



## Food Safety Modernization Act (FSMA) - Its Impact on Artisan Cheesemakers

**Date:** Thursday - September 12, 2013

**Time:** 12:00 Eastern/11:00 Central/10:00 Mountain/9:00 Pacific

A webinar to help artisan cheesemakers understand the the Food Safety Modernization Act (FSMA); how to provide producer feedback, scheduled implementation of the rules, and anticipated impacts on operators and the industry

**Presenter:** **Dennis D'Amico**, Ph.D. University of Connecticut Assistant Professor, Animal Sciences; **Lori Babcock** owner/operator of Tieton Farm & Creamery in Tieton, Washington

### Presentation Topics:

- The Food Safety Modernization Act—FSMA, a proposed regulation
- What are the proposed changes to FDA's food safety regulations
- Who will be affected by the changes?
- How can you have an impact on the proposed regulations, providing feedback
- Beyond HACCP—Hazard Analysis and Risk Based Preventive Controls
- How are other practitioners preparing their artisan cheesemaking operations for FSMA?
- Resources available

**How to Join?** Please join the webinar site by clicking on:

<http://msuextensionconnect.org/aginuncertaintimes>

**Webinar Sponsors:** Washington State Department of Agriculture (WSDA) Office of Compliance & Outreach

**Test Your Connectivity:** We strongly encourage you to test your computer internet connectivity prior to the scheduled meeting time. Follow the link to test your computer at:

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**For More Information:** About the webinar please contact Sue Davis at 360-970-3922. Point your browser to [AgIn-UncertainTimes.FarmManagement.org](http://AgIn-UncertainTimes.FarmManagement.org) for additional details and to log in.

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