

Webinar on

Horizon Planning on Emerging Issues on Prop 65

Learning Objectives

- Prop 65 Background*
- FSMA Strategy, Best Practice Approach*
 - o Preventative Strategies*
 - o Supply chain Preventative Controls*
- 2020 New Issues*
- Strategy for Horizon Planning*
- Developing Plan*
- Forward Action Strategies*



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.

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.

On-Demand Webinar

Duration : 60 Minutes

Price: \$200

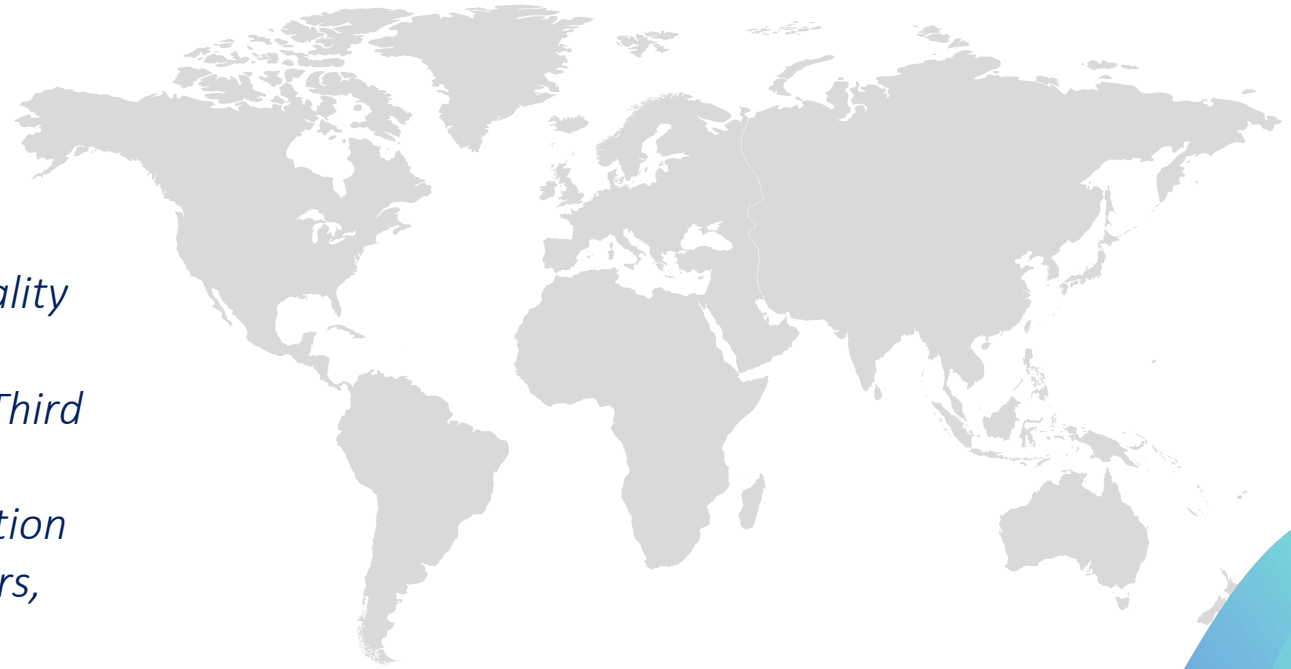
Webinar Description

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 approach. Highlights will include Preventative Controls, leading into preparation steps for new items, how to develop a strategy for combing industry for coming additions and appropriate planning.



Who Should Attend ?

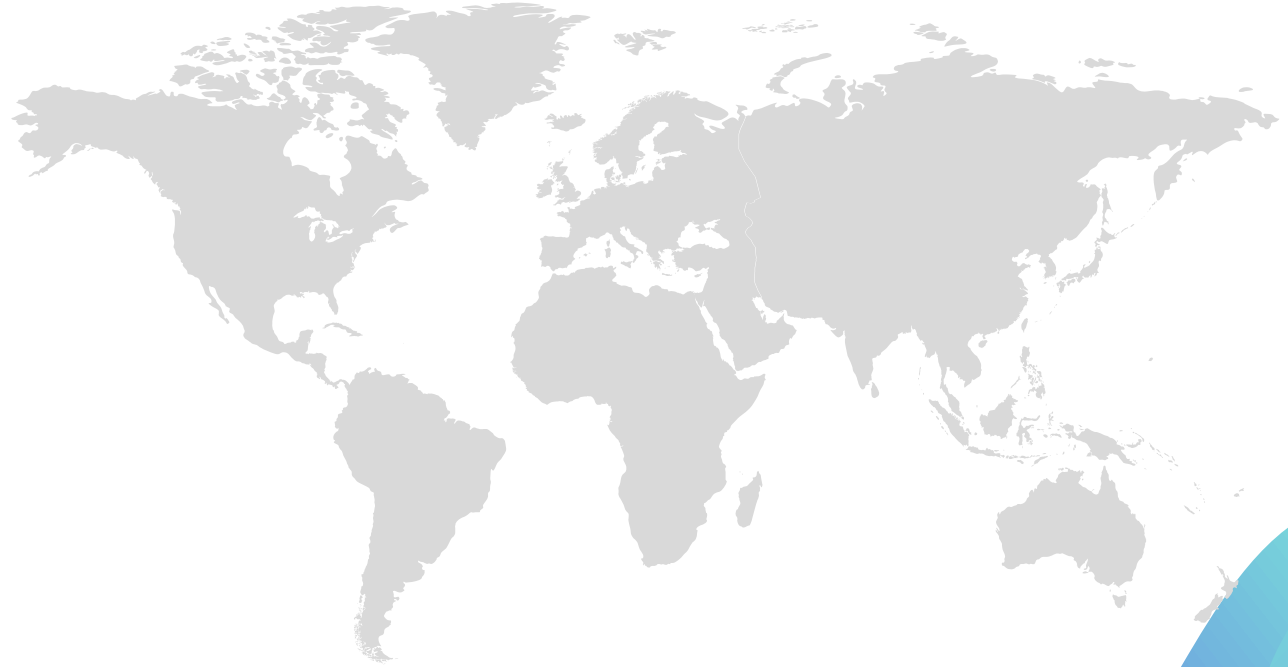
Quality Control/Assurance and Food Safety professionals, supervisors, leads, managers, Operations managers/supervisors, Sanitation managers, supervisors or leads, Corporate quality managers, Operations personnel, Senior management, Plant management personnel, Third parties developing HACCP plans, Auditors 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. New items are added all the time, how do you manage and prepare to handle for your organization? This session will demonstrate several new issues on radar for industry and how to develop a strategy to tackle new additions.

Highlights will include an intro to Preventative Controls, leading into minimal recommended preparation steps for handling new Prop 65 additions, what's needed to incorporate in your food Safety Plan, Supply chain Preventative control and the importance of compliance while getting in front of issues.



To register please visit:

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