



FOOD INDUSTRY TRAINING ANNOUNCEMENT

Spring 2022

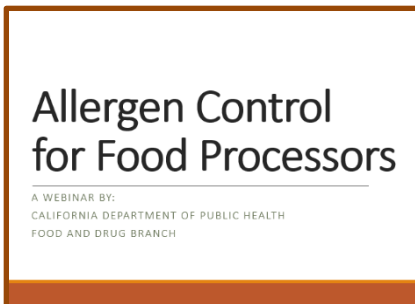


The Food and Drug Branch (FDB) has developed **FREE food safety webinars** to assist the food industry. The two series focus on implementing the current Good Manufacturing Practice (GMP) identified in Title 21, Code of Federal Regulations (CFR), Part 117, Subpart B and controlling food allergens in manufacturing establishments. The content of the webinars has been adapted from in-person training FDB has provided. This new format with short (90 minutes), hosted discussions allows industry members to participate remotely and gain understanding of the regulations from an inspector's point of view. In addition to the prepared content, time is set aside for "Questions and Answers" in each session. Although class size is limited, employees of companies who maintain a Processed Food Registration (PFR) with FDB are encouraged to register for all sessions of interest. An electronic certificate of attendance will be provided to each registered participant upon completion of the class. Please note – each participant must log-in and use a separate computer, tablet or phone to receive a certificate.



Good Manufacturing Practice – Modules 1-4

This presentation consists of four separate modules. Each module focuses on different topics such as the facility and grounds around your establishment, personnel practices, equipment sanitation and maintenance, and processes and controls for food safety.



Allergen Control for Food Processors – Parts 1 & 2

This two-part presentation will cover the key elements for controlling food allergens. We will discuss compliance with applicable federal and state laws, including the Food Allergen Labeling and Consumer Protection Act (FALCPA), how to develop an allergen control plan, and more.

Register Today – webinar spots are limited!

Registration is first-come, first-served and will close when all seats are taken!

CDPH – Food and Drug Branch
Workshop Registration Form

A completed registration is required for each attendee AND each session. Select the link for the webinar you'd like to attend and enter your name, email address, company name, and PFR number when prompted.

Step 1: Select each course you'd like to attend and fill out the registration form.

Location	Class	Date	Time
Hosted Webinars	Allergen Control – Part 1	3/29/22	9:00 AM – 10:30 AM
	Allergen Control – Part 2	4/5/22	9:00 AM – 10:30 AM
	GMP – Module 1 – Facilities and Grounds	4/19/22	9:00 AM – 10:30 AM
	GMP – Module 2 – Personnel	4/26/22	9:00 AM – 10:30 AM
	GMP – Module 3 – Equipment	5/3/22	9:00 AM – 10:30 AM
	GMP – Module 4 – Processes and Controls	5/10/22	9:00 AM – 10:30 AM
	GMP – Module 1 – Facilities and Grounds	5/19/22	10:00 AM – 11:30 AM
	GMP – Module 2 – Personnel	5/26/22	10:00 AM – 11:30 AM
	GMP – Module 3 – Equipment	6/2/22	10:00 AM – 11:30 AM
	GMP – Module 4 – Processes and Controls	6/9/22	10:00 AM – 11:30 AM

Step 2: Check your email for confirmation of submission of registration for each course you selected.

Step 3: The webinar log-in information and password will be sent via email after your company information and PFR number is verified by FDB. Verification may take 7-10 days.

Step 4: Join the webinar at least five minutes before the scheduled start time.

For additional information, you may contact the training program at FDBTraining@cdph.ca.gov. You may also contact the Food and Drug Branch at (916) 650-6500 and ask for the Industry Education and Training Program.