



## FOOD INDUSTRY TRAINING ANNOUNCEMENT 2019



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 117. Covered topics include facilities and grounds, equipment, processes and controls, personnel, and more. **For:** Everyone who handles food or manages food safety.



**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	CA/	Phone Number *	

**Step 2: Select course location and date.**

Location	Class	Date	Time	Selection
<p align="center"><b>San Diego</b></p> <p align="center"><b>Bahia Resort Hotel</b>            998 West Mission Bay Drive            San Diego CA 92109  <b>Hotel reservation link:</b>  <a href="https://www.bahiahotel.com/groupcode?code=CDPHFST">https://www.bahiahotel.com/groupcode?code=CDPHFST</a></p>	<b>Good Manufacturing Practices</b>	5/14/19	9 AM - 4 PM	
	<b>Food Recalls</b>	5/15/19	8:30 AM – 12:30 PM	
<p align="center"><b>Fresno</b></p> <p align="center"><b>California State University, Fresno</b>            University Business Center            Alice Peters Auditorium, Peters Bldg.            5245 N. Backer Ave, PB 191            Fresno, CA 93740</p>	<b>Allergen Control</b>	6/11/19	12:30 PM – 4:30 PM	
	<b>Good Manufacturing Practices</b>	6/12/19	9 AM – 4 PM	

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

- 1) By **Email:** [FDBtraining@cdph.ca.gov](mailto:FDBtraining@cdph.ca.gov)
- 2) By **Fax:** (916) 636-6236
- 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.**

California Department of Public Health • Food and Drug Branch • (916) 650-6500 • [fdbtraining@cdph.ca.gov](mailto:fdbtraining@cdph.ca.gov)