

## **The Importance of Food Safety: An Introduction to the Food Safety Modernization Act**

**Monday, 11/28/22**  
**6:00 p.m. - 8:30 p.m.**

or

**Tuesday, 11/29/22**  
**9:00 a.m. - 11:30 a.m.**

### **Location**

The Stourbridge Project  
646 Park Street, 2nd Floor  
Honesdale, PA 18431

[Directions](#)

### **Description**

The Food Safety Modernization Act (FSMA) is complicated and is continually being updated. It applies to different businesses in a way that makes it almost an individual responsibility to comply....but how?

This session provides an overview of FSMA in general, after which the presenters will discuss several distinct responses that food business owners might make, depending on whether they are in retail or production, whether they are agricultural producers, or makers of value-added products.

Rick Kralj, Senior Extension Educator, Food Safety & Quality with Penn State Extension, will focus on the Preventive Controls for Human Foods rule as an example of compliance. Participants will also learn about a special program offered by the SBDC to guide them in choosing the food safety action steps that will make sense financially while maintaining the unique, creative product line that customers want.

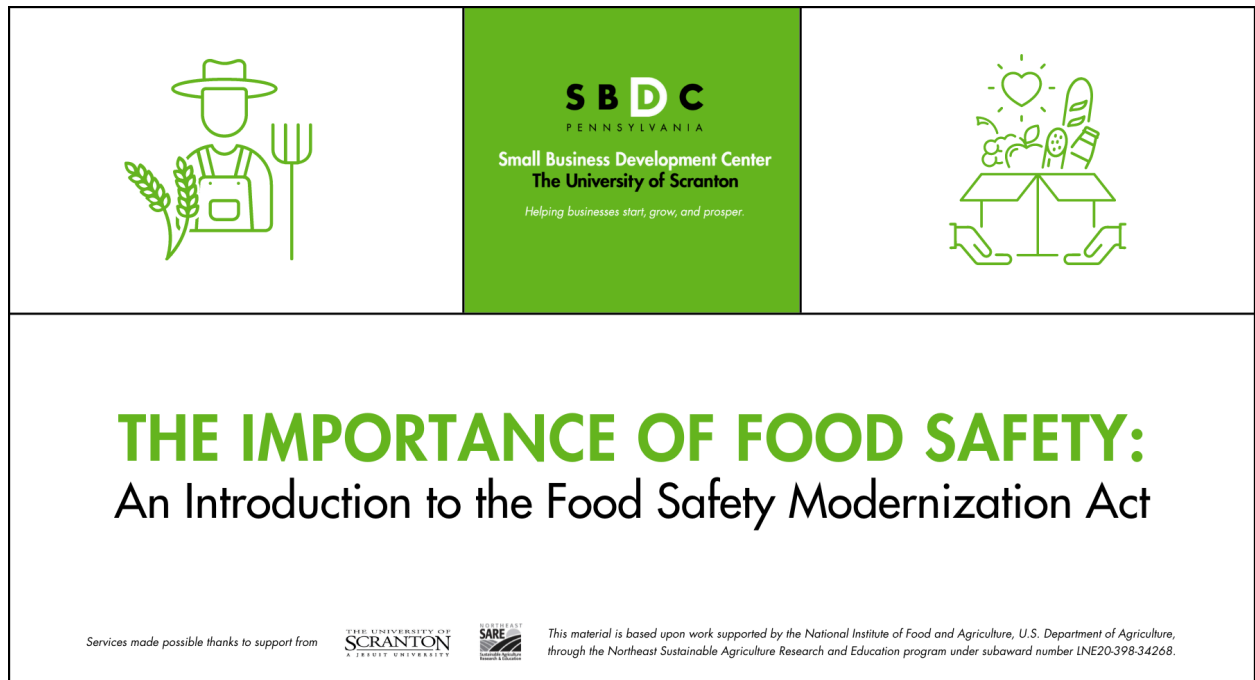
*This material is based upon work supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, through the Northeast Sustainable Agriculture Research and Education program under subaward number LNE20-398-34268.*

**Registration Link**


[Click Here](#)

*Next page: event image*

## Event Image



To download the image:

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*Next page: cut-and-paste email*

## **Email Template: Cut and paste this text into a new email**

[Greeting],

### **The Importance of Food Safety: An Introduction to the Food Safety Modernization Act**

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**Join us in person at the time that works best for you:**

*(Choose one)*

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#### **Registration is Free**

***Thanks to support from Northeast SARE***

**Space is Limited and Pre-registration is Required**

**[Register Here](#)** (If you are interested and can't make these dates, please still visit this link to provide your contact information so we can be in touch about future classes!)

#### **For more information, contact:**

The University of Scranton Small Business Development Center (SBDC)

*Serving Bradford, Lackawanna, Monroe, Pike, Susquehanna, Tioga, Wayne, and Wyoming Counties in Pennsylvania*

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