FOOD SAFETY INDUSTRY LUNCHEON
TRACEABILITY, MOCK RECALLS, AND PREPARATIONS
FOR AN ACTUAL RECALL
IN-PERSON SPEAKER!

12-16-22

Ed Fifield, Independent Consultant

Ed Fifield is a food safety consultant who has been involved in food safety since 2004. In January, 2013 Ed started a food safety consulting business, 5 Fields Services, Inc. Between 2018 and 2021 Ed became certified to teach Produce Rule, PCQI, HACCP and other food safety related courses. Finally, in 2019 Ed Fifield earned his Master’s degree in Food Safety from Michigan State University (#GoGreen).

- Hybrid meeting for food safety professionals and consultants. (Speaker will be in-person)
- Located at the COS Tulare Campus with LUNCH. (Zoom option available).

If you are a fresh produce grower or packer and are interested in learning about farm to table traceability or recall expectations, you are invited to participate in this luncheon. This presentation will provide information about how product is traced through the complete supply chain, when recalls might be warranted, and the actions required to complete during a recall. Finally, we will review actions taken when partaking in a mock recall within your organizations.

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