

Register to attend: <http://food-safety-guru.eventbrite.com/>

FDAs new "HACCP"

F S M A H A R P C

Qualified Individual

LAS VEGAS

workshop

Required training learn/manage the new FSMA food safety plan

NOV 30, DEC 1-2
8 AM - NOON EACH DAY

3 half days optional free afternoon events

FSPCA
FDA'S TRAINING PARTNERSHIP
certificate

FDA APPROVED

Think Internatl HACCP Alliance for HARPC

THE FINEST THE FASTEST

FILL UP TODAY

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FSMA HARPC Training

WHERE: Double Barrel Roadhouse in front of the Monte Carlo on the strip, Las Vegas. *Take advantage of low cost rooms and flights!*

WHO should attend: Any food safety professional that has already completed HACCP. This is FDA ***mandated*** training to be compliant with HARPC food safety under FSMA.

Food manufacturers with > 1 million in sales and > 500 employees must comply by Sept 2016. Others have 1-2 extra years to comply.

Those that only buy from food manufacturers should receive training to understand the requirements needed to audit suppliers.

Costs: \$599 per person. This includes beverages and snacks, one lunch, and one dinner on the strip.

EXTRAS

Optional free special events: ***educational*** e.g. technology, toxicology, microbiology, sanitation, etc. ***fun!!*** Chef dinners, beer tastings, food tours, and VIP concierge.

Your instructor: Dr. Nummer has over 25 years experience in food safety and has taught workshops for almost as long. Event and Extra sponsorships are available. Contact me by email brian.nummer@usu.edu.

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