Preventive Controls Webinar For Small and Medium Food Processors

Webinar Description
Do you work for a small or medium food processor? If yes, have you ever thought about what food safety laws you should be following, and what the possible consequences are for not doing so? This 30-minute webinar is the first in a series of three specifically designed for small and medium sized processors affected by FSMA. The webinar will give you an easy-to-understand overview of the FDA regulation Preventive Controls and will help you learn what it means to be in compliance with these laws. The 2nd and 3rd parts of this series include an Implementation Workshop and an FSPCA Preventive Controls Course.

Webinar Outline
- Overview of Preventive Controls
  - FSMA
  - Preventive Controls Rule
- Legal Implications
- Exemptions/Attestations
- Resources
- Recommendations
- Questions & Answers

When: August 20th @ 12 PM
August 27th @ 8 AM
September 10th @ 7 PM

Where: Sessions will be held virtually

Registration Link  https://umassamherst.co1.qualtrics.com/jfe/form/SV_6QA5XrtoQPvFZ2

For more information, please email valueaddedfood@umass.edu