



FIBR Food Safety Training Institute

Presented in Co-operation With:

Mas Hori & Associates

Registration Form

Register Now On-line at fibr.info/foodsafety! Join FIBR Today-For Member Discounts!

Contact Name: _____

Email: _____

Company: _____

Address: _____

City: _____ Zip: _____

Telephone: () _____ Fax No: () _____

Please Mark Class You Are Registering For:

(GMP or SSOP: \$150 FIBR/UAL Members *\$250. Non-Members)

(HACCP \$475 FIBR/UAL Members * \$600 Non-Members)

- GMP:** 02/27/16 (English) - Los Angeles at FIBR/CDTech
- GMP:** 03/12/16 (Spanish) -Los Angeles at FIBR/CDTech
- GMP:** 03/26/16 (Chinese) -Los Angeles at FIBR/CDTech
- SSOP:** 04/09/16 (All SSOP Classes-in English) Los Angeles at FIBR/CDTech
- GMP:** 02/13/16 (English) Orange County at Culiflex
- GMP:** 03/19/16 (Spanish) Orange County at Culiflex
- GMP:** 00/00/16 TBA (Vietnamese) Orange County at Culiflex /;
- SSOP:** 03/05/16 (All SSOP Classes-in English) Orange County at Culiflex
- GMP:** 04/23/16 (English) Ventura County at Cal Lutheran University
- GMP:** 00/00/16 (Spanish) Ventura County at Cal Lutheran University
- SSOP:** 00/00/16 (All SSOP Classes-in English) Ventura County at Cal Lutheran Univ.

HACCP: All HACCP Classes-in English) in Irwindale at So. Ca. Edison

HACCP CLASSES: (4 Week Days) Wednes., TBA .

Must attend all four classes to complete Certificate and write HACCP Plan.

Student Name: _____ Title: _____

Student Name: _____ Title: _____

Student Name: _____ Title: _____

Student Name: _____ Title: _____

IMPORTANT PAYMENT INFORMATION: Registration is Payment Guarantee.

For Classes in Los Angeles: Make Check Payable to **FIBR**

Mail Payment By Check One Week Prior To: FIBR, 520 W. 23rd Street, LA, CA 90007

*If you miss this deadline, please contact FIBR to bring check to class

For Classes in Orange County: Make Check Payable To: **Mas Hori & Associates**

Mail Payment By Check One Week Prior To: P.O. Box 1126, Monrovia, CA 91017

*If you miss this DEADLINE, Please contact FIBR to bring check to class.

Questions Contact: hmartinez@fibr.info or Call 213: 763-2520 X227

All Courses Can Be Paid Using Paypal @ www.fibr.info





FIBR Food Safety Training Institute

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Classes Now in Los Angeles, Orange County, & Ventura County!

“SSOP Monitoring Training”

Sanitation Standard Operating Procedures (SSOP) Training Course , Saturdays

“Back to Basics – GMP”

Current Good Manufacturing Practices (GMP) Training Courses, Saturdays

CDTech-FIBR Office, 520 W. 23d Street, Los Angeles, CA 90007 (Free Parking in Rear)

Culiflex, 987 N. Enterprise Street, Orange, CA 92867 (Free Parking)

Cal Lutheran University, 60 W. Olsen Road, Thousand Oaks, CA 91360:

Ullman Common-Room 103: Parking on Street along Memorial Parkway

GMP & SSOP Classes will be held from: 8:30a.m. -4:30p.m.

GMP & SSOP Classes are Pre-Requisites to HACCP

“Hazard Analysis Critical Control Points—HACCP”

Presented In Co-operation With Mas Hori & Associates

Wednesdays: TBA-Projected for June 2015

At Southern California Edison Energy Education Center

6050 N. Irwindale Ave., Suite E., Irwindale, Ca. 91702

Good Manufacturing Practices (GMP) This training course will come from the regulatory and industry perspective. It will cover the federal Good manufacturing practices regulations. It will give you insight to maintain compliance with the federal regulations for your facilities.

Sanitation Standard Operating Procedures (SSOP) This training course will come from the regulatory and industry perspective. It will cover the federal guidelines for monitoring sanitation for HACCP programs and general sanitation monitoring for compliance. It will give you insight to maintain compliance with the federal regulations and third party audits for your facilities.

Hazard Analysis Critical Control Points (HACCP) Hazard Analysis Critical Control Points (HACCP) is a food safety component, with GMP and SSOP, that regulatory agencies use to ensure food safety. **The New FDA Food Modernization Safety Act (FMSA) now requires that all processed foods have a HACCP Plan.** Third Party Auditors (Consumer driven Food Safety Programs) have always had HACCP at the forefront. The requirements for HACCP, GMP and SSOP are rapidly becoming a way of life for the food industry Remember you must complete GMP & SSOP classes to Register for HACCP.

Who Should Enroll? Business owners, senior officers, QA/QC managers, and production supervisors. Line production workers will also benefit from this training.

Benefits: Understanding of regulatory agencies' compliance and improve knowledge of Good Manufacturing principles for GMP Students. **For SSOP:** Understanding of regulatory agencies' compliance for monitoring sanitation and improve knowledge of Good Manufacturing principles for proper monitoring of sanitation in your facility. **For HACCP:** This 4-day course brings together the principals learned in GMP and SSOP to take the final step to full compliance under the FMSA. Learn to identify the critical control points in your process. Record Keeping requirements and all aspects of HACCP are covered and provide your company the tools needed to provide safe, quality foods and meet the new FDA requirements for all food processors.

Cost:(per student) Cost Includes Continental Breakfast, Course Manual & Certificate of Completion

GMP & SSOP: FIBR/UAL Members: \$150
Non-Members: \$250

HACCP 4-day Course:FIBR/UAL Members: \$475
Non-Members: \$600

***Classes Size Limited: Register Now!**