

# A deep dive discussion/presentation into Regulatory Views vs. Food Processing Concerns NEW FDA REGULATION - CFR 117 subpart B



LOCATION: **VIRTUAL**

COURSE DATE: **April 22, 2021**

**First time offered to the public!** In collaboration with the **NJ Food Processors Association**, the Rutgers Food Innovation Center is offering a **Deep Dive discussion into the NEW FDA Regulations - CFR 117 subpart B** offering **Regulatory Views vs. Food Processing Concerns** including changes due to the **COVID-19** pandemic.

## WHO SHOULD ATTEND?

This presentation is for anyone who has an interest in food preparation & handling business or oversight of a food business that is inspected by the FDA or the State Department of Health.

## COURSE DESCRIPTION

This **6-hour class** (taught in English) gives an in-depth look at the newest version of the Code of Federal Regulations subpart B from the regulator's viewpoint regarding practical food processor's compliance concerns, and also includes examples of how the current COVID-19 pandemic is changing some of the 'standard answers'. CFR 117 (B) was just the first of many new food-related regulations that the FDA has released as part of the **Food Safety Modernization Act (FSMA)** and covers the basic requirements of the Good Manufacturing Practices, Adverse Health, personal hygiene and Allergen handling requirements for food handlers working in a food processing-type environment. Participants will learn how to better comply with FDA rules, while also earning a **Rutgers Certificate of Training** needed to show compliance with some of the new FDA training documentation requirements.

**This interactive virtual session** allows time for the instructor to answer questions from the audience, and for sharing of "best practices" from audience members on the subjects under discussion.

## TRAINER

**Donna F. Schaffner** served as a member of the FDA's FSPCA (Food Safety Preventive Controls Alliance) and is a veteran of the Food Processing Industry, Lead Instructor for FDA PCHF, FSVP & IA-VA classes and HACCP (General, Meat & Poultry, Seafood and Juice). Donna is a Trainer-of-Trainers and teaches classes for FDA & USDA Inspectors as well as for the Food Industry.

<b>Class Day - 6 hrs. (9:00AM-12:15, lunch break, 1:00-4:30PM)</b>
<b>9:00AM Introductions and course expectations</b>
<b>9:30AM Overview of Regulatory Structure and CFR 117(B)'s place</b>
<b>10:00AM Personnel, Buildings &amp; Grounds, Sanitary Facilities &amp; Pest Control</b>
<b>10:45AM break for 15 minutes</b>
<b>11:00AM Sanitary Operations &amp; Controls, Equipment &amp; Utensils, Processes &amp; Controls, Warehousing &amp; Distribution</b>
<b>12:15PM Break for LUNCH</b>
<b>1:00PM Holding &amp; Distributing Human Food By-products for Animal Feed and Defect Action Levels</b>
<b>1:30PM Allergen Programs &amp; Preventive Controls in Food Proc.</b>
<b>2:15PM Sanitation Programs &amp; Preventive Controls in Food Proc.</b>
<b>3:00PM Situational Perspective - Sharing insight into Regulatory Perspectives on specific Topics for Discussion</b>
<b>4:00PM Recommendations for Specific Concerns that need Prioritization by Food Processors</b>
<b>4:30PM End of the Course</b>

**COST:** \$295 per person **Includes Rutgers Certificate of Attendance.**

## ONLINE REGISTRATION

[www.NJFoodProcessors.org/conference](http://www.NJFoodProcessors.org/conference)

Payment by credit card or check payable to the NJ Food Processor's Association must be received prior April 15; bandwidth is limited so space in this presentation will be held only after (non-refundable) payment is received.



*Food Safety and Regulatory Compliance Guidelines taught in a practical, effective manner!*