

Certification

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

Course literature

Each participant will receive:

- FDA inspection manual

Date: 2nd March 2023

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

Participation fee: € 600,00 + VAT

Registration by 20th January 2023 through the form you can download from the following internet address:
www.jbtc.com/foodtech/customer-care/training/technical-school/fda-audits/

More info:

laboratory.parma@jbtc.com

Tel.: +39-0521.908.411 - Fax: +39-0521.460.897

Angelica Simonetti (consultant JBT Technical School):

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Other courses being scheduled for 2023

▪ 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.



Technical School

Training course to FDA AUDITS



Flyer 612-EN_6F - 2023



Technical School

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2 March 2023
Parma

www.jbtc.com/foodtech/customer-care/training/technical-school

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



REGISTRATION FORM FOR "Training Course to FDA AUDITS"

Send by e-mail at laboratory.parma@jbtc.com

COURSE Training course to FDA Audits	DATE 2nd March 2023	Price Euro 600 + VAT
PARTICIPANT NAME		
INVOICE INFORMATION		
COMPANY:		
ADDRESS:		
POSTCODE:		
VAT NUMBER or EQUIVALENT (Necessary)		
FISCAL CODE (If available)		
PHONE:	FAX:	E-MAIL:
PAYMENT	Payment will be made by bank transfer to: John Bean Technologies S.p.A. P.IVA 01621500345-C.F. 01987590153 UNICREDIT – PARMA: IBAN CODE: IT 88 K 0200812710000005045582 SWIFT CODE: UNCRITMMXXX PAYMENT DESCRIPTION : COURSE OF THE 2 nd MARCH 2023	
MODALITY REGISTRATION		
CONTACT	laboratory.parma@jbtc.com ; Phone. +39-0521.908.411	
PROGRAM	Available on the Internet addresses: http://www.jbtc.com/foodtech/customer-care/training/technical-school/fda-audits/	
PRICE	600 Euro + I.V.A. Price including: official FDA material course; lunch and refreshments.	
REGISTRATION	Upon receipt of this completed registration form, signed and accompanied by the payment as detailed below, by the 20th January 2023 .	
PAYMENT	Payment will be made by bank transfer within the 20th January 2023 , giving communication to JOHN BEAN TECHNOLOGIES (by e-mail) with sending the copy of bank transfer and present registration form.	
CERTIFICATION	Each participant will receive a training certificate at the end of the course.	

CONDITIONS&TERM OF USE

1. Cancellation: 30% of the course fee will be refunded or credited for cancellations on or before **6th February 2023**. No refunds or credit will be given for cancellations after this date.
2. The course is subordinate to the achievement of the **minimum number of participants**.
3. Unless JBT gives the other party a written notice, the enrollment is accepted.
4. Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.
5. JBT has authorized to cancel the course for organizational reasons or for lack of the minimum number of participants; we will inform within **7 days** before the beginning course and we will refund the complete fee as soon as possible.

We wish to inform that your information will be stored in our computer/paper archive and it will be used only for sending information and promotional material concerning the our training activities. In accordance with Article 13 of the D. Lgs. 196/03 (Italian regulation), you will be able to request: updates, the integration, the total or partial cancellation of the previously provided data, by sending an email at: laboratory.parma@jbtc.com.

DATE:	SIGNATURE:
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