

# CURRENT GOOD MANUFACTURING PRACTICES & PRE-HACCP

DATE: APRIL 23RD, 2013

INSTRUCTORS: NINA PARKINSON & MELISSA HUGHES

LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539

COST FOR cGMP ONLY: \$195 (INCLUDES ALL TRAINING MATERIALS AND CERTIFICATE OF COURSE COMPLETION)



**OVERVIEW:** In addition to being a U.S. regulation (21CFR110), the current Good Manufacturing Practices are globally accepted conditions that are followed to produce safe and wholesome foods. The regulation provides guidelines for preventing product adulteration. By establishing these as the foundation of their Prerequisite Programs, food processors are able to develop HACCP programs that are concise and manageable.

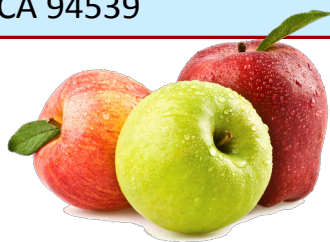
**OBJECTIVES:** This course will review 1) the current GMPs, 2) the progress on the FDA's Food Safety Modernization Act, 3) how cGMPs should be implemented, and 4) how they are useful in the development of HACCP programs. Upon successful completion of the cGMP course, participants will receive certificates of attendance. **The pre-HACCP topics of biological, chemical, physical and radiological hazards and controls will be discussed in the afternoon.** Refer to the next page for more information on HACCP.

**WHO SHOULD ATTEND:** Anyone starting up under HACCP, or those experienced processors who want a refresher course in cGMP basics. This includes managers and supervisors, QA/QC personnel, HACCP auditors, and government regulators.

PART 1: GOOD MANUFACTURING PRACTICES (cGMPs) TUESDAY, APRIL 23RD, 2013		PART 2: PRE-HACCP TUESDAY, APRIL 23RD, 2013	
7:30—8:00 AM	Registration & Continental Breakfast	2:00—3:15 PM	Biological Hazards & Controls
8:00—8:30 AM	Welcome, Introductions & Course Objectives	3:15—3:30 PM	Afternoon Refreshments & Networking
8:30—9:15 AM	Overview of GMPs, HACCP & FSMA	3:30—4:00 PM	Chemical Hazards & Controls
9:15—10:15 AM	Documentation & Recordkeeping	4:00—4:15 PM	Physical Hazards & Controls
10:15—10:30 AM	Coffee Break & Networking	4:15—4:30 PM	Radiological Hazards & Controls
10:30—11:15 AM	GMPs: Foundation for Food Safety	4:30 PM	Adjourn for the Day!
11:15—12:00 PM	Personnel & Employee Hygiene		
12:00—1:00 PM	Lunch Break (On Your Own)		
1:00—2:00 PM	Buildings & Facilities Equipment & Utensils Production & Process Controls Warehousing & Distribution Defect Action Levels		

## FOUR EASY WAYS TO REGISTER!

- 1) **ONLINE:**  
<http://store.aemtek.com/training>
- 2) **PHONE:** 510-979-1979
- 3) **FAX:** 510-668-1980
- 4) **MAIL:** AEMTEK, INC., 46309 WARM SPRINGS BLVD.,  
FREMONT, CA 94539



## ABOUT THE INSTRUCTORS

(OTHER BIO ON THE NEXT PAGE)

**Nina Parkinson** is currently a food industry consultant. She was senior scientist at the Center for Technical Assistance for the National Food Processors Association (now GMA) in Dublin, CA. She is an expert in evaluating food safety issues, assessing the microbiological integrity of prepared foods and performing audits of food processing facilities. She has international experience in the development and evaluation of HACCP plans at a variety of facilities. She has taught numerous courses on food microbiology, Good Manufacturing Practices, sanitation, Prerequisite Programs, HACCP, Better Process Control School and the Howard mold count procedure in both English and Spanish. She has also co-authored several chapters in food safety textbooks.

# HAZARD ANALYSIS & CRITICAL CONTROL POINT (HACCP) WORKSHOP

DATES: APRIL 23RD—APRIL 25TH, 2013

INSTRUCTORS: NINA PARKINSON & MELISSA HUGHES

LOCATION: AEMTEK TRAINING ROOM, 46309 WARM SPRINGS BLVD., FREMONT, CA 94539

COST FOR HACCP ONLY: \$695 (INCLUDES ALL TRAINING MATERIALS AND CERTIFICATE OF COURSE COMPLETION)



**OVERVIEW:** HACCP is a globally accepted system for producing safe foods. The principles can be applied from 'farm to fork' in all types of food industries, and are based on the concept of identifying and evaluating hazards and identifying points in the process where control is vital to prevent or eliminate the hazards. In addition to being required by U.S. federal regulations for specific foods, this system is also being required by many customers, both domestically and internationally.

**OBJECTIVES:** This workshop is designed to explain the basic concepts in lectures which are followed by interactive small group exercises, whereby the participants learn to apply the principles to different types of food products. **This workshop is accredited and certificates of course completion will have the seal of the International HACCP Alliance.**

**WHO SHOULD ATTEND:** Anyone starting up under HACCP, or those experienced processors who want a refresher course in HACCP basics. This includes managers and supervisors, QA/QC personnel, HACCP auditors, and government regulators.

## DAY 1—cGMPs & PRE-HACCP

TUESDAY, APRIL 23RD, 2013

*Please refer to Page 1 of this handout. Successful completion of HACCP workshop requires attendance to the Pre-HACCP portion on the 23rd, following cGMP.*

## DAY 2—BASIC HACCP

WEDNESDAY, APRIL 24TH, 2013

7:30—8:00 AM	Continental Breakfast
8:00—9:00 AM	Announcements, Course Objectives & Pre-Quiz
9:00—12:00 PM	Overview of Food Safety & HACCP Principles, Prerequisites to HACCP/ Sanitation SOPs, Initial Tasks, HACCP
12:00—1:00 PM	Lunch Break (On Your Own)
1:00—5:00 PM	Working Groups/Reports (Principles #1 and #2)

## DAY 3—BASIC HACCP

THURSDAY, APRIL 25TH, 2013

7:30—8:15 AM	Continental Breakfast
8:15—12:00 PM	Critical Limits, Monitoring & Corrective Actions, Working Groups/Reports (Principles #3, #4 and #5)
12:00—1:00 PM	Lunch Break (On Your Own)
1:00—4:30 PM	Verification/Validation, Documentation/ Recordkeeping, Working Groups/Reports (Principles #6 and #7), Implementation & Management of HACCP
4:30—5:00 PM	Questions, Comments, Post-Quiz & Conclusion of Workshop

## ABOUT THE INSTRUCTORS

(OTHER BIO ON THE PREVIOUS PAGE)

**Melissa Hughes** is the Director of Sales, Marketing & Training at AEMTEK. She earned a Master of Science degree in food science from Texas Tech University, with an emphasis in food microbiology. Melissa has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety consumer outreach. She is an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and NCIFT), American Society for Microbiology (ASM), and the Society for Applied Microbiology (SfAM). Melissa is also a Certified ServSafe Instructor and Proctor with the National Restaurant Association Educational Foundation.

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### IMPORTANT: COURSE PRE-REQUISITE INFORMATION

ALL ATTENDEES WHO ARE INTERESTED IN ENROLLING IN THE HACCP WORKSHOP MUST HAVE SUCCESSFULLY COMPLETED A cGMP COURSE FIRST. THIS CAN BE EITHER THE cGMP COURSE OFFERED AT AEMTEK ON APRIL 23RD, OR A SIMILAR cGMP COURSE OFFERED ELSEWHERE BY A REPUTABLE TRAINER.

For a more detailed workshop agenda, questions regarding registration, travel/hotel information or other special requests, please contact Melissa Hughes at 510-979-1979 or e-mail her at [melissa.hughes@aemtek.com](mailto:melissa.hughes@aemtek.com).



## ATTENDEE REGISTRATION FORM

Fields marked with asterisk (\*) are required

### ATTENDEE INFORMATION (Please print. Use one form for each person attending.)

First Name*	M.I.	Last Name*
Title*		
Company*		
Business Address*		
City*	State*	Zip Code*
Business Phone*	Ext.	Business Fax
E-mail Address*		

### WORKSHOP(S) ATTENDING\* (Cost includes all training materials and certificates of course completion.)

- |   |                 |   |
|---|-----------------|---|
| <input type="checkbox"/> <b>Good Manufacturing Practices (cGMP) Course ONLY</b><br>Tuesday, April 23rd, 2013  | <b>\$195.00</b> | <b>Total Amount Due*</b><br>\$ _____            |
| <input type="checkbox"/> <b>Hazard Analysis &amp; Critical Control Point (HACCP) Workshop ONLY</b><br>Tuesday, April 23rd (Part 2)—Thursday, April 25th, 2013. <u>Please see note at the top of this page about HACCP course pre-requisite.</u> | <b>\$695.00</b> |   |
| <input type="checkbox"/> <b>Both HACCP Workshop &amp; cGMP Course</b><br>Tuesday, April 23rd (Part 1 & 2)—Thursday, April 25th, 2013  | <b>\$800.00</b> | <b>Most Popular &amp; Best Deal! Save \$90!</b> |

### METHOD OF PAYMENT\*

- ☐ **Check** (Please remit payment to AEMTEK)
- ☐ **Visa**
- ☐ **MasterCard**
- ☐ **Discover**
- ☐ **American Express**

I am authorized to sign this Attendee Registration form on behalf of attending company and/or individual, and I have read and understand the Registration form and agree to be bound by all of its terms and conditions.

Signature\* \_\_\_\_\_

Date\* \_\_\_\_\_

Credit Card #
Date of Expiration
CCV # (3-4 digit code located on front/back of card)
Name as it appears on credit card
Billing Street Address
Billing City and Zip Code

### TERMS & CONDITIONS

AEMTEK, Inc. reserves the right to determine eligibility of any company and/or individual to attend course, and reserves the right to reject or prohibit any company and/or individual, with or without giving cause. AEMTEK, Inc. also reserves the right to modify or cancel any training course or workshop. In the event of a cancellation, all attendees will be informed as soon as possible, and receive a full reimbursement of course fees only. Any refund requests received **at least 7 days** prior to the training course will be fully refunded, minus a processing fee. **No refunds will be issued if notice is given less than 7 days prior to course.** The attendee's registration may be transferred to a colleague with written notification.