



FOOD INNOVATION CENTER

**November 12, 2009**

**2:30-3:00 pm**

Sign-In & Networking

**3:00-4:30 pm**

Workshop with Question & Answer Period

**Rutgers Food Innovation Center**

450 East Broad Street (Rt. 49)

Bridgeton, NJ 08302

**Register in advance to attend:**

Dianne Carbonetta

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Carbonetta@njaes.rutgers.edu

There is a \$10 registration fee, payable by check (sent to address above)



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## **Food Supplier Risk Management & Liability: A Legal Perspective**

Risk management decisions and practices can expose a food supplier to huge financial losses. They can result in irreversible damage to a product's brand integrity and involve a company in costly and time-consuming lawsuits or regulatory investigations and proceedings. This FIC Food Business Seminar is presented by Michael Coren, a New Jersey based food business and mass tort law attorney. The seminar will help food product and service providers learn about:

- Legal exposure points and pathways that lead to regulatory and judicial problems
- How to avoid or minimize the risks of product recalls, plant closures, lawsuits and possible criminal actions related to foodborne illnesses
- What steps and measures can and should be taken when confronted with a product recall situation
- Real life examples of how food processors have failed to properly manage plant hygiene, and made inappropriate risk management decisions, leading to numerous injuries and death.

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Mr. Coren is a Princeton lawyer with experience in food business development, food production, packaging and distribution, risk management and trial law. He has counseled businesses in risk management practices, and has prosecuted a number of consumer mass tort and class action matters during his career.