



American Society for Quality (www.asq.org) – Washington DC and Maryland Metro, Section 509 (www.asq509.org)

Biomed/Biotech Special Interest Group (SIG) Meeting
(<http://www.asq509.org/ht/d/sp/i/31557/pid/31557>)

Food cGMP and HACCP Workshop - To Critically Control Risks & Ensure Food Safety

To be presented by

Y. Martin Lo, PhD
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CEO & President
Biointellipro LLC

Saturday, July 18, 2015

8:30 – 9:00 AM – Check in

9:00 AM – 12:00 PM – **Food cGMP Course**

12:00 – 1:20 PM – Lunch on your own (many fast-food stores)

1:20 – 4:20 PM – **Food HACCP Course**

Online Registration site: <http://www.asq509.org/ht/d/DoSurvey/i/104214>

Open and Free to the Public – (Limited seating – Maximum 120 seats)

Location: **Montgomery College Germantown campus, Bioscience Building.**
20200 Observation Drive, Germantown, MD 20876 (240-567-7700).

Registration Deadline: Please register by **July 17, 2015 (Friday noon)**.

Question: Please contact Dr. C.J. George Chang, Chair of Biomed/Biotech SIG, ASQ509;
gchang2008@yahoo.com or 240-793-8425 (cell).

Driving directions: The Germantown Campus is located in upper Montgomery County, Maryland, just east of I-270 (Exit 15 A).

By Car Take I-270 to Exit 15 East (15A to Route 118). Continue to the second traffic light at Observation Drive; turn right onto campus.

By Metro Take Red Line to Shady Grove Station and transfer to Ride-On Route 55 to on-campus stop.

By Bus The campus is served by Ride-On Bus with connections to Metrorail.

Note: This workshop helps interested professionals to build local network and/or prepare toward the following certification preparation: HACCP Auditor, Quality Auditor, Quality Inspector, Pharmaceutical GMP Professional certification examinations (<http://asq.org/cert/dates>).

Summary: The Current Good Manufacturing Practices (cGMP) is the basis for safety assurance programs in food manufacturing, packing and holding facilities, whereas Hazard Analysis and Critical Control Points (HACCP) have been effective in controlling the critical hazards during food production. Both are essential and crucial to the implementation of Food Safety Modernization Act (FSMA). Given the emergence of new food safety concerns and the development of industrial operations for a wide variety of food, it is of critical importance to ensure proper food safety guidelines are implemented for food companies to build upon and improve the existing practices. cGMP and HACCP should continue to serve as foundational, prerequisite conditions for producing safe food.

This training brings the best practice the food industry uses with regard to food safety topics that are already addressed by the Food and Drug Administration (FDA) and U.S. Department of Agriculture (USDA) regulations. The principles, practices and recommendations described herein are intended to be used as guidelines for food processing companies to comply with the existing requirements prescribed by both agencies. Moreover, both cGMP and HACCP should be interpreted and applied in a way to provide food processors sufficient flexibility to tailor their food safety assurance programs as appropriate to their unique products, processes, and the size of the processing operations and company.

Objectives:

- Participants will be familiar with the principles of cGMP and HACCP.
- Participants will understand different food safety problems and be able to identify them.
- Participants will be able to adequately correct food safety problems.

Structure:

This course will begin with a discussion of the types of problems and their causes with the use of photos, drawings, and examples showing problems known to hinder food safety management. Interaction between the instructor and the participants helps to deliver knowledge on cGMP and HACCP, and ultimately leading to better understanding of the concepts involved. Additionally, hands on experience with conducting cGMP and HACCP assessment on assigned processing lines will give the trainees the ability and confidence to carry out cGMP and HACCP correctly.

Course Instructor's Bio: Y. Martin Lo, PhD

Dr. Y. Martin Lo decided to step aside from his 20 years of academic career to focus on his belief of applying “adequate and affordable” technologies to help those in need. He is a strong believer of “when it comes to science, one has to be humble,” which leads to his vision of being the frontline person to “observe and learn” in order to understand what the real needs are. He has been instrumental in organizing interdisciplinary teams to strategize effective approaches so the resources could be best utilized. Dr. Lo is a well-published **food bioprocess engineer** with renowned research programs in value-added bioconversion of food and agriculture byproducts as well as development of food safety strategies. His **technical expertise** includes intervention strategies for microbial control in food processing facilities, recovery of renewable ingredients to add value to agriculture products and byproducts, reduction of trans fatty acids in food, creation of nutritionally balanced products for humanitarian purposes, assessment of nano-safety in food, and fermentation optimization. He continues to serve as the **Editor-in-Chief** for two important journals in the field, namely the Journal of Food Processing & Preservation and Food Science & Nutrition.

Dr. Lo received from White House the **US Presidential Volunteer Service Award** in 2012. As a **FDA-recognized Process Authority**, Dr. Lo reviews and certifies scheduled process for food companies to meet FDA/USDA regulations on high risk acidified and low-acid canned foods. Dr. Lo constantly hosts training courses, including Better Process Control School (BPCS), Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), and Implementation of Safe Quality Food (SQF). He assists Maryland Department of Health and Mental Hygiene (DHMH) in assessing processing protocols and has helped Mid-Atlantic regional food companies and the farming communities develop new quality products. He served as the **President** of the Chinese American Food Society and the **Chair** of Food Engineering Division in the Institute of Food Technologists (IFT), and was selected twice as a **Distinguished Lecturer** for IFT. Dr. Lo continues to serve on the **international training team** for Commercially Sterile Packaged Foods (CSPF) and Good Agriculture Practices (GAPs). He has conducted a spectrum of workshops in developing countries, including CSPF (Morocco and China), Food Safety Risk Minimization (Nigeria), Food Quality Lab and Nutrition Labeling (El Salvador), US Food Safety Modernization Act (China), and GMP & HACCP (Bangladesh).

Co-Sponsors: [Montgomery College](#), [CCBA](#), [NTUAADC](#), [CCACC](#), and [MJ-DC](#).