



**Attention All Maryland On-Farm and Small Dairy Processing Plants Important Training Being Offered in Maryland to Comply with the New Food Safety Modernization Act (FSMA)**



Maryland Department of Health and Mental Hygiene AND Maryland Department of Agriculture is Hosting  
**ON-FARM AND SMALL DAIRY PROCESSING TRAINING**

**WHEN:**

February 4 and 5, 2016  
9:00 – 4:00 each day

**WHERE:**

Maryland Department of Agriculture  
50 Harry S. Truman Parkway

**SPONSORS:**

MD Dept. of Agriculture -ACRS and Farm & Crop Insurance Programs  
MD Farm Bureau, MARBIDCO, MidAtlantic Farm Credit, MDIA, CASA

**COST: \$100.00 (Lunch included both days) --- Advanced Registration is Required --- Registration Deadline: January 21, 2016**

**DESCRIPTION:**

The number of On-farm and small dairy processing plants continue to increase in Maryland. These smaller, often on-farm facilities have unique needs and challenges. To help meet these needs and challenges the Maryland Department of Health and Mental Hygiene and the Maryland Department of Agriculture are partnering to offer a training workshop entitled:

**“Building a Practical Food Safety Program for On-farm and Small Dairy Processors”**

With the implementation of the Food Safety Modernization Act (FSMA), HACCP-based food safety plans and related pre-requisite programs are regulatory requirements. At the conclusion of this training, participants will be able to develop a practical and effective food safety program. Being proactive now will better prepare processors to meet new regulations. This training course will build upon core knowledge of dairy hygiene and essential good manufacturing practices, sanitation standard operating procedures, product recall procedures, allergen management, traceability procedures, employee hygiene protocols and other pre-requisite programs to help reduce food safety risks in critical areas of the dairy processing plant. Participants will draft flow diagrams, participate in mock traceability exercises and learn other important FSMA requirements. The MD Center for Milk and Dairy Product Safety staff will be in attendance to give guidance and answer any questions that may arise.

**WHO SHOULD ATTEND:**

- MD Small and On-Farm Dairy Processors looking to protect consumers and their businesses through good food safety practices
- Extension and industry support personnel to better help small processors

**INSTRUCTOR: ALLEN SAYLOR, CENTER FOR FOOD SAFETY & REGULATORY SOLUTIONS (CFSRS)**



