

CURRENT GOOD MANUFACTURING PRACTICES, PRE-HACCP & FSMA

DATE: APRIL 19TH, 2016

INSTRUCTORS: NINA PARKINSON & MELISSA HUGHES

LOCATION: HILTON GARDEN INN, 510 LEWELLING BLVD., SAN LEANDRO, CA 94579

COST FOR cGMP ONLY: \$195 (INCLUDES COURSE MATERIALS, REFRESHMENTS, AND CERTIFICATE OF COURSE COMPLETION)



OVERVIEW: Current Good Manufacturing Practices (cGMPs) are a U.S. regulation, and are globally accepted conditions that are followed for producing safe and wholesome foods. The regulation provides guidelines for preventing product adulteration. By establishing cGMPs as a foundation of their Prerequisite Programs, food manufacturers can develop food safety programs that are concise and manageable.

OBJECTIVES: This course will review 1) the current GMPs, 2) implementation of cGMPs, 3) how they are useful in the development of HACCP programs, and 4) the newest updates and information on FDA's Food Safety Modernization Act (FSMA). Upon successful completion of the cGMP course, participants will receive certificates of attendance. **The pre-HACCP topics of biological, chemical, physical and radiological hazards will be discussed in the afternoon.** Refer to next page for more information on HACCP.

WHO SHOULD ATTEND: Those who are new to HACCP, or experienced processors who want a refresher course in cGMP basics are encouraged to attend. This includes plant managers and supervisors, QA/QC personnel, HACCP auditors, and government regulators.

PART 1: GOOD MANUFACTURING PRACTICES (cGMPs)

TUESDAY, APRIL 19TH, 2016

7:30—8:00 AM Registration & Continental Breakfast

8:00—8:30 AM Welcome, Introductions & Course Objectives

8:30—9:15 AM Overview of GMPs, HACCP & FSMA

9:15—10:15 AM Documentation & Recordkeeping

10:15—10:30 AM Coffee Break & Networking

10:30—11:15 AM GMPs: Foundation for Food Safety

11:15—12:00 PM Personnel & Employee Hygiene

12:00—1:00 PM Lunch Sponsored by AEMTEK

1:00—2:00 PM Buildings & Facilities
Equipment & Utensils
Production & Process Controls
Warehousing & Distribution
Defect Action Levels

PART 2: PRE-HACCP & FSMA

TUESDAY, APRIL 19TH, 2016

2:00—3:15 PM Biological Hazards & Controls

3:15—3:30 PM Afternoon Refreshments

3:30—4:15 PM Chemical & Radiological Hazards & Controls

4:15—4:30 PM Physical Hazards & Controls

4:30—5:00 PM Current Updates with the Food Safety Modernization Act (FSMA)

5:00 PM Adjourn for the Day!

ABOUT THE INSTRUCTORS

Nina Parkinson

Nina is currently a food industry consultant. She was senior scientist at the Center for Technical Assistance for the National Food Processors Association (now GMA) in Dublin, CA. She is an expert in evaluating food safety issues, assessing the microbiological integrity of prepared foods and performing audits of food processing facilities. She has international experience in the development and evaluation of HACCP plans at a variety of facilities. She has taught numerous courses on food microbiology, Good Manufacturing Practices, sanitation, Prerequisite Programs, HACCP, Better Process Control School and the Howard mold count procedure in both English and Spanish. She has also co-authored several chapters in food safety textbooks.

Melissa Hughes, M.Sc.

Melissa Hughes joined AEMTEK in December 2009 and currently serves as the Director of Quality for the company. She oversees both the food and environmental laboratory ISO 17025 quality management systems, issuing of analytical reports to clients and answering technical questions, subcontract testing services, and she also organizes AEMTEK's internal employee training. Melissa earned a Master of Science degree in Food Science from Texas Tech University in 2009, with an emphasis in food safety and microbiology. She has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety outreach to both food manufacturers and consumers. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and Northern California IFT), American Society for Microbiology (ASM), and the American Association for the Advancement of Science (AAAS).

HAZARD ANALYSIS & CRITICAL CONTROL POINT (HACCP) WORKSHOP



DATES: APRIL 19TH—APRIL 21ST, 2016

INSTRUCTORS: NINA PARKINSON & MELISSA HUGHES

LOCATION: HILTON GARDEN INN, 510 LEWELLING BLVD., SAN LEANDRO, CA 94579

COST FOR HACCP ONLY: \$695 (INCLUDES COURSE MATERIALS, REFRESHMENTS, AND CERTIFICATE OF COURSE COMPLETION)

OVERVIEW: HACCP is a globally recognized food safety system that can be applied from ‘farm to fork’ in all types of food industries. The principles are science-based approaches used to identify and evaluate potential hazards, and identify those points in the process where control is vital to prevent or eliminate the hazards. In addition to being required by U.S. federal regulations for specific foods, HACCP-based food safety programs are being required by many customers, Global Food Safety Initiative (GFSI) standards such as SQF and BRC, and serve as a basis for the new preventative controls required by FSMA.

OBJECTIVES: This hands-on workshop is designed to teach the basic HACCP concepts through lectures and presentations, followed by interactive small group exercises where participants learn to apply HACCP principles to different types of food products. **This workshop is accredited and certificates of course completion will have the seal of the International HACCP Alliance.**

WHO SHOULD ATTEND: Those who are new to HACCP, or experienced processors who want a refresher course in HACCP basics are encouraged to attend. This includes plant managers and supervisors, QA/QC personnel, HACCP auditors, and government regulators.

DAY 1—cGMPs, PRE-HACCP & FSMA TUESDAY, APRIL 19TH, 2016

Please refer to first page of this handout. Successful completion of HACCP workshop requires attendance to the Pre-HACCP portion on the 19th, following cGMP training.

DAY 2—BASIC HACCP WEDNESDAY, APRIL 20TH, 2016

7:30—8:00 AM	Continental Breakfast
8:00—9:00 AM	Announcements, Course Objectives & Pre-Quiz
9:00—12:00 PM	Overview of Food Safety & HACCP Principles, Prerequisites to HACCP/ Sanitation SOPs, Initial Tasks, HACCP
12:00—1:00 PM	Lunch (On Your Own)
1:00—5:00 PM	Working Groups/Reports (Principles #1 and #2)

DAY 3—BASIC HACCP THURSDAY, APRIL 21ST, 2016

7:30—8:00 AM	Continental Breakfast
8:00—12:00 PM	Critical Limits, Monitoring & Corrective Actions, Working Groups/Reports (Principles #3, #4 and #5)
12:00—1:00 PM	Lunch (On Your Own)
1:00—4:30 PM	Verification/Validation, Documentation/ Recordkeeping, Working Groups/Reports (Principles #6 and #7), Implementation & Management of HACCP
4:30—5:00 PM	Questions, Comments, Post-Quiz & Conclusion of Workshop

IMPORTANT!!

HACCP WORKSHOP PRE-REQUISITE INFORMATION

ALL ATTENDEES WHO ARE INTERESTED IN ENROLLING IN THE HACCP WORKSHOP MUST HAVE SUCCESSFULLY COMPLETED A CGMP COURSE FIRST. THIS CAN BE EITHER THE CGMP COURSE OFFERED AT AEMTEK ON APRIL 19TH, OR A SIMILAR CGMP COURSE OFFERED ELSEWHERE BY A REPUTABLE TRAINER.

FOUR EASY WAYS TO REGISTER!

- 1) **ONLINE:** <http://store.aemtek.com/training>
- 2) **PHONE:** 510-979-1979
- 3) **FAX:** 510-668-1980
- 4) **MAIL:** AEMTEK, INC., 46309 WARM SPRINGS BLVD., FREMONT, CA 94539





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For a more detailed workshop agenda, questions regarding registration, travel/hotel information or other special requests, please contact Helen Fong at 510-979-1979 or e-mail her at helen@aemtek.com



ATTENDEE REGISTRATION FORM

Fields marked with asterisk (*) are required

ATTENDEE INFORMATION (Please print. Use one form for each person attending.)

First Name*	M.I.	Last Name*
Title*		
Company*		
Business Address*		
City*	State*	Zip Code*
Business Phone*	Ext.	Business Fax
E-mail Address*		

WORKSHOP(S) ATTENDING* (Cost includes all course materials, breakfast/afternoon refreshments and certificates of course completion.)

- | | | |
|---|-----------------|---|
| <input type="checkbox"/> Good Manufacturing Practices (cGMP) Course ONLY
Tuesday, April 19th, 2016 | \$195.00 | Total Amount Due*
\$ _____ |
| <input type="checkbox"/> Basic Hazard Analysis & Critical Control Point (HACCP) Workshop ONLY
Tuesday, April 19th (Part 2)—Thursday, April 21st, 2016. <u>Please see note at the top of this page about HACCP course pre-requisite.</u> | \$695.00 | |
| <input type="checkbox"/> Both Basic HACCP Workshop & cGMP Course
Tuesday, April 19th (Part 1 & 2)—Thursday, April 21st, 2016 | \$800.00 | Most Popular & Best Deal! Save \$90! |

METHOD OF PAYMENT*

- Check** (Please remit payment to AEMTEK)
- Visa**
- MasterCard**
- Discover**
- American Express**

Credit Card #
Date of Expiration
CCV # <small>(3-4 digit code located on front/back of card)</small>
Name as it appears on credit card
Billing Street Address
Billing City and Zip Code

I am authorized to sign this Attendee Registration form on behalf of attending company and/or individual, and I have read and understand the Registration form and agree to be bound by all of its terms and conditions.

Signature* _____

Date* _____

TERMS & CONDITIONS

AEMTEK, Inc. reserves the right to determine eligibility of any company and/or individual to attend course, and reserves the right to reject or prohibit any company and/or individual, with or without giving cause. AEMTEK, Inc. also reserves the right to modify or cancel any training course or workshop. In the event of a cancellation, all attendees will be informed as soon as possible, and receive a full reimbursement of course fees only. Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus a processing fee. **No refunds will be issued if notice is given less than 7 days prior to course.** The attendee's registration may be transferred to a colleague with written notification.