



**PREVENTION as
STRATEGY**

**Overview of the 7
FSMA Rules**

**FSMA + GFSI
certifications**

**Compliance
Deadlines**

**Compliance
Strategies**

JUNE 21, 2016

8:30AM UNTIL 11:00AM \$20

@ SUNY New Paltz in Lecture Center 104, Refreshments will be served

***FOOD SAFETY MODERNIZATION ACT –
WHAT IT MEANS TO YOUR BUSINESS***

Through the establishment of a regulatory system based on proactive prevention, the FSM Act represents a groundbreaking paradigm shift in food safety procedure. Businesses that process, pack, hold or manufacture human food will be required to have food safety plans outlined and supervised by certified staff. What does that mean for you? Find out at this educational seminar, presented by HVTDC and Prism eSolutions.

Presenter:

Martin Ziegler, Lead Instructor, FSPCA Preventive Controls, *Prism eSolutions*

Who Should Attend:

Food Safety Directors/Managers/Coordinators, Quality Control/Assurance Managers, Sanitation Managers, Food Productions Managers, Maintenance Managers, Production Supervisors, Training Supervisors, Packaging Supervisors/Managers, Regulatory Personnel...anyone involved in administrating the process, packing, holding, or manufacture of human food.

To Register: visit <http://hvtdcfoodandbeverage.org>

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