



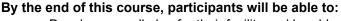
Food Recall Course Description

A food recall is either a food manufacturer or suppliers' voluntary response to a mislabeling, or potential hazard by removing a product from the market place or it is mandated by the FDA in response to a food safety issue determined. The most common reasons for food recalls are allergen mislabeling and the presence of pathogens. Other reasons behind food recalls include incorrect packaging, wrong food labels and physical contamination.



The importance of having a food recall plan is to ensure quick and efficient removal of affected products from the market plane and to allow the identification of key areas of needed improvement to prevent future hazards. Recall and withdrawal procedures are required for food manufacturers under the final FDA Food Safety Modernization Act (FSMA) rule for "Preventative Controls for Human Foods for hazards requiring control.

In the following course, you will learn about the types of products that are regulated by the FDA under FSMA and the process of creating a food recall plan to ensure effective market withdrawals and to reduce / eliminate product incidences occurring with food manufacturers and suppliers. You will learn to assess the impact of food recalls on a company's reputation and brand trust with the consumer.



- Develop a recall plan for their facility and be able to complete a first draft by the end of the course.
- Identify key area of improvement and conduct risk assessment to ensure the safe production of food products and identifying the need to recall a food product.
- Learn how to proactively test your recall procedures with recall simulations and create improvements.
- Learn which tool or resources are available from the FDA and how they can be used.

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

The course is designed for:

- QA and QC Managers
- Food Safety Personnel
- HACCP Coordinators
- Corporate and Plant Microbiologists
- Processing Engineers
- · Operations Supervisors and Managers

Course Length - 16 Hours





NH MANUFACTURING EXTENSION PARTNERSHIP 172 Pembroke Road, Concord, NH 03301 Tel: 603-226-3200 www.nhmep.org



Food Safety Training Program

Food Recall Course Description

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.







