



FOOD INDUSTRY TRAINING ANNOUNCEMENT

Summer 2020



The Food and Drug Branch (FDB) has developed **four FREE training webinars** to assist the food industry in implementing the requirements Title 21, Code of Federal Regulations, Part 117, Subpart B. The content of the webinars has been adapted from a six hour, in-person training FDB has provided. This new format with short (90 minutes), hosted discussions allows industry members to participate remotely and gain understanding of the regulation from the inspector's point of view. In addition to the prepared content, time is set aside for "Questions and Answers" in each session. Although class size is limited, employees of companies who maintain a Processed Food Registration (PFR) with FDB are encouraged to register for all sessions of interest. An electronic certificate of attendance will be provided to each registered participant upon completion of the class. Please note – each participant must log-in and use a separate computer, tablet or phone to receive a certificate.



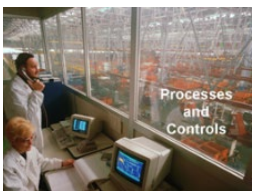
Module 1 – "Facilities and Grounds", focuses on the structure and area around your establishment. Food and Drug Branch staff will guide you through images of several food facilities and explain how the regulation is interpreted in different scenarios. We will cover facility design, sanitation practices, and pest control.



Module 2 – "Personnel", focuses on the personnel and employee practices in food manufacturing establishments. Topics covered include employee hygiene, supervisor responsibilities, and training requirements.



Module 3 – "Equipment", will discuss various types of equipment used in food manufacturing establishments. While every operation is different, we will highlight some areas of concern and the critical portions of equipment.



Module 4 – "Processes and Controls", will focus on the controls necessary to prevent food contamination. We will discuss the different types of hazards and the multiple hurdle approach to controlling microbiological pathogens in food.

Register Today – Virtual spots are limited!

Registration is first-come, first-served. Please complete the registration form at least one week prior to the date of training.

CDPH – Food and Drug Branch
Workshop Registration Form

A completed registration form is required for each attendee. The asterisks (*) denote **required** fields. Please note an **email address must be provided** to receive your registration confirmation and webinar log-in information.

Step 1: *Print your name and contact information.*

Firm Name *		Attendee First Name *	
Processed Food Registration (PFR) number *		Attendee Last Name *	
Street Address		Title	
City		Email Address *	
State / Zip Code	CA /	Phone Number *	

Step 2: *Select course.*

Location	Class	Date	Time	Selection
Hosted Webinars	Module 1 – Facilities and Grounds	7/7/20	9:00 AM – 10:30 AM	FULL
	Module 2 – Personnel	7/8/20	9:00 AM – 10:30 AM	FULL
	Module 3 – Equipment	7/9/20	9:00 AM – 10:30 AM	FULL
	Module 4 – Processes and Controls	7/10/20	9:00 AM – 10:30 AM	FULL

Step 3: *Submit your registration form at least one week prior to the course date.*

By Email: FDBtraining@cdph.ca.gov

Step 4: *Check your email for registration confirmation.*

Step 5: *Webinar log-in information and password will be sent via email approximately one week before your selected course date.*

For additional information, you may contact the Food and Drug Branch at (916) 650-6500 and ask for the Industry Education and Training Unit.