



# FOOD INDUSTRY TRAINING ANNOUNCEMENT

## Spring 2015



The Food and Drug Branch, Industry Education and Training Unit (FDB - IETU) is pleased to announce training events for the food industry. The workshops are **FREE** of charge to all food companies with a valid Processed Food Registration issued by the Branch. Advance registration is required. Course descriptions are below.

### 1) Food Labeling Principles (New for 2015!)



This is an introductory course on the principles for proper food labeling in accordance with federal and state laws, including those outlined in the California Health and Safety Code (Sherman Food Law) and Title 21, Code of Federal Regulations, Part 101 (Food Labeling).

**Who Should Attend:** Employees, managers, and owners who are responsible for developing, evaluating, and using food labels.

### 2) Current Good Manufacturing Practices (cGMP)



This class introduces the Good Manufacturing Practices for food outlined in Title 21, CFR Part 110. Topics covered include personnel, facilities, equipment, process controls, and more.

**Who Should Attend:** Front-line food handlers, managers, supervisors and owners.

### 3) Food Recalls: Essentials for Action



This training will discuss the development and implementation of a recall plan and what food companies should do after a food recall event.

**Who Should Attend:** Employees, managers, and owners who are responsible for developing and implementing food recall plans.

### 4) Allergen Control for Food Processors



This training covers key elements for controlling of food allergens in food facilities, compliance with federal and state laws, including the Food Allergen Labeling and Consumer Protection Act, how to develop an allergen control plan, and much more.

**Who Should Attend:** Front-line food handlers, managers, supervisors and owners.

***Register Today – Seats are limited!***

Complete the attached registration form and return it at least one week prior to the course date.

**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 is required** 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 location and date.**

Location	Class	Date	Time	Selection
<b>San Ramon</b> PG&E Food Service Technology Center 12949 Alcosta Blvd., Suite 101 San Ramon, CA 94583	cGMP	3/18/15	9:00 AM – 4:00 PM	<b>Course Full</b>
	Allergen Control	3/19/15	8:00 AM – 12:00 PM	<b>Course Full</b>
	Food Recalls	3/19/15	1:00 PM – 5:00 PM	<b>Course Full</b>
<b>San Francisco</b> Hiram W. Johnson State Office Building Milton Marks Conference Center Auditorium 455 Golden Gate Avenue San Francisco, CA 94102	cGMP	4/8/15	9:00 AM – 4:00 PM	<input type="checkbox"/>
	Allergen Control	4/9/15	8:00 AM – 12:00 PM	<input type="checkbox"/>
	Food Recalls	4/9/15	1:00 PM – 5:00 PM	<input type="checkbox"/>
<b>Chico</b> Butte County Library – Chico Branch 1108 Sherman Avenue Chico, CA 95926	cGMP	5/20/15	9:00 AM – 4:00 PM	<input type="checkbox"/>
	Food Labeling	5/21/15	9:00 AM – 4:00 PM	<input type="checkbox"/>

**Step 3: Submit 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) 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 questions regarding the presentations, please call: (916) 650-6707 or (916) 440-7989.