



GMP & Food Safety Seminar Agenda

2.0 Days

DAY 1

- 0800-0830 Introduction – Course Topics, Learning Objectives, Participation
- 0830-0900 Review of Recent Recalls – Due to GMP program Failures, inadequate management commitment – not documentation
- 0900-1000 Historical Perspective and Evolution of GMP Programs – Visual Inspections to Technical Advancements (ATP, Micro Sampling, Allergen Swabbing, etc.)
- 1000-1015 *Break*
- 1015-1100 Where Is the Industry Now — 1st, 2nd, 3rd Party – differences GFSI Audits vs GMP Inspection vs Hybrid Audits
- 1100-1200 Designing and Effective Training Program applicable to FSMA 21 CFR 117 and GFSI Requirements
- 1200-1300 *Lunch – on your own*
- 1300-1400 Elements of an effective Pest Control Program
- 1400-1500 Elements of an effective Sanitation Program
- 1500-1515 *Break*
- 1515-1600 Elements of an Effective Environmental Program – Validate sanitation program
- 1600-1630 Personnel Practices – Protection (Hair, Jewelry, etc.) and Behavior
- 1630 Adjourn



DAY 2

0800 – 0830	Inspections – Perform effective GMP inspections - Daily Pre-op, Monthly
0830-0930	HACCP/Preventive Controls – Overview and Implementation
0930-1030	Foreign Material Control – Options and Application
1030-1045	<i>Break</i>
1045-1145	Elements of Practical Water Quality and Chemical Control Measures
1145-1230	<i>Lunch – on your own</i>
1230-1330	Sanitary Design – Fabrication and Modification to support sanitation, maintenance and inspection
1330-1430	Elements of an effective Maintenance Program
1430-1530	Allergen Control – Implementing an Effective Allergen Control program, Preventing Cross Contamination
1530-1545	Documentation and Document Control (SOP's, Performance Records, Training, CAPA, Management Review)
1545-1630	ROI of Food Safety – Demonstrating how food safety can add value to the bottom line
1630-1645	Closing and Adjourn