

REGISTRATION FORM

FOOD SAFETY INSPECTION TRAINING

PARTICIPANT DETAILS

Name	
NRIC No.	
Passport No.	
Citizen	
Designation	
Job Description	
Name & Address of Organization	
Tel No.	Ext.()
Fax No.	
Mobile No.	
Email Address	
SPECIAL NEEDS (If Any):	
Meals (Please Specify)	Vegetarian/Non-vegetarian ()
Others (Please Describe)	
How did you get to know about this course	

**CLOSING DATE for REGISTRATION is:
25 AUGUST 2017**

•If you require further information,
kindly contact Ms. Siti Asah ctasah.mdali@moh.gov.my or
Ms. Zalikha zalikha.muda@moh.gov.my
Secretariat ifstc@moh.gov.my

FEES AND REGISTRATION PROCEDURE

FEE

MYR 2100

- Email **completed** Registration Form to ifstc@moh.gov.my
- Invitation letter will be emailed to **successful registered** participants. This letter is applicable to support international travelling documents for foreign participants.
- Payment via **bank draft/money order/postal order payable** to :

**KETUA SETIAUSAHA
KEMENTERIAN KESIHATAN MALAYSIA**

- Payment must be made **before the stated date** in invitation letter.
- Seats are only confirmed upon receiving proof of payment.
- Course fee is inclusive of course materials, luncheon, light refreshment and certificate.
- **No refund** will be made for **any cancellation after payment**.
- Availability of seats for participation is on **“First Come First Serve Basis”**.
- Course fee is **HRDF Claimable**.



Level 4, Menara Prisma,
No. 26 Jalan Persiaran Perdana
Precint 3, 62675 Putrajaya, Malaysia
Tel: +603-88850797 ext. (4032/4301)
Faks: +603-88850790
Email: ifstc@moh.gov.my
Course Website: <http://fsq.moh.gov.my/v5>



**INTERNATIONAL FOOD SAFETY
TRAINING CENTRE (IFSTC) MALAYSIA**

FOOD SAFETY INSPECTION TRAINING

**25-28 September 2017
Putrajaya***

Establishment Under:



**FOOD SAFETY AND QUALITY DIVISION
MINISTRY OF HEALTH MALAYSIA**

*Subject to change

FOOD SAFETY INSPECTION TRAINING

INTRODUCTION

Food safety inspection is the examination of food and facilities used for the production, storage and distribution of raw materials, ingredient and finished product, including the use of in-process and finished product testing, to verify that all applicable regulations and requirements are met.

This training is designed for participant to carry out adequate and proper food safety inspection. At the same time, there is a need for a harmonized approach to food inspection for regulators and industry players in consistent with international food safety (e.g. *Codex Alimentarius*) and quality assurance protocols.

OBJECTIVE

- To establish and build up knowledge and skill in food safety inspection for food establishment.
- To provide pre-requisite knowledge to conduct food safety inspection including GMP and HACCP.
- To prepare comprehensive inspection report.
- To provide knowledge of food safety assurance management system.
- To accommodate knowledge on food safety regulations requirement and standard.

WHO SHOULD ATTEND?

- Food Plant Managers/ Food Safety Manager
- Executives / Supervisors
- Food Regulators
- GMP/ HACCP Consultants/Auditors
- Academicians
- Any individual who wish to enhance skill in food safety inspection for food establishment
- Any individual who responsible for ensuring food produced satisfied with safety and quality standard

TRAINING CONTENT

This training covers:

- Overview of food safety regulatory
- Malaysian Food Safety Legislation
- Food Safety Assurance Management Programme
- Basic Food Hygiene
- Introduction to GMP Elements
- Key Significant Standard Operating Procedure (SOP) and Sanitation Standard Operating Procedure (SSOP) for inspection
- Food Processing Control
- How to Carry Out an Inspection and Reporting.
- Basic food inspection field training