

BALANCING REGULATIONS, ENVIRONMENTAL CONTROLS, & SANITATION WHILE MAINTAINING A THRIVING BUSINESS

a FREE contamination control workshop for food safety professionals

COURSE OVERVIEW

This half-day course will be presented in two parts to learn how to thrive within the new FDA regulations and FSMA by operating smarter and cleaner than ever before. Attendees will learn how to establish and maintain Environmental Control and Monitoring Programs which meet FDA requirements while allowing your business to work effectively and profitably.

PART 1: “Finding the Balance Between Meeting the FDA Regulations, Having a Best-in-Industry Environmental Control and Monitoring Program, and Maintaining a Thriving Food Processing Business”
Dr. Peyman Fatemi, VP of Scientific Affairs, The Acheson Group

PART 2: “Contamination Control using Chlorine Dioxide Gas”
David Shelep, Microbiologist, ClorDiSys Solutions, Inc

COURSE INSTRUCTORS

DAVID SHELEP

David has over 20 years of experience partnering with Food Safety Teams, Microbiologists, Operations, QA/QC and Executives helping them achieve technical and business goals. He earned his B.S. in Microbiology from Bowling Green State University. His laboratory experience in food testing is enhanced with a broad background in clinical and pharmaceutical microbiology disciplines providing a diverse source of knowledge for clients. He has authored for the Parenteral Drug Association’s Environmental Monitoring handbook numerous times regarding microbial identifications. He specializes in environmental monitoring and related concerns.

PEYMAN FATEMI

Dr. Peyman Fatemi is the Vice President of Scientific Affairs with The Acheson Group with nearly 20 years of experience in food processing and food safety research within multiple food and beverage categories. Peyman earned his PhD from The Pennsylvania State University in Food Science and Technology, with a MS in Food Science and Technology and a BS in Microbiology from the University of Georgia. He is serving on advisory panels and editorial boards of Food Protection Trends, Journal of Food Protection, International Association for Food Protection (IAFP) and the executive leadership board of the Food Microbiology Division of the Institute of Food Technologists (IFT). He is also serving his second term on the expert review panel of the AOAC for official method approval of microbiological methods.

WHEN?

Thursday, July 20, 2017
8:00AM - 2:00PM
(breakfast and lunch included)

WHERE?

Holiday Inn Express &
Suites Turlock - Hwy 99
3001 Hotel Dr
Turlock, CA 95380

HOW DO I REGISTER?

It’s FREE and EASY!
Email workshop@clordisys.com
with the names of all attending.

WHO SHOULD ATTEND?

Owners, Plant Managers, QA/QC Personnel, Production Supervisors, Sanitarians, Laboratory Managers, and anyone responsible for designing and implementing food safety/ HACCP or Preventive Controls programs.