



Firedancer Coffee Consultants & Kestrel management are offering a two-day Food Safety seminar, focused on the coffee industry, April 16-17, 2018, hosted Atlas Coffee Importers. This course is for coffee roasters of all sizes, along with anyone who handles coffee in the supply chain, looking to become compliant with FSMA (the Food Safety Modernization Act).

The course: Coffee Industry PCQI or HACCP/Preventive Controls

This program is geared to compliance with established HACCP hazardous analysis for coffee product food producers, that will include the Preventive Controls requirements under FSMA. This certification covers the Qualified Individual requirements under this new rule. This comprehensive 2-Day course is established to align much of the established HACCP requirements, with the new requirements under the FSMA Preventive Controls (HARPC). This provides all the key elements required under the Preventive Control rules for Food Safety Plan development and the updated GMP's under 21 CFR Section 117, and includes the new cGMP's.

This includes:

- Comprehensive coverage of FDA GMP's and cGMP's
- Systematic method of conducting Hazard Analysis for Preventive Controls and HACCP
- Organization and deployment of your Food Safety Team
- Qualification requirements for team members and Qualified Individual as specified by FSMA Preventive Controls and HACCP
- Development and documentation of your FSMA/HACCP Food Safety Plan

The goal is to provide compliant level training of FDA/FSMA Preventive Controls with established "best practice" level hazard analysis through the well-established International HACCP Alliance program.

Details:

Cost: \$795 – includes student workbook, templates and lunch.
Location: Atlas Coffee – 201 N. 85th Street, Seattle, WA
Date/Time: April 16-17, 2018 9am – 5pm

Course Instructors:

Bill Bremer Kestrel Management Mike Ebert Firedancer Coffee Consultants

For more information on the instructors, the course and to register, please visit firedancercoffee.com