

FOOD INDUSTRY TRAINING ANNOUNCEMENT

2023



The Food and Drug Branch (FDB) has developed <u>FREE</u> food safety webinars for the food industry. The three series focus on controlling food allergens in manufacturing establishments, food labeling requirements, and implementing the current Good Manufacturing Practice (GMP) identified in Title 21, Code of Federal Regulations (CFR), Part 117, Subpart B. The short, 90-minute hosted webinars include an interactive presentation and time for "Questions and Answers". Although class size is limited, employees of companies who maintain or have applied for 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. Each participant must log-in and use a separate computer, tablet, or phone to receive a certificate.



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.



Food Labeling Basics – Days 1-4

This presentation spans four days, each focusing on different aspects of food labeling. Parts of a food label, nutrition facts, required declarations, and more will be discussed. This introductory course is designed for those new to food labeling and those seeking to freshen their understanding of the regulatory requirements.



Good Manufacturing Practice (GMP) – 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.

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 Webinar Registration Calendar

Webinar	Date / Time	Date / Time
Allergen Control – Part 1	<u>8/30/23</u> <u>8:30 AM – 10:00 AM</u>	<u>12/6/23</u> <u>1:30 PM – 3:00 PM</u>
Allergen Control – Part 2	<u>9/6/23</u> <u>8:30 AM – 10:00 AM</u>	<u>12/13/23</u> <u>1:30 PM – 3:00 PM</u>
Food Labeling Basics – Day 1	<u>9/26/23</u> <u>8:30 AM – 10:00 AM</u>	<u>10/26/23</u> <u>8:30 AM – 10:00 AM</u>
Food Labeling Basics – Day 2	<u>10/3/23</u> <u>8:30 AM – 10:00 AM</u>	<u>11/2/23</u> <u>8:30 AM – 10:00 AM</u>
Food Labeling Basics – Day 3	<u>10/10/23</u> <u>8:30 AM – 10:00 AM</u>	<u>11/9/23</u> <u>8:30 AM – 10:00 AM</u>
Food Labeling Basics – Day 4	<u>10/17/23</u> <u>8:30 AM – 10:00 AM</u>	<u>11/16/23</u> <u>8:30 AM – 10:00 AM</u>
GMP – Module 1 – Facilities and Grounds	<u>9/28/23</u> <u>8:30 AM – 10:00 AM</u>	<u>10/24/23</u> <u>10:00 AM – 11:30 AM</u>
GMP – Module 2 – Personnel	<u>10/5/23</u> <u>8:30 AM – 10:00 AM</u>	<u>10/31/23</u> <u>10:00 AM – 11:30 AM</u>
GMP – Module 3 – Equipment	<u>10/12/23</u> <u>8:30 AM – 10:00 AM</u>	<u>11/7/23</u> <u>10:00 AM – 11:30 AM</u>
GMP – Module 4 – Processes and Controls	<u>10/19/23</u> <u>8:30 AM – 10:00 AM</u>	<u>11/14/23</u> <u>10:00 AM – 11:30 AM</u>

- **Step 1:** Choose one date and time for each webinar you'd like to attend. Select the link and fill out the registration form. (Each webinar topic is being offered twice in 2023.)
- **Step 2:** Add "no-reply@zoom.us" to your trusted senders list to prevent your spam filter from blocking your confirmation email.
- **Step 3:** Check your email for confirmation of registration for each webinar. The webinar log-in information and password will be sent via email <u>after</u> your company information and PFR number is verified by FDB. Verification may take 14 days.
- **Step 4:** Join the webinar five minutes before the scheduled start time.

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