

2022 FARRP Effective Food Allergen Management Workshop

Proposed Schedule (Subject to Change)

October 12th: Regulations and Allergen Control Plans- Part 1

Time	Activity
8:00 AM	Registration & Breakfast
8:30 AM	<u>Introduction: Fundamentals for Allergen Management Plans & Hazard Analysis</u>
9:00 AM	<u>FSMA and Food Allergens: cGMPs & Preventive Control Rule</u>
9:30 AM	<u>Food Allergen Liability Issues</u>
10:00 AM	Coffee
10:30 AM	<u>FSMA: Preparing for an Inspection or Audit</u>
11:00 AM	<u>Hazard Identification Activity</u>
11:30 AM	Q&A
12:00 PM	Lunch
1:00 PM	<u>Hands-on Detection Method Activity</u>
2:00 PM	<u>Product Development, Ingredient, and Supply Chain Management</u>
2:30 PM	<u>Allergenic Ingredients: Receiving, Storage, and Handling</u>
3:00 PM	Coffee
3:30 PM	<u>Preventing Cross-contact During Processing</u>
4:00 PM	<u>Product Label and Packaging Controls</u>
4:30 PM	Q&A

October 13th: Allergen Control Plans- Part 2

Time	Activity
8:00 AM	Breakfast
8:30 AM	<u>Principles of Hygienic Design</u>
9:00 AM	<u>Allergen Sanitation: Wet Cleaning</u>
9:30 AM	<u>Allergen Sanitation: Dry Cleaning</u>
10:00 AM	Coffee
10:30 AM	<u>Validation & Verification</u>
11:00 AM	<u>Detection Methods: Selection, Interpretation, 3rd Party Labs</u>
11:30 AM	<u>Interpreting Analytical Results</u>
12:00 PM	Q&A
12:30 PM	Lunch
1:30 PM	<u>Group Activity Introduction</u>
2:00 PM	<u>Best Practices Implementation</u> : Create an Allergen Control Program
3:30 PM	Coffee
3:45 PM	<u>Group Activity Discussion</u>
4:15 PM	<u>Crisis Management and Risk Assessment Intro</u>
5:00 PM	Close