

## Certification

Each participant will receive a training certificate at the end of the Seminar.

## Course literature

Each participant will receive:

- FDA inspection manual

Date: 30<sup>th</sup> March 2020

Course venue: Parma (the location of the course will be announced later)

Participation fee: € 500,00 + VAT

Registration by 6<sup>th</sup> March 2020 through the form you can download from the following internet address:

**[www.jbtc.com/foodtech/customer-care/training/technical-school/fda-audits](http://www.jbtc.com/foodtech/customer-care/training/technical-school/fda-audits)**

More info:

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## Other courses being scheduled for 2020

### ▪ **Advanced Thermal Processing Academy**

This course will provide an insight in the development of thermal processes for low and high acidity products ("canning", "aseptic processing" and pasteurization) and will give the instruments to understand how deviations and problems need to be dealt with and how changes to existing processes can affect quality and safety of the product.

### ▪ **Better Process Control School**

BPCS is a US FDA, USDA and FSIS required course for processors of low-acid or acidified foods who export to the USA. Participation in this course satisfies this training requirement by the US agencies.

### ▪ **Food labeling UE and USA: regulatory update and comparative analysis**

In the first day the course will examine the Regulation (EU) No. 1169/2011 in particular the main implementation problems and the changes introduced.

In the second day some practical cases related to enforcement actions effected by FDA will be analyzed.



## Training course to FDA AUDITS



Flyer 612-EN\_6F - 2020



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30 March 2020  
Parma

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Exporting to the USA today means, even more than in the past, undergoing FDA inspections. The Foreign Facilities Inspection program, as prompted by FSMA, envisages for the next coming years a marked increase in the number of foreign inspections, aimed at achieving the total coverage of high risk-classified companies. Being prepared for FDA inspections is a must for all exporting companies. For this reason, JBT is pleased to propose a course designed to provide participants with the most appropriate instruments for successfully handling and getting through FDA inspections.

## About the training course on FDA audits

The course analyzes the current USA FDA regulations, focusing on the inspections performed by competent authorities on the Italian food processors exporting to the USA.

Several topics will be dealt with during the day: FDA regulations, how to get ready for an inspection, how the personnel directly involved in the audits should be prepared, how a Warning Letter or a FDA 483 (List of Observation) should be answered. In an interactive and informal frame, the participants will be free to ask questions and put forwards specific cases of their interest.

## Who should attend the course?

Supervisors of thermal treatment systems, personnel directly involved in the production of low-acid and acidified foods, persons in charge with quality assurance and quality control, R&D personnel, auditors and inspectors, university and public administration staff performing food-related tasks.

## Course targets

- Provide companies exporting to the USA the instruments necessary to understand the current USA FDA regulations under the Food Safety Modernization Act
- Provide practical guidance on what to expect and how to handle FDA food plant inspections
- Tackle and debate with the teacher the topics covered during the course as well as the participant's specific problems, in an informal and interactive environment.

## Course structure

The course will be held by JBT technician and it will be simultaneously translated in italian.

### Program

- Regulation Overview
  - FDA Overview
  - Basic Food Regulations
  - LACF and Acidified Food Regulations
  - FSMA
- FDA Inspections
  - Inspections – what you need to know
  - FDA inspection Procedures
  - FDA Inspector Behavior
  - Behavior of Company Staff During Inspection
  - Post Inspection
  - Low Acid Canned Food Audit Inspection
  - Acidified Canned Food Inspection

## Teachers

The Teacher in the FDA Audit course is a JBT skilled technician, usually operating in the food sector, considered as a “recognized process authority” by the USA FDA.

### Heyliger Terry

- Bachelor's of Science degree in Microbiology from the California State University, San Jose
- Thermal Processing Authority with over 35 years of experience in thermal processing of low acid, acidified and high acid foods in hermetically sealed containers.
- Board of Directors of the Institute for Thermal Processing Specialists
- Chair of the GMA Thermal Processing Working Group

