



FOOD INDUSTRY TRAINING ANNOUNCEMENT

Fall 2016



The Food and Drug Branch (FDB) is pleased to offer the following workshops **FREE** of charge to companies with a valid Processed Food Registration (PFR) issued by FDB.



Good Manufacturing Practices for Food (GMPs) will introduce the Good Manufacturing Practices for food, as required by Title 21 Code of Federal Regulations (CFR), Part 110. Covered topics include facilities and grounds, equipment, processes and controls, personnel, and more. **For:** Everyone who handles food or manages food safety.



Food Labeling Basics provides an overview of food labeling regulations and concepts. We will discuss Title 21 CFR, Part 101 and the California Health and Safety Code (Sherman Food Law). **For:** Employees responsible for developing and reviewing food labels.



Allergen Control for Food Processors 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. **For:** Food handlers, managers, and employees involved in food safety.



Food Recalls: Essentials for Action will help you develop and implement a food recall plan. We will discuss food recall roles and responsibilities, mock recalls, and much more. **For:** Employees, managers, and owners who are responsible for developing and implementing food recall plans.

Register Today – Seating is Limited!

Registration is first-come, first-served. Please complete the registration form at least one week prior to the date of training.

CDPH – Food and Drug Branch
Workshop Registration Form

A completed registration form is required for each attendee. The asterisks (*) denote **required** fields. Please note an **email address must be provided** to receive your registration confirmation.

Step 1: Print your name and contact information.

Firm Name *		Attendee First Name *	
Processed Food Registration (PFR) number *		Attendee Last Name *	
Street Address		Title	
City		Email Address *	
State / Zip Code	/	Phone Number *	

Step 2: Select course location and date.

Location	Class	Date	Time	Selection
Fresno Craig School of Business, Fresno State Alice Peters Auditorium – PB191 5245 N. Backer Ave., M/S PB5 Fresno, CA 93740	Allergen Control	9/12/16	1 PM – 5 PM	
	Food Labeling	9/13/16	8 AM – 3PM	
Sacramento California Department of Public Health WIC Program – Yosemite/Shasta Meeting Rooms 3901 Lennane Drive Sacramento, CA 95834	Good Manufacturing Practices	10/10/16	9 AM – 4 PM	
	Allergen Control	10/11/16	8 AM – 12 PM	
	Food Recalls	10/11/16	1 PM – 5 PM	
Eureka University of California Cooperative Extension Auditorium 5630 South Broadway Eureka, CA 95503	Good Manufacturing Practices	10/26/16	9 AM – 4 PM	
	Food Recalls	10/27/16	8 AM – 12 PM	

Step 3: Submit your registration form at least one week prior to the course date.

- 1) By **Email:** FDBtraining@cdph.ca.gov
- 2) By **Fax:** (916) 440-5456
- 3) By **Mail:** FDB Industry Education and Training Unit
 P.O. Box 997435, MS 7602
 Sacramento, CA 95899-7435

Step 4: Check your email for registration confirmation.

For additional information, you may contact the Food and Drug Branch at (916) 650-6500 and ask for the Industry Education and Training Unit.