

Food Safety Cohort Program

The Food Safety Cohort Program is designed to help food and beverage manufacturers comply with the Food Safety Modernization Act (FSMA.)



Using MEP subsidy, this cohort is a **\$12,000 value provided at no cost to the company**



The cohort program brings together individuals from different companies, who are responsible for food safety and governmental compliance, for in-depth training and guidance from food safety experts.

Participants will create a Food Safety Plan that meets FSMA requirements in just 3 months.

This training program will:

- Help companies avoid costly shut-downs and fines due to non-compliance with FSMA regulations.
- Include hands-on guidance to understand Preventive Controls, HARPC, and create a Food Safety Program.
- Offer instruction on support programs: good manufacturing Practices (cGMPs), training, auditing, recall, environmental monitoring program (EMP), allergen & foreign object management, supply chain control, sanitation procedures, and more.

Onsite training topics include:

- Session 1: Implementing Your Food Safety Program
- Session 2: Assessing Your Supply Chain Risk
- Session 3: Building Your Food Safety Plan I
- Session 4: Building Your Food Safety Plan II
- Session 5: Sustaining Your Food Safety Program
- Session 6: Supporting Programs

Qualifying companies must:

- Be a food, beverage, or packaging company that has registered with FDA.
- Have a manufacturing NAICS code.
- Have one participant which has completed an FSPCA Preventive Controls Qualified Individual (PCQI) Class prior to attending the cohort training.
- Be committed to attending training sessions every two weeks for a three month time period.

*Interested in joining the Food Safety Cohort Program?
Contact Wendy White at wwhite@gatech.edu*