



# Integrated Management of Food Protection

## “How to integrate GFSI, FSMA and Food Defense”

### Bringing Them Together

#### BACKGROUND

Food protection systems components consist of food safety and defense prerequisite programs designed for manufacturing, storage/warehousing, laboratory, suppliers, contract manufacturing, etc. The various food safety systems such as the standards of the Global Food Safety Initiative (GFSI), Food Safety Modernization Act (FSMA) and Food Defense have similar requirements, but also differences. In many respects, these programs and procedures work in concert based on certain scenarios that occur in a facility.

#### CHALLENGE

Global Food Safety Initiative (GFSI), FSMA and Food Defense all have specific programs and procedures as well as similar requirements. Frequently, food safety program managers are confused in how to create programs that integrate these requirements in one comprehensive food safety plan. Additionally, food safety managers are challenged to understand which programs are applicable based on scenarios that occur.

#### COURSE DELIVERABLES

##### Food Safety Segment

1. Review program requirements of GFSI Standards, FSMA Preventive Controls, converting HACCP to Preventive Controls for Human Food and Environmental Monitoring
2. The course is the only course currently available that is designed to provide guidance on how to ensure development and integration of effective and compliant programs for GFSI Standards, Food Defense and FSMA Preventive Controls for Human Food.
3. Another deliverable is an understanding of how the various food safety programs work together. Exercises will be provided to demonstrate the program integrations options.
4. Learn the 11 development components of all programs that are not openly discussed during other seminars related to understanding and implementing GFSI Food Safety Standards.

##### Course Details

###### Food Safety Segment – Ron Vail

- Review of GFSI required programs
- Review of Environmental Monitor Program
- Review of Preventive Controls for Human Food
- Introduction to converting the HACCP Plan to Preventive Controls for Human Food Plan

##### Certificates Provided:

- Acknowledgement of Participation
- GFSI Internal Audit Refresher



## Background: Food Defense

The tragic events of 9/11 reshaped our nation and the entire world. As such food, chemical and agricultural companies located domestically here in the United States and around the world are being challenged each day with new opportunities to better protect their assets, their employees, products and all their stakeholders. There is a growing demand for better security at companies across the nation. A company's survival could depend on how prepared they are to prevent and respond when disaster strikes.

## Course Deliverables-Food Defense

1. Be the first to learn why you can **“toss your written food defense plan that sits on a shelf collecting dust in the garbage!”** GFDI, through an exclusive partnership with BAE Systems and the Critical Response Group, is the first in the food and agricultural industry to use **Military Grade Geospatial Collaborative Response Graphics** to enable you to create your facility defense plans and store them digitally! No need for paper and pen!
2. Obtain the required knowledge and skills to enable your company to comply with FSMA, CT-PAT and other governmental and customer regulations.
3. Increase and broaden awareness of management and front line workers, to enable them to better and more quickly identify hazards and other acts of suspicious behavior.
4. Learn how to conduct a site-specific vulnerability and risk assessment utilizing digital graphics.
5. Establish a baseline by which to enhance and enforce security procedures and protocol at your facility.
6. Identify events or threats that could potentially pose a threat to the business continuity, brand image, reputation, products and people.
7. Identification of internal exposures and self-induced threats, which could be potentially hazardous to the operations of the business.
8. Learn how to respond to an “active shooter or active threat” at the workplace.
9. Learn how to recognize, respond and mitigate Crisis Management situations *before* they become catastrophic!
10. Participate in real-life “*what would you do*” scenarios!

## Course Details

### Food Defense Segment – Rod Wheeler

- Review of Food Defense yesterday, today and tomorrow
- Understanding the New Face of Crime and Terrorism
- FDA Food Safety Modernization Act (FSMA)
- Security Vulnerability and Risk Assessments
- Crisis Management

## Certificates Provided:

- Certification of Completion in Food Defense & Crisis Management
- Food Defense Recertification for existing certification holders



### **Seminar Details**

**Date:** May 17<sup>th</sup> - 19<sup>th</sup>

**Cost:** \$750.00

**Location:**

- **PAC Moore's**  
1844 Summer St.  
Hammond, IN 46320
  
- **Attendees responsibilities:**
  1. Hotel reservation
  2. Transportation
  3. Daily Meals