

Workshop Dates and Locations:

April 16, 2014

**University of Minnesota, St. Paul
Andrew Boss Laboratory of Meat
Science Building.
1354 Eckles Avenue, St. Paul
Room 223**

April 22, 2014

**Blue Earth County Historic Courthouse
204 S 5th Street Suite 310
Mankato, MN 56001
3rd Floor Conference Room**

Time: 8:30 a.m. - 4:00 p.m.

Registration begins at 8:30 a.m.; the workshop will promptly begin at 8:45 a.m.

Instructor: Dr. Joellen Feirtag, Associate Professor with the University of Minnesota Food Science and Nutrition Department and Food Safety Specialist with the University Extension.

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In accordance with the Americans with Disabilities Act, this resource is available in alternative formats upon request. Direct requests to 612-626-6602.

Course Overview

Canning Salsa, Pickles, and other Acidified Foods for sale in Minnesota requires specific certification. This One-Day workshop is intended to provide this needed certification to Supervisors of thermally processed acidified food facilities. As required by FDA regulations 21 CFR 114, each processor of low acidic foods, must operate with a Certified Supervisor on hand at all times during processing.

Topics to Be Covered:

- ✓ Microbiology of Acidified Foods
- ✓ Minnesota Food Processing Regulations
- ✓ Facility Requirements
- ✓ Food Plant Sanitation
- ✓ Record Keeping and Forms
- ✓ Principles of Thermal Processing
- ✓ Recipe Approval

Examinations will be given on required topics. Food Processors Institute exams will be used for this workshop. To successfully complete the FDA requirements for an operating supervisor, attendees must pass each exam with a score of 70 or higher. Certificates will be issued to those who pass all exams.

Acidified Foods Training for Entrepreneurs and Food Processors



**Hosted by: The University of
Minnesota Food Science and
Nutrition Department
And
University of Minnesota
Extension**

UNIVERSITY OF MINNESOTA
EXTENSION

Course Agenda

8:30 a.m. Registration Starts

8:45 a.m. Program Starts

First Session

- Introduction and History of Acidified Foods Regulations
- Understanding Hazards Associated with Thermally Processed Foods
- Microbiology of Processed Foods
- Definition of Acidified Foods

12:00 p.m. – 1:00 p.m. Lunch

Second Session

- Principles of Themally Processed Foods
- Principles of Food Plant Sanitation
- Records and Record Keeping For Acidified Foods Operations
- Container Closures
- Aseptic Processing
- Questions and Answers

Break out sessions will be held through the course

Course Summary and Review

REGISTRATION INFORMATION

Registration fee for the workshop is \$250.00 per person. Fee includes instructional materials, snacks and refreshments.

Register online at

<https://www.regonline.com/AcidifiedStPaulMankato>

or send check (made payable to University of Minnesota) along with the Registration Form to:

UM Extension Registration

130 LES

1954 Buford Avenue

St. Paul, MN 55108

Cancellations made less than 2 full business days before the start of the workshop will be granted a full refund minus a \$25 processing fee.

Parking Information:

St. Paul – Pay Lot S on Commonwealth Avenue (Between Cleveland and Eckles Avenues)

Gortner Avenue Ramp

1395 Gortner Avenue

St. Paul, MN 55108

Mankato – Parking is open to the public in all of the 3 lots surrounding the courthouse

REGISTRATION FORM

ACIDIFIED FOODS TRAINING WORKSHOP

Mankato St. Paul

Name

Company

Position

Address

City / State / Zip Code

Phone Number

Email

For Further Questions:

For Registration questions please contact Holly Andruschak, Associate Program Director Extension Food Safety by email at handrusc@umn.edu