



## Winter 2013 Food Industry Training

The Food and Drug Branch, Industry Education and Training Unit, is pleased to announce an upcoming food safety training course for the food industry. This training is offered **FREE** of charge for food processors with a valid Processed Food Registration issued by the Branch.



### Allergen Control for Food Processors

*Critical to the operation of any food processor is the proper handling of food allergens. This training covers the key elements of controlling the major food allergens in facilities, the Food Allergen Labeling Consumer Protection Act (FALCPA) and other regulatory considerations, a background of food allergies, and much more. Participants will receive tools to help them evaluate their current procedures and develop a comprehensive allergen control plan.*

### Who should attend?

*Front-line food handlers, supervisors, managers, and owners would all benefit from attending the training.*

### Location and Date:

Location	Date/Time	Registration Deadline
<p><b>Sacramento</b> CDPH – Women, Infants and Children Program Building – Shasta/Yosemite/Sierra Rooms 3901 Lennane Drive Sacramento, CA 95834</p>	<p><b>November 12, 2013</b> Allergen Control for Food Processors 12:00 – 4:00 PM</p>	<p><b>November 5, 2013</b></p>

### *Register Today*

Registrations are accepted on a first come, first served basis. Seats are limited. Email, fax or mail the completed registration form by the registration deadline listed above. For questions regarding the workshops, please call (916) 440-7989.

# CDPH Food and Drug Branch Training Registration Form

A registration form is required for each attendee. The asterisk (\*) denotes **required** fields. An email address is required to receive your registration confirmation via email. Please save a copy of the registration form for your records.

## **Step 1: Fill in your name and contact information.**

Firm Name \*: \_\_\_\_\_

Processed Food Registration (PFR) Number \*: \_\_\_\_\_

First Name \*: \_\_\_\_\_ Last Name \*: \_\_\_\_\_

Title: \_\_\_\_\_

Street Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email \*: \_\_\_\_\_ Phone\*: \_\_\_\_\_

## **Step 2: Select location and date of training.**

Location	Date	Class	Time	Selection
Sacramento	11/12/13	Allergen Control for Food Processors	12:00 – 4:00 PM	<input type="checkbox"/>

## **Step 3: Submit training registration form to us by the registration deadline. Registration form may be submitted by:**

- 1) Email: [FDBTraining@cdph.ca.gov](mailto:FDBTraining@cdph.ca.gov) (Please include "Allergen Control" in the subject line of the email.)
- 2) Fax: (916) 440 - 5456
- 3) Mail: CDPH-FDB, Industry Education and Training Unit  
P.O. Box 997435, MS 7602  
Sacramento, CA 95899-7435

## **Step 4: Check your email for registration confirmation. Contact us if you do not receive the registration confirmation prior to the training date.**