



2012 Food Safety With FIBR Training Institute

Presented in Co-operation With

Mas Horii & Associates

"SSOP Monitoring Training"

Sanitation Standard Operating Procedures (SSOP) Training Course

Saturdays: February 25, 2012 (English)

"Back to Basics – GMP"

**Current Good Manufacturing Practices (GMP) Training Course in
Saturdays: January 28, 2012 (English) * March 24, 2012 (Spanish)**

All GMP & SSOP Classes will be held from: 8:30AM – 4:30PM

At CD Tech Center – 520 W 23rd Street, Los Angeles, CA 90007 (Free Parking in Rear)

GMP & SSOP Classes are Pre-Requisites for HACCP

"Hazard Analysis Critical Control Points—HACCP"

4-Day Course: Spring 2012: To Be Announced

HACCP Class will be held from 8:30 a.m. to 4:30 p.m.

At the Gas Company ERC, 9240 Firestone Boulevard, Downey, CA 90241 (Free Parking)

Good Manufacturing Practices (GMP) This training course will come from the regulatory and industry perspective. It will cover the federal Good manufacturing practices regulations (CFR 21 Part 110). It will give you insight to maintain compliance with the federal regulations for your facilities.

Sanitation Standard Operating Procedures (SSOP) This training course will come from the regulatory and industry perspective. It will cover the federal guidelines for monitoring sanitation for HACCP programs and general sanitation monitoring for compliance. It will give you insight to maintain compliance with the federal regulations and third party audits for your facilities.

Hazard Analysis Critical Control Points (HACCP) HACCP is a food safety component, with GMP and SSOP, that regulatory agencies (Seafood, Meat and Fresh Juice Products, it is mandatory) and third party auditors (Customer driven Food Safety Programs) used to ensure food safety. The requirement for HACCP, GMP and SSOP are rapidly becoming a way of life for the food industry. **There is possible legislation in the U.S. Congress to make HACCP mandatory for all food manufacturers.**

Be ahead of the game, Get Your Firms Started In The Right Direction Early with this Course .

Remember, you must know your GMPs and SSOP Monitoring before you can take this HACCP Course.

Who Should Enroll? Business owners, senior officers, QA/QC managers, and production supervisors. Line production workers will also benefit from this training.

Benefits: Understanding of regulatory agencies' compliance and improve knowledge of Good Manufacturing principles for GMP Students. For SSOP: Understanding of regulatory agencies' compliance for monitoring sanitation and improve knowledge of Good Manufacturing principles for proper monitoring of sanitation in your facility.

Cost:(per student):

GMP & SSOP: FIBR Members: \$150
NON-Members: \$175

HACCP 4-day Course:FIBR Members: \$475
NON-Members: \$550

**Cost Includes Continental Breakfast, Course Manual &
Certificate of Completion. Classes Size Limited: Register Now!**



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Registration Form

Contact Name: _____

E-mail: _____

Company: _____

Address: _____

City: _____ Zip: _____

Telephone:(____) _____ Fax No:(____) _____

Please Mark Class You Are Registering For:

(GMP or SSOP: \$150 Members*\$175 NON-Members / HACCP \$475 Members* \$550 NON-Members)

SSOP: 2/25/12 GMP: 1/28/12 (English) GMP 3/24/12 (Spanish)

HACCP 4-Day Course: To Be Announced

Student Name: _____ Title: _____

Student Name: _____ Title: _____

Student Name: _____ Title: _____

Questions? Contact Mas Hori at (626) 241-7476 (Cell) or email mas_hori@att.net

IMPORTANT PAYMENT INFORMATION:

FOR SSOP & GMP Course ONLY:

Make Check to Mas Hori & Mail To Mas Horit, PO Box 1007, South Pasadena, CA 91031

FOR HACCP Course ONLY: Make Check to FIBR & Mail To 520 W. 23rd Street, LA CA 90007



All Courses Can Be Paid Using Paypal by visiting our website www.fibr.info