

MODULE 1: Day 1
8:30 a.m. - 4:30 p.m.
Good Manufacturing Practices

- I. Overview of the Program
- II. Quality Control Systems
- III. Overview of GMPs
- IV. Personnel
- V. Plant and Grounds
- VI. Sanitary Operations
- VII. Sanitary Facilities and Controls
- VIII. Equipment and Utensils

Module I: Day 2
8:30 a.m. - 4:30 p.m.
Good Manufacturing Practices & Sanitation Control Procedures

Good Manufacturing Practices Continued:

- I. Processes and Controls
- II. Raw Materials
- III. Manufacturing Operations
- IV. Warehousing & Distribution
- V. Defect Action Levels (DAL's)
- II. Sanitation Control Procedures
 - a. Safety of Processing water and Water Supply
 - b. Cleanliness of Food Contact Surfaces
 - c. Prevention of Cross-contamination
 - d. Maintenance of Hand-washing and Toilet Facilities
 - e. Protection of Food from Adulterants
 - f. Control of Employee Health Conditions
 - g. Exclusion of Pests

GMP Courses In English & Spanish!
GMP is Pre-Requisite for Fall HACCP Course!
GMP Offered Monthly All Year!

FIBR: "SATISFYING YOUR HUNGER FOR INFORMATION"

Module II: Day 1
8:30 a.m. - 4:30 p.m.
Hazard Analysis Critical Control Points

- I. Orientation and Course Objectives
- II. Pre-requisites Programs and Preliminary Steps
- III. Food Safety Hazards
- IV. Conducting Hazard Analysis
- V. Determining Critical Control Points
- VI. Establishing Critical Limits
- VII. Monitoring Critical Limits
- VIII. Corrective Actions

Module II: Day 2
8:30 a.m. - 4:30 p.m.
Hazard Analysis Critical Control Points

- I. Verification
- II. Records Keeping Procedures
- III. Sources for Identifying Hazards and Determining their Control Measures
- IV. Review and Preparation for Developing HACCP Plans
- V. HACCP System: Required and Recommended Standard Operating Procedures and Records
- VI. Exercises on Hazard Analysis of Food Products

Module II: Day 3
8:30 a.m. - 4:30 p.m.
HACCP Group Exercises on Topics
HACCP Plan Development
for Company Oral Presentations

Day 4 - GRADUATION
8:30 a.m. - 4:30 p.m.

Oral Presentations of Company HACCP Plans
and Proficiency Exams

Special Guests Speakers

Complimentary Continental Breakfast
Lunch will be on Your Own

Program Generously Hosted by:
Southern California Gas Company

FACULTY
Mas Hori & Associates
And
Members of The FIBR Training Council

A volunteer Corp of Food Industry Professionals representing Academia, Industry, Government Agencies and Consultants. The FIBR Training Council guides the direction of the **Food Safety with FIBR Training Institute** that has been providing food safety training in Good Manufacturing Practices, Sanitation Control Procedures and Hazardous Analysis Critical Control Points in English since 2000. In 2006 we introduced these courses in Spanish and a HACCP Roundtable – a half-day retreat focusing on helping those with developed company HACCP plans. The Training Institute has also developed a curriculum on Passing Third Party Audits. The FIBR Training Council is responsible for the "Good Manufacturing Practices in Food Processing" manual, the first-ever tri-lingual (English, Spanish and Chinese) manual of it's kind.

Register Today! Classes Will Fill Quickly!

1) Fill Out Registration Form ►

2) Make check payable to:

Food Industry Business Roundtable

Mail or Fax Registration to FIBR at:

520 W. 23rd Street, L.A., CA 90007

213.763-2520 x227 Fax: 763-2729

JOIN FIBR @ WWW.FIBR.INFO



REGISTRATION FORM

Contact Name/Title

Company

Address

City State Zip

Phone Fax

E-mail Address

FIBR Member Non-Member

Module I Module II* Module I&II

* Module II requires proof of GMP/SSOP training

Name of Attendee Title

Name of Attendee Title

Name of Attendee Title

Name of Attendee Title

If there are more than four Attendees or if Attendees are taking Different Modules, Please attach a note Indicating Such.

Questions?

Call or email us at ynunez@fibr.info