

## **Live Webinars 90 Minutes Carrier Food Safety**

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**Date :** Sep 18, 2019 - 01:00 PM - 02:30 PM

**Event URL :** <http://www.BostonEventsList.com/events/live-webinars-90-minutes-carrier-food-safety-sep-2019>

**Organizer :** WCS

**Venue :** online

**Location :** WCS Consulting Inc.3190 Stirling Rd, Unit K4 ,Hollywood, FL 33021,  
Hollywood, FL, US, ZIP: 33021  
Phone: 844-267-7299 | 954-947-5671

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### **Overview**

The FDA recommended course includes actual data, costs and examples from transportation tracked and measured operations, important definitions and reviews of federal and international requirements, established standards for management, HARPC, sanitation, temperature monitoring and traceability and training, types of adulterants, preventive practices, vehicle qualification, pre-shipment inspection, contamination flows, unseen bacteria, container temperature losses, obvious violations, the most advanced temperature monitoring, pallet types, carrier responsibilities, sanitation testing, and includes specific recommendations for carriers as well as shippers and receivers who receive carrier services.

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### **Why should you Attend**

It is estimated that between 5 and 8% of current recall and shipment rejection issues occur within the cold chain food transportation sector. Such rejection rates indicate that the financial losses associated with poorly managed and poorly controlled food transportation creates a huge impact to both the food and carrier industries.

With appropriate training and management designed to upgrade mindsets, practices and operations, the carrier industry has an opportunity to save itself large amounts of money. Of equal

importance is the passage of the Food Safety Modernization Act and the Rules on the Sanitary Transportation of Human and Animal Foods. The FDA previously published "guidance" and that guidance now has the power of law that is legally enforceable by many government agencies. Whether or not you believe the new laws will or should impact your business, rest assured that they will impact your customer's business and if your company does not comply, your customers will cease to use your services until you do comply.

This carrier food safety training course focuses on problems that may occur during food transportation processes. Adulteration during loading, unloading and in-transit operations can be prevented through the use of sound sanitation, temperature monitoring and quality controls.

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### **Session Highlights**

- FDA Sanitary and Temperature Controlled FSMA Rules
  - Definitions: Carrier, Container, Tools and Equipment
  - Preventive Controls Subpart G: Receiver Liability for Carrier nonconformance
  - Prevention versus Corrective Action
  - ATP
  - GAP Analysis
  - Pallet versus Case versus Container Temperatures
  - Temperature Measurement Technologies
  - Pallet Types
  - Sanitation Testing
  - Costs
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### **Who will Benefit**

- Directors and Managers in Food Safety and Quality Personnel
- Food Safety Audit Teams
- Perishables Logistics Personnel

- Compliance Officers
- Food Company CEOs-
- Drivers of food carrying trucks
- Food load and unload personnel

**Event Categories :**