

ARTISAN DAIRY FOOD SAFETY PLAN COACHING WORKSHOP OCTOBER 4-5, 2017

WEDNESDAY, OCTOBER 04, 2017

8:00am	Welcome and Introductions
8:15am	FSMA and Food Safety Plan Overview
9:00am	Foundation: Prerequisite Programs and GMP Overview
9:45am	Hazards and Hazard Analysis
10:15am	<i>Break</i>
10:25am	Coaching: Identify Hazards and Hazard Analysis
11:10am	Preventive Controls: Process Controls
11:30am	Coaching: Identify Process Controls
12:00pm	<i>Lunch</i>
1:00pm	Sanitation and Sanitation Controls
1:45pm	Coaching: Formalizing your Sanitation Program
3:30pm	<i>Break</i>
3:40pm	Preventive Controls: Allergens
4:00pm	Coaching: Allergen Controls
4:30pm	Preventive Controls: Supplier Controls

THURSDAY, OCTOBER 05, 2017

8:00am	Morning Recap
8:15am	Coaching: Formalizing your Supplier Program
9:00am	Record Keeping and Internal Audit
9:50am	<i>Break</i>
10:00am	Coaching: Build your Records
11:10am	Environmental Monitoring
12:00pm	<i>Lunch</i>
1:00pm	Coaching: Developing your Monitoring Plan
2:30pm	Break
2:40pm	Coaching: Recall and Traceability
4:15pm	Recap, Review, and Feedback