Food Plant Inspection Techniques

Agenda

Day One

8:30 a.m.  Registration and Introductions

8:45  Introduction to Food Plant Inspections
What critical role does the inspection have in maintaining a safe environment for the production of food products? Do you understand Section 402(a)(4) of the Food Drug and Cosmetic Act and its implications?

9:30  Inspection Fundamentals
Review the inspection process from the perspective of self-inspection and customer inspection, the I.C.E. Concept application for problem solving, criteria and norms for inspections, and the preparations required.

10:30  Break

10:45  (Continue)

11:30  Conducting a Food Plant Inspection
Many people say they do inspections, but in reality they simply conduct a brief overview of their facility. By definition, “an inspection is an intensive physical activity.” Just how deep do you have to look to find the issues? Let us help you understand when, why and how.

12:30 p.m.  Lunch

1:30  (Continue)

3:30  Break

3:45  (Continue)

5:00 p.m.  Adjourn
Day Two

8:30 a.m. **Documenting Findings and Making Data Work for You**
One of the weakest areas of the inspection process is how to convey your findings in a manner that encourages corrective action. Effective reporting and corrective action suggestions have to be placed in the right context for action.

9:30 **Test and Review**

9:50 **Corrective Action Workshop, Site Inspections & Presentation Preparations**
Using actual situations and the observations provided, attendees work in teams to find solutions to the problems presented to them. This group effort demonstrates how a collection of ideas often leads to a better solution.

10:30 **Break**

10:45 (Continue)

12:30 p.m. **Lunch**

1:30 (Continue)

3:30 **Break**

3:45 **Presentation of findings from workshop and site inspections**

4:45 **Questions**

5:00 p.m. **End**