




2-day In-person Seminar:

Preparing to Comply with the New FDA FSMA Rules: Planning Valid Preventive Food Safety Controls

-  SFO, CA
-  April 7th & 8th, 2016
-  9:00 AM to 6:00 PM

Price

Price: **\$1,495.00**

(Seminar for One Delegate)

Register now and save \$200. (Early Bird)

ENROLL

***Please note the registration will be closed 2 days (48 Hours) prior to the date of the seminar.*



John Ryan

President , TransCert ,
QualityInFoodSafety , RyanSystems

Dr. John Ryan holds a Ph.D. in research and statistical methods. He has spent over 25 years implementing preventive control systems for international corporations in Korea, Thailand, Malaysia, the Philippines, Singapore, Mexico and the United States. He was a graduate quality and operations management lecturer at Cal Poly in San Luis Obispo, California and has recently retired from his position as the administrator for the Hawaii State Department of Agriculture's Quality Assurance Division where he won awards for his visionary and pioneering work in traceability technology.

Overview:

Upon completing this course participants will leave with a preliminary preventive control implementation plan and will:

- Understand US FDA final rules for the Preventive Controls for Human and Animal Foods
- Define and review your current system to identify gaps in your preventive controls planning.
- Be able to develop and implement a valid preventive control company food safety plan to close any gaps
- Write and implement appropriate procedures.
- Know your requirements for control over your supply chain
- Be able to plan and implement HARPC
- Be able to perform environmental monitoring
- Know how cross contamination can impact your preventive control plan



Why should you attend:

Validation of preventive controls is where the rubber meets the road in terms of prevention. You can develop a food safety plan, implement the plan and verify the plan, but if your data does not prove that you are actually preventing food safety problems, the plan is not considered valid and your overall food safety effort will fail audits.

According to the FDA all food facilities must monitor their controls, conduct verification activities, provide hard data to validate that the controls are effective, take appropriate corrective actions, and maintain records documenting these actions. This training session will present a practical approach to provide you and your team members with needed understanding and tools and a basic strategy for designing, implementing and validating preventive process controls.

Who will benefit:

- Mandatory for upper level management needing to understand impact of laws relating to food safety program validation
- Legal team members focused on food safety
- Food quality and safety personnel
- Food safety leads and implementation team members
- Maintenance operations personnel
- Food facility personnel
- Food importers whose food will be consumed in the U.S.
- Food security personnel
- Recall specialists
- Company sales and marketing personnel whose customers demand sanitary and temperature controlled distribution and transportation processes

AGENDA:

Day One

Lecture 1:

- Preventive Control System Planning Requirements and Goals Preventive Control System Planning Requirements and Goals
- Review of the FDA's FSMA Overall Rules
- Review of final rules for the preventive control of human and animal foods
- Validation

Lecture 2:

- Environmental Monitoring (Sampling/Test/Labs/Data)
- Supply Chain Controls (including Imported Foods)
- c/GMP

Lecture 3:

- Hazards and Adulteration
- Prevention versus Corrective Action
- Cross Contamination through Supply Chains

Lecture 4:

- System Planning Activities

Day Two

Lecture 1:

- HARPC Food Safety and Quality Planning
- Packaging

Lecture 2:

- Teams, Teamwork and Continuous Improvement
- Measurement, repeatability, Reliability, Calibration
- Statistical Process Control

Lecture 3:

- Data, logs, forms and electronic record keeping
- Recall and Traceability
- ROI
- Integrated Food Safety Systems (Government versus Business)

Lecture 4:

- Transportation Processes
- Customers
- System Planning

Group Participation

10%	2 Attendees to get offer
20%	3 to 6 Attendees to get offer
25%	7 to 10 Attendees to get offer
30%	10+ Attendees to get offer

Payment Option

- 1 Credit Card: Use the Link to make Payment by Visa/Master/American Express card click on the register now link
- 2 Check: Kindly make the check payable to NetZealous DBA GlobalCompliancePanel and mailed to 161 Mission Falls Lane, Suite 216, Fremont, CA 94539, USA
- 3 PO: Please drop an email to support@globalcompliancepanel.com or call the our toll free +1-800-447-9407 for the invoice and you may fax the PO to 302 288 6884
- 4 Wire Transfer: Please drop an email to support@globalcompliancepanel.com or call our toll free +1-800-447-9407 for the wire transfer information

What You will get

- 1 Learning Objectives
- 2 Participation certificates
- 3 Interactive sessions with the US expert
- 4 Post event email assistance to your queries.
- 5 Special price on future purchase of web based trainings.
- 6 Special price on future consulting or expertise services.
- 7 Special price on future seminars by GlobalCompliancePanel.
- 8 Seminar Kit – includes presentation handout, ID card, brochure, trainings catalog, notepad and pen.
- 9 Networking with industry's top notch professionals

Contact Information: Event Coordinator

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Kindly get in touch with us for any help or information.

Look forward to meeting you at the seminar

GlobalCompliancePanel