

*Webinar on*

# **What to Expect with the New FSMA Internal Adulteration Regulation**

# • Learning Objectives

- Food defense plan*
- Vulnerability assessment (VA)*
- Mitigation strategies*
- Procedures for food defense monitoring*
- Food defense corrective action procedures*
- Food defense verification procedures*
- Reanalysis*
- FDA Rollout Plan*
- Training*
- Records*
- Takeaways*



The webinar will cover the three guidance publications and the status of open items pending on the last of the FSMA foundation regulations.

**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 : 90 Minutes

Price: \$200

# Webinar Description

IA establishes requirements to prevent or significantly minimize acts intended to cause wide-scale public health harm. The session will explain coverage, summarize requirements for facilities that manufacture, process, pack or hold human food. Also, exemptions will be discussed as well as best practice approaches and Food Defense Qualified Individual detail.



# Who Should Attend ?

*Flowers Foods*

*Weston Foods*

*Bimbo*

*OLAM*

*Red Star Yeast*

*Reeser's*

*All food manufacturers*



# Why Should You Attend ?

*The webinar will cover the three guidance publications and the status of open items pending on the last of the FSMA foundation regulations. Any organization responsible for food manufacturing under the FDA needs to comply with the new regulations. Three approaches for vulnerability assessment will be explained as well as compliance requirements.*

*Launched in July 2019 and kicking in 2020, this is a significant added to the list of FSMA (Food Safety Modernization Act) requirements. The intent is to seamlessly augment existing systems for food manufacturers, however, there are new requirements that must be incorporated.*

*Compliance dates, requirements, Key Activity Types (KAT), Hybrid Approaches, defining, de-risking and preventing an attacker, mitigation strategies, Fundamental Elements, creating a Food Defense Plan, point, step, or procedure (PSP), actionable process steps (APSs), Vulnerability Assessment, recordkeeping, Training, Food Defense Plan Builder, and other important details will be outlined.*



To register please visit:

**[www.grceducators.com](http://www.grceducators.com)**  
**[support@grceducators.com](mailto:support@grceducators.com)**  
**740 870 0321**