



## FOOD INDUSTRY TRAINING ANNOUNCEMENT Winter 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.



**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.

The training venue is located at the following location:

**San Diego Marriott Mission Valley  
8757 Rio San Diego Drive  
San Diego, CA 92108**

The attendees wishing to stay at the hotel may do so at your own expense. For your convenience, the hotel has offered a room block at a discounted rate. The discounted rate is available for reservations until October 6, 2016. The hotel has provided the online link for group reservation:

<https://resweb.passkey.com/go/FoodSafetyTrainingNov2016>

If you prefer to book via phone, please contact the hotel directly and mention that you are seeking discounted courtesy rate for “Food Safety Training”.

**Hotel contact information is provided for your convenience and does not represent an endorsement by this Department.**

***Register Today – Seating is Limited!***

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

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
<b>San Diego Marriott Mission Valley</b> <b>8757 Rio San Diego Drive</b> <b>San Diego, CA 92108</b>	Allergen Control	11/8/16	8 AM - 12 PM	
	Food Recalls	11/8/16	1 PM – 5 PM	
	Good Manufacturing Practices	11/9/16	8:30 AM – 3:30 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) 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.

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