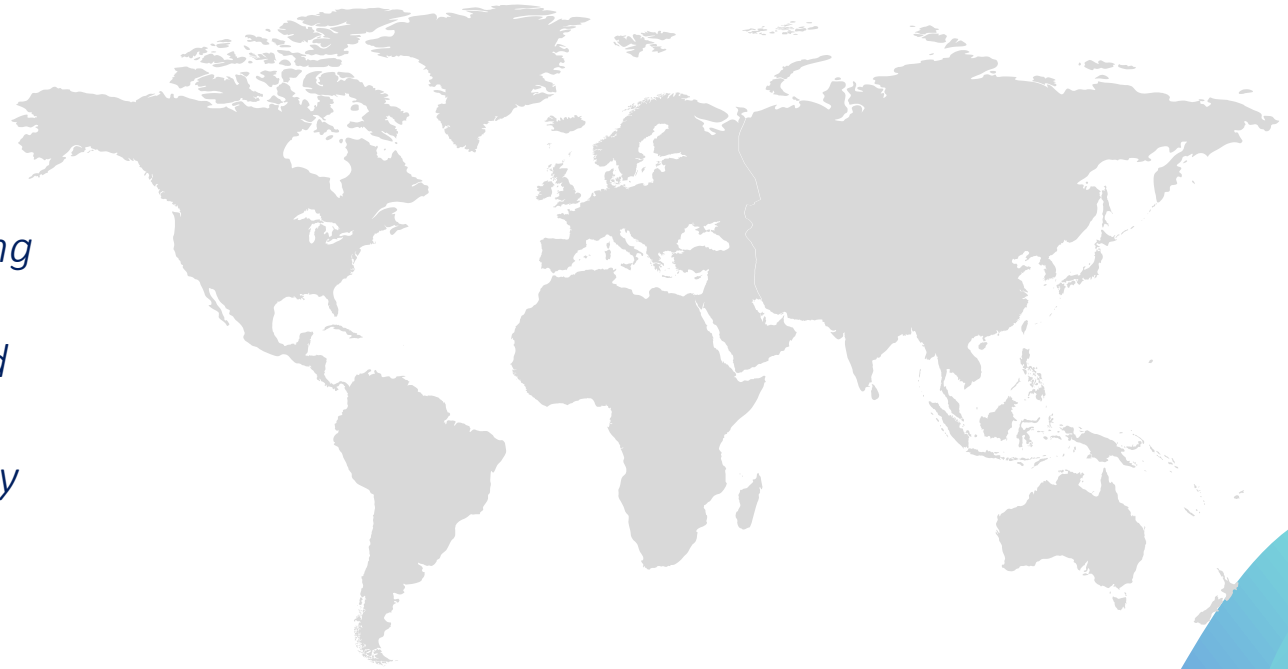
Quality system auditors

PCQI's



Why Should Attend ?

FDA implemented the new Food Safety Modernization Act (FSMA), including the hazard analysis and risk-based preventive in 2016 to help the industry manage potential hazards in producing safe food products. FSMA places primary responsibility on the owners and operators of food facilities to identify and control hazard risks, and intentionally grants facilities considerable flexibility in designing and implementing their food safety plans. In light of these new regulations, FDA introduced an enhanced audit approach to ensure food processors have adequately eliminated these potential risks in their food facilities. This course will examine new FDA authority, introduces examples of Preventative Controls, leading into minimal recommended preparation steps for handling the new FDA FSMA requirements, including managing Form #483 for non-compliances.



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