

# “Sustain and Thrive in COVID-19 Pandemic”

## Special Webinar Series for Small Food Processors

*How are you coping with COVID-19 while sustain your processing business? This series will discuss:*

- How baseline GMP programs can be enhanced with best-practices for COVID-19 risk management.
- Food safety regulation compliance, size-based exemptions, and size-sensitive food safety practices.
- Social media marketing strategies to amid COVID-19 online trends.

**Sign Up**  
**Today!**  
(click here)

### April 29<sup>th</sup> 2:00-3:30 pm EST

- GMP programs and COVID-19 risk management Part 1
- Social Media Marketing during COVID-19 pandemic Part 1
- FSMA compliance part 1,
- Expert Panel Q&A

### May 6<sup>th</sup> 2:00-3:30 pm EST

- Do's and Don'ts of cleaning and sanitation using chemicals
- Social distance and PPE
- FSMA compliance part 2
- Expert Panel Q&A

### May 13<sup>th</sup> 2:00-3:30 pm EST

- Business marketing planning
- Food safety culture during COVID-19
- TBD
- Expert Panel Q&A

## Featured Panelists

Food Safety Specialists from Purdue University, Cornell University, UC Davis, and the Ohio State University



Marketing Specialists from Purdue University and UC Davis



*This workshop is made possible through a food safety outreach grant supported by the USDA.*