

### Wednesday September 7

14:00	<p>Item on the traceability, which serves to identify where has been the product throughout the supply chain.</p> <p><b>Gerardo Brehm Sordo</b> Marketing Manager GS1</p> <p>GS1 Global sends a global initiative that seeks to offer the companies a model for tracking products and raw materials throughout the distribution chain, based on the use of international standards.</p>
15:00	<p>Mexican Official Standards of the STPS applicable to restaurants</p> <p><b>Lic. Hermes Saldivar Villavicencio</b> <b>Lic. Carlos Edgar Cantu Nuñez</b> CANIRAC</p> <p>(1 part) Issues related to the rules: Buildings, safety conditions, Material Storage, personal protection, Containers subject to pressure and boilers, Operation of the safety and health committees.</p>
16:00	<p>Solutions for Food Security: Global Trends Certification</p> <p><b>Victor Alberto Zarco Villalobos</b> SGS of México</p> <p>The food safety is an issue that will always be in the minds of consumers. Over the years, many global certification standards and specific food safety have been developed to improve food safety and address the concerns raised by producers, suppliers, retailers and consumers.</p>
17:00	<p>Mexican Official Standards of the STPS applicable to restaurants</p> <p><b>Lic. Hermes Saldivar Villavicencio</b> <b>Lic. Carlos Edgar Cantu Nuñez</b> CANIRAC</p> <p>(2 part) Requirements and characteristics of the reports of risks, static electricity, lighting conditions, safety signs and colors of Hygiene, Agents Fire extinguishers, maintenance of electrical installations, security in the chemicals.</p>

### Thursday 8 September

14:00	<p>tuempresa.gob.mx / Now open your business is easy and fast</p> <p><b>Lic. José Julio Aranda Manzanero</b> Federal Officer of the SE in Quintana Roo</p> <p>Will be released this tool was created by the Federal Government that facilitates the constitution and the start-up operations of firms in Mexico to simplify formalities</p>
15:00	<p>New requirements of the act of modernization in food security for the administration of food and beverages in the United States.</p> <p><b>Jorge Ymay</b> Registrar CORP</p> <ul style="list-style-type: none"> <li>• Registration renewal of facilities Maintenance</li> <li>• Suspensions of records of food facilities</li> <li>• HACCP for all foods and beverages</li> <li>• New safety standards in product</li> <li>• Increase in inspections of domestic installations and foreign</li> </ul>
16:00	<p>Internationalization of the food network: the impact on SMES</p> <p><b>Lic. Devora Dorensztein</b> Network Director Food</p> <p>Possible integration of a nomenclator of court of beef from Latin America to big clients worldwide.</p>
17:00	<p>Intelligent Application of the labor Law in a Tourist Industry</p> <p><b>Lic. Hermes Saldivar Villavicencio</b> <b>Lic. Carlos Edgar Cantu Nuñez</b> CANIRAC</p> <ul style="list-style-type: none"> <li>• Working relations in the tourism industry</li> <li>• Tipping</li> <li>• Food</li> </ul>

### Friday September 9

14:00	<p>Fda regulations for export food to the USA</p> <p><b>Lic. Ana Lilia Sandoval</b> Analyst International Regulatory Affairs FDA</p> <p>Submission of the requirements and general procedures that FDA sets to be able to enter a foodstuff to the U.S.</p>
16:00	<p>Law on modernization of the food safety of the USA</p> <p><b>Lic. Phyllis Marquitz</b> Deputy Regional Latin America Mexico</p> <p>Presentation of the general version of the new Law FSMA, which will be taught the importers of food products to the US</p>
17:00	<p>Reduction of labor risks</p> <p><b>Lic. Hermes Saldivar Villavicencio</b> <b>Lic. Carlos Edgar Cantu Nuñez</b> CANIRAC</p> <p>Model with which they intended to reduce costs and risks to workers and expression on their effects and possibilities of failure. Effective reduction of occupational hazards from individual disputes.</p>

\* subject to change

