

2025 FARRP Effective Food Allergen Management Workshop

Proposed Schedule (Subject to Change)

October 15th: Regulations and Allergen Control Plans- Part 1

Time	Activity
7:30 AM	Registration & Breakfast
8:30 AM	Food Allergic Consumers: Perspectives and Communication
9:00 AM	Fundamentals for Allergen Management Plans & Hazard Analysis
9:30 AM	FSMA and Food Allergens: Guidance for cGMPs & Preventive Controls
10:00 AM	Coffee
10:30 AM	Food Allergen Liability Issues
11:00 AM	Hazard Identification Activity
11:30 AM	Q&A
12:00 PM	Lunch
1:00 PM	Hands-on Detection Method Activity
2:00 PM	Product Development, Ingredient, and Supply Chain Management
2:30 PM	Allergenic Ingredients: Receiving, Storage, and Handling
3:00 PM	Coffee
3:30 PM	Preventing Cross-contact During Processing
4:00 PM	Product Label and Packaging Controls
4:30 PM	Q&A

October 16th: Allergen Control Plans- Part 2

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