



FSMA Executive Update

What is it?

You are invited to a 50-60-minute summary of the new Food Safety Modernization Act introduced in 2011 and made law effective 2016/2017/2018 for different levels of food manufacturers.

Who should attend?

Senior level professionals from: all food manufacturers. Chain Grocers and foodservice operators should also consider attending. There are FSMA requirements regarding their supply chain and commissaries that might apply to them.

Questions to be addressed include:

- ***What are the new FSMA requirements and who has to be compliant? Who is exempt and why?***
- ***What impacts are there for imported foods?***
- ***What do I need to do and by when?***
- ***Can I still buy local?***

Who is presenting? Dr. Brian Nummer PhD is an Extensive Food Safety Specialists at Utah State University. He has over 25 years' experience in food safety and food manufacturing. He is also a subject matter expert in grocery and foodservice operations. More information on Dr. Nummer can be found at <http://food-safety.guru>



Date: February 28, 2017 **RSVP by Feb 27th to Sunny @ 808-944-9105**

Time: 2:30pm to 3:30pm

Location: Dale Carnegie, 650 Iwilei Rd #201b, Honolulu, HI 96817

For more info: info@hawaiirestaurant.org

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