

# Improving Preventive Controls and Decontamination Programs for Food Processors

## A FREE WORKSHOP FOR FOOD SAFETY PROFESSIONALS

### PART 1: "FSMA Review"

Erika Miller, D.L. Newslow & Associates, Inc

Erika's session will review areas of FSMA as decided by the attendees. This review can cover:

- cGMP and HARPC for Human Food
- cGMP and HARPC for Food for Animals
- Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption
- Foreign Supplier Verification Programs
- Food Defense
- Sanitary Transport of Human and Animal Food

Prior to the workshop, attendees will be polled to see what topics are of most interest.

### PART 2: "Contamination Control Using Chlorine Dioxide Gas"

Kevin Lorcheim, ClorDiSys Solutions, Inc

Recent advances in environmental monitoring have illustrated that current sanitation methods are not always eliminating pathogens within a food manufacturing environment. This session will examine chlorine dioxide gas and its ability to provide complete decontamination within food facilities, including hard-to-reach areas such as crevices and harbor locations to provide a cleaner and safer manufacturing environment than ever before.

### COURSE INSTRUCTORS

#### Erika Miller

Erika Miller is a Food Safety Specialist with D.L. Newslow & Associates, Inc. Erika has experience as a Quality Assurance Manager as well as an Analytical Chemist from her years working within at various food manufacturers. She is trained and experienced with GMPs, HACCP, FSSC 22000, Internal Auditing/Risk Analysis and FSMA. Erika is skilled in understanding the scope of an operation and able to logically develop a Food Safety Management System.

#### Kevin Lorcheim

Kevin Lorcheim is a Mechanical Engineer and serves as Sales and Marketing Manager at ClorDiSys Solutions, Inc. Kevin has been with ClorDiSys since 2006 and has helped develop the use of CD Gas within the food industry. He has performed many decontamination service projects throughout the country, frequently publishes articles and gives presentations regarding food safety and enhanced sanitation.

### WHEN

Wednesday, June 14, 2017

8:30AM - 3:00PM

(breakfast and lunch included)

### WHERE

EPIC Response

3045 Chastain Meadows Pkwy

Suite 400

Marietta, GA 30066

### REGISTRATION

Email [workshop@clordisys.com](mailto:workshop@clordisys.com)

Please include the names of all members of your party attending.

### WHO SHOULD ATTEND

Owners, Plant Managers, QA Personnel, Production Supervisors, Sanitation Personnel, & Laboratory Managers

Anyone responsible for designing and implementing food safety / HACCP or Preventive Controls programs.

