

Food Safety Training Program Food Defense Training Course Description

Food Defense is the effort to protect food from acts of intentional adulteration. The FDA issued the final rule in May 2016 on mitigation strategies to protect food against "Intentional Adulteration", which requires applicable facilities to formulate and implement food defense plans.

The purpose of the food defense plan is to prevent food products from being adulterated by any source inside or outside the company. Such acts intended to cause wide-spread harm to public health, including but not limited to acts of terrorism intending to target food supply, could cause illness, death and economic turmoil to the food supply. Implementing an effective food defense plan will allow for the prevention, protection against, mitigation, response time and recovery from any intentional adulteration of our food supply. Furthermore, food defense is already a requirement for all GFSI accredited Food Safety Management Systems (SQF, BRC etc.).

The following course will dive deep into the understanding of food defense requirements and how to create a customized food defense plan for their facility.

By the end of this training course, participants will be able to:

- Identify potential threats to the food manufacturing process from internal/externals sources.
- Devise a food defense plan; physical/procedural countermeasures identifying risk, plan execution testing and creating a crisis management program.
- Create broad and focused mitigations strategies, vulnerability assessments and scenarios to test facility's readiness.
- Develop recall programs in response to intentional adulteration.

The participant will receive a certificate of successful completion for the course after passing a written knowledge test following the training class.

This course is designed for:

- Senior Management at your plant/distribution center
- Risk and Compliance Managers
- SQF Practitioners, SQF Auditors and SQF Consultants
- Business Owners, selected supervisory team members and specialists (HR, IT, security personnel, etc.) who work at your company and who wish to gain an insight into how to develop, write and implement this mandatory Food Defense system.

Course Length - 8 Hours

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Our Team

As part of a nationwide network of MEP centers in all 50 states linked together through the National Institute of Standards and Technology (NIST), NH MEP enables even the smallest firms in New Hampshire to have easy access to more than 1,400 manufacturing technical and business specialists, along with the latest technology and industry best practices.

ROI Impact

The New Hampshire MEP will assist your organization in a transformation from traditional to world-class manufacturer. Our experienced project managers will work with your team to identify conditions which may be impeding your ability to become more competitive and prosperous. We can assist in providing the resources to help you maximize your profit. In working side by side with your leadership, the MEP becomes a partner for success.

Integrally Involved

We provide affordable, innovative solutions to the problems encountered by today's manufacturing enterprise by facilitating interaction between industry, government and academia.

Included among our services are: Operational Excellence, Workforce Development, and Innovative Growth Solutions.

About the MEP Network

The New Hampshire Manufacturing Extension Partnership (NH MEP) is able to leverage a vast array of public and private resources and services that are available to every manufacturing enterprise in the state. The nationwide system of MEP centers is linked through the U.S. Department of Commerce - National Institute of Standards and Technology (NIST), with the common goal to strengthen the global competitiveness of U.S. manufacturers.









