

Workshop Dates and Locations:

April 30, 2014

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

May 6, 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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Course Overview

Sanitation is not only the building block to Food Safety Programs, but also plays an important role in Quality Systems as well. Most everybody understands food equipment needs to be cleaned and sanitized; this workshop will go beyond that. We will explore the analytical approach to sanitation principles, validation, and inspection during this workshop.

This Food Plant Sanitation Workshop is a one-day workshop designed to provide a thorough understanding of cleaning and sanitizing of food equipment. During the workshop, discussions covering how to design a sanitation program, how to monitor the effectiveness of the program and participant experiences will help attendees establish and maintain the building blocks of a successful sanitation program. A visit to our Pilot Plant will help demonstrate sanitation procedures and equipment in action.

Who Should Attend

- ✓ Plant Managers and Supervisors
- ✓ Sanitation and QA/QC Personnel
- ✓ State and Local Regulators responsible for inspecting Food Establishments.

Food Establishment Sanitation Workshop



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

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EXTENSION

Course Agenda

8:30 a.m. Registration Starts

8:45 a.m. Program Starts

Morning Session

- Foundation of Food Safety and Sanitation Practices
- Causes of Foodborne Outbreaks
- Importance of Effective SSOPs
- Types of Microbes vs Types of Processes
- Writing SSOPs

12:00 p.m. – 1:00 p.m. Lunch

Afternoon Session

- CIP and COP Cleaning Methods
- Plant Sanitation Audits
- Validation and Verification of SSOPs
- Equipment Sanitary Design
- New Sanitation Technologies
- Pilot Plant Tour

Break out Sessions will be held throughout the course

Course Summary and Review

REGISTRATION INFORMATION

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

Register online at <https://www.regonline.com/FoodEstablishmentStPaulMankato> 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

SANITATION 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