

*A workshop offered by the Canadian Food & Wine Institute Innovation Centre at Niagara College, in collaboration with Global Food Ingredients U.S.A., Pathogenia Laboratories (Canada)*

nc Niagara College Canada  
APPLIED DREAMS.

Main Entrance

# VALIDATION WORKSHOP

Validation is a crucial part of ensuring a food safety program can function properly. This workshop will focus on process validation, and sanitation validation, ensuring participants gain a thorough understanding of the purpose of validation, requirements for validation and benefits validation.

- Learn how to develop strong food safety relationships with suppliers and co-manufacturers using validation, verification and scientific principles to guide decisions.
- Determine processes and equipment that requires validation.
- Learn about common pitfalls to look for in validation studies and how to identify potential challenges, then develop strategies for overcoming them.
- Comply with the U.S. and Canada food safety regulations.

## **PRESENTERS:**

Dr. Angela Anandappa  
Dr. Angela Tellez-Lance  
Mr. Prasant Prusty

[Register Online](#)

## **AGENDA:**

Principles of Validation  
Regulatory Requirements for Validation (Safe Food for Canadian Regulations and U.S. Food Safety Modernization Act (FSMA))  
Process Validation  
Methods used in Process Validation  
Sanitation Program Validation  
Common Pitfalls and Strategies to Overcome

Participants interested in having existing or proposed validation studies reviewed for audit readiness are encouraged to register with the option for study review.

**Date:** June 19<sup>th</sup> 2019

**Time:** 8:30 A.M. – 4:30 P.M.

**Cost:** CA\$450 (Early Bird deadline May 31, 2019)  
CA\$500 (June 1 – 12, 2019)  
Students – CA\$ 125.00

**Location:** Niagara College  
135 Taylor Road, Niagara-on-the-Lake, ON, L0S 1J0

For information about this event, contact:  
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# Our Expert Speakers



**Dr. Angela Tellez-Lance**

Dr. Tellez-Lance is an expert in food risk analysis and food processing. She has many years of experience in risk management at the corporate and plant level.

Currently, she is the food safety expert for the Canadian Food & Wine Institute Innovation Centre at Niagara College. Previously, she works for the Canadian Research Institute for Food Safety and the Guelph Food Innovation Centre at University of Guelph and at Kraft Foods.



**Mr. Prasant Prusty**

Mr. Prusty has a wealth of expertise in managing, improving and critically evaluating food safety and quality programs to globally recognized food safety standards in various food industry segments across global food supply chain. He is the co-founder of Pathogenia Inc (the first and only virus testing laboratory in food in Canada) with the core focus on “Making Food Safer” through risk-based analysis and was previously Director of Corporate Quality at Nature’s Touch.



**Dr. Angela Anandappa**

Dr. Anandappa is the Founding Director for the Alliance for Advanced Sanitation, and a Research Assistant Professor in the Department of Food Science and Technology at the University of Nebraska-Lincoln. She works with companies to improve their food safety practices and plans, especially focusing on sanitation. Prior to joining the Alliance, Dr. Anandappa was attached to Kraft Foods, and led the supplier and co-manufacturer food safety program.

