

SAFER FOOD

AVOIDANCE OF PRODUCT RECALLS



Protecting the consumer, protecting your business

Effective planning, tracking and management are key to producing safe food and ensuring that consumers have confidence in the food they eat. The training workshops have been developed specifically for small and medium sized food businesses; providing practical advice on good practices and how to avoid a product recall.

THE TRAINING WORKSHOPS WILL PROVIDE KEY INFORMATION ABOUT:

- | | | |
|--|---|---|
| 1 Avoiding product recall and economic implications | 3 Choosing and using hygiene and cleaning products | 5 Traceability and supply chains |
| 2 Managing food allergens | 4 Controlling bacterial contamination | 6 Emerging issues |

The workshops are **FREE** but places are limited and will be allocated on a first come first served basis. The workshops will take place in eight locations across the island of Ireland. To register please click on your preferred location.

LOCATION	DATE & TIME	VENUE
Fermoy	Wednesday 13 April, 10.00am to 1.00pm	Moorepark, Teagasc
Kenmare	Wednesday 4 May, 10.00am to 1.00pm	Brook Lane Hotel, Kenmare
Dublin	Wednesday 1 June, 10.00am to 1.00pm	Crown Plaza, Blanchardstown
Carlow	Thursday 2 June, 10.00am to 1.00pm	The Talbot Hotel
Tullamore	Tuesday 28 June, 10.00am to 1.00pm	The Bridge House Hotel
Galway	Wednesday 29 June, 10.00am to 1.00pm	The Clayton Hotel
Cookstown	Tuesday 6 September, 10.00am to 1.00pm	Innovation Centre, CAFRE
Letterkenny	Wednesday 7th September, 10.00am to 1.00pm	Gallaghers Hotel

These training workshops are part of the **safefood Knowledge Network** programme of activities to enable professionals within the agri-food sector to meet new and emerging food safety challenges.