Good Manufacturing Practices (GMP) for Food Operations Course  
December 1-2, 2020

Virtual interactive course through WebEx

Course Description / Learning Objectives:

The IFSH GMP for Food Operations course aims to cover the new requirements described in Subpart B of the FDA’s Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (Preventive Controls for Human Food, PCHF) regulation (21 CFR Part 117) under the Food Modernization Safety Act (FSMA). Attendees will gain in-depth knowledge on these new regulatory requirements in GMP as part of the PCHF rule, and their implications to the day-to-day operations of food manufacturers. The course will provide real-life examples and exercises on key GMP components to facilitate attendees’ participation. The learnings from this course will assist participants in compliance with FDA’s new GMP requirements for food operations.

Target Audience:

Manufacturing Supervisors and Personnel, Food Safety and Quality Managers, Lab Supervisors and Managers, QA Managers and Personnel, Research and Development Staff, Preventive Controls Qualified Individuals (PCQI)

Agenda:

Day 1 (December 1, 2020, 9:00am-2:00pm, US Central Time)

- Introduction
- Regulatory requirements
- Personnel and training
- Plant and grounds
- Sanitary operations and pest controls
- Sanitary facilities and controls

Day 2 (December 2, 9:00am-2:00pm, US Central Time)

- Equipment and utensils
- Processes and controls
- Warehousing and distribution
- Holding and distribution of human food by-products for use as animal food
- Defect action levels
- Other prerequisite programs
- Other regulatory considerations

Instructors:

- Glenn Black, Ph.D., Associate Director of Research, FDA
- Robert Brackett, Ph.D. Vice President and Director, IFSH, IIT
- Jason Wan, Ph.D., Associate Director, IFSH, IIT