



# FOOD SAFETY COHORT

DESIGNED FOR SMALL FOOD & BEVERAGE PROCESSORS

**Join this hands-on cohort designed to help small companies create an actionable and sustainable food safety program that opens doors to new business opportunities. Learn in a small class setting from industry veterans.**

Thanks to a grant from the National Institute of Standards and Technology (NIST), OMEP will offer a 6-part workshop series focused on FSMA implementation at no cost (value of \$4500 per company)!

With the deadlines for FSMA compliance past due, this workshop series is an excellent opportunity to jump start your company into action! You will learn how to implement a food safety program to comply with the Preventative Controls for Human Food rule. Each workshop will teach you how to implement key aspects of a food safety program at your company such as identifying a food safety team, building a food safety plan, performing self-audits and implementing corrective actions.

This series will also provide you with easily customizable templates for documentation and training so that you can start using them at your company right away.

## INSTRUCTORS



Linda Wechsler, OMEP



Teri Danielson, NWFS

SECURE YOUR SEAT

[OME.PORG/FOOD-SAFETY-COHORT](https://omep.org/food-safety-cohort)

## COHORT DETAILS

### **JULY 23 - Implementing Your Food Safety Program**

- Implementing a Food Safety Program
- Establishing a Food Safety Team
- Documentation, Records, and Training

### **AUGUST 6 - Sustaining Your Food Safety Program**

- Complying w/ Current Good Manufacturing Practices (cGMPs)
- Performing Internal Audits
- Applying Corrective Actions

### **AUGUST 20 - Building Your Recall Plan**

- Understanding Inputs to a Recall
- Assessing Your Recall and Withdrawal Program
- Creating a Recall Plan

### **SEPTEMBER 3 - Assessing Your Supply Chain Risk**

- Assessing Raw Materials/Packaging Risk
- Approving Suppliers
- Supply Chain Preventive Controls Plan

"Reading the standards is one thing, but understanding what they actually need to look like is another. I can't imagine tackling the FSMA compliance without some sort of guidance."

- Wildtime Foods, Past Cohort Attendee

"The Food Safety Cohort turned a mountain of dread into a mountain of possible."

- Euphoria Chocolate, Past Cohort Attendee

### **SEPTEMBER 17 - Building Your Food Safety Plan - Hazard Analysis**

- Creating a Process Flow
- Assessing Hazards in Your Process
- Building a HACCP Plan

### **OCTOBER 1 - Building your Food Safety Plan - Preventive Controls**

- Process Preventive Controls Plan
- Allergen Preventive Controls Plan
- Sanitation Preventive Controls Plan
- Verification and Validation