## GOOD MANUFACTURING PRACTICES CGMP Training

This cGMPs course will review and explain regulations around sanitation, environment and production. We will discuss implications for personnel, facility and grounds, plant equipment, sanitary operations, facility sanitation, and production and process controls during the production of food, as well as warehouse and distribution. The course will also provide examples and strategies for compliance with 21 CFR 117.

## **REGISTER TODAY!**



TUESDAY, OCTOBER 15TH, 2024 8:00 AM - 5:00 PM

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