



## Food Safety Development Workshop August 22-23, 2017

### Monday, August 21, 2017 8:00am-4:30pm

	Welcome and Introductions
	Review of HACCP and Preventive Controls <ul style="list-style-type: none"><li>• Instructional review</li></ul>
	Preliminary Steps <ul style="list-style-type: none"><li>• Product and process description</li><li>• Intended consumer and use</li><li>• Ingredient and facility risk assessment</li></ul>
	Break
	Preliminary Steps: <ul style="list-style-type: none"><li>• Flow chart development</li><li>• Discussion of verification</li></ul>
	Lunch
	Hazard Analysis <ul style="list-style-type: none"><li>• Plant document work time</li></ul>
	Adjourn

### Tuesday, August 22, 2017, 8:00am-12:00pm

	Review
	Process preventive controls <ul style="list-style-type: none"><li>• HACCP vs Preventive Control plans</li><li>• Discussion of verification and validation</li></ul>
	Sanitation Preventive Controls <ul style="list-style-type: none"><li>• GMPs vs PCs</li></ul>



	<ul style="list-style-type: none"><li>• Discussion of verification methods</li></ul>
	Allergen preventive controls <ul style="list-style-type: none"><li>• Risk assessment</li><li>• Labeling controls</li><li>• Allergen sanitation controls</li><li>• Discussion of verification methods</li></ul>
	Break
	Supply Chain Preventive Controls <ul style="list-style-type: none"><li>• Determination of PC usage</li><li>• Discussion of verification methods</li></ul>
	Additional programs
	Conclusions Final Exam
	Adjourn