



MEDIA ADVISORY

3M Food Safety's FSMA Webinar Series Continues with Neumann Risk Services

The implementation deadlines for FSMA are going into effect for the food industry. Join the 3M Food Safety team along with Neumann Risk Services for their webinar series "From Rules to Tools" on implementing FSMA and ensuring compliance.

ST. PAUL, Minn. (April 4, 2017)

WHAT:

3M Food Safety, in partnership with Neumann Risk Services (NRS), announces its next free educational webinar series on the Food Safety Modernization Act (FSMA), **"From Rules to Tools."** The webinar series will cover four unique topics on implementing FSMA across the food industry. The first webinar of the series is April 6 and will cover "Hazards Analysis and Preventive Controls." Along with 3M Food Safety experts, the series will feature **Melanie Neumann, president of Neumann Risk Services.**

FSMA is the most extensive reform of food safety laws in the United States in more than 70 years. After the seven foundational rules were finalized over 2015 and 2016, the food industry must now start integrating FSMA rules to ensure they are compliance with the new law. Each webinar will include a live Q&A. After conclusion, the webinars will be available on-demand at the 3M Health Care Academy.

Follow 3M through all four webinars to learn about the challenges and hurdles companies are facing in operationalizing the Preventive Controls rules and other FSMA rules, how they overcame challenges they faced, and how you can streamline your implementation and execution of your own food safety plans, supply chain programs, and other FSMA-driven programs.

3M Food Safety's first FSMA webinar series, "How do I Comply," aired from late 2015 through 2016. This series consisted of 14 webinars explaining each of the FSMA rules and providing food processors with a clearer understanding of compliance requirements. Each webinar is available for on-demand viewing.

WHEN/REGISTER:

The first webinar, "Hazards Analysis and Preventive Controls," is Thursday, April 6 at 1:00 pm CT. It will focus on how you can overcome implementation and execution challenges to building your food safety plans and complying with the FDA and FSMA requirements. The three following webinars are:

- Supply Chain Preventative Controls and Foreign Supplier Verification Program – June 20
- Process, Allergen and Sanitation Preventative Controls – September 12
- Panel Discussion – November 7

Individuals can register for the webinars [here](#).



WHO:

Host: John David, 3M Food Safety global scientific marketing manager

Presenter: Melanie Neumann is president and global safety attorney at Neumann Risk Services. She specializes in food law and regulatory compliance, and holds a Master's degree in food safety. Melanie's dynamic combination of skills provides a unique approach to understanding and implementing the changing global food safety regulations and assisting food and beverage companies with managing various risks. The more than 19 years of industry experience allows Melanie to help companies understand the risks relating to the sourcing, manufacturing, distribution and recall of food on a global basis.

CONTACT:

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