

PROGRAM AGENDA

(may change at discretion of coordinator)

DAY 1 - 8:00 am - 5:00 pm

Concerns in Produce Safety
Building an On-Farm Food Safety Plan
Microbial Hazards in Fresh Produce
Water Quality and Safety Issues
Water Testing Kit Demonstration
Handling Soils, Manure, Compost and Biosolids Safely
Field and Packing Facility Sanitation

DAY 2 - 8:00 am - 5:00 pm

Using Microbial Tools to Audit and Verify Your Sanitation Program (Hands-on Lab)
Worker Health and Hygiene
Developing a Food Safety Plan for a Specific Commodity

- Defining Your Process
- Hazard Identification / Risk Appraisal
- Hazard Management Procedures
- Hazard Control Point (HCP) Determination

Maintaining Control of Your Food Safety Plan

- Specifications/Criteria
- Monitoring Methods
- Corrective Procedures

DAY 3 - 8:00 am - 5:00 pm

Documenting Your Food Safety Plan

- Record Keeping
- Responsibility
- Verification & Validation

Interpreting Microbial Results (Hands-on Lab)
Transportation Issues in Fresh Produce Shipping
Effective Traceback Techniques
Dealing with Product Recalls
Preparing for Third Party Audits
Developing and Implementing a Successful Food Safety Program: A Grower/Packer's Perspective

Who should attend?

This workshop is targeted to fresh produce growers, packers, shippers and distributors, assisting them in developing and customizing their own food safety/security programs. Managers, supervisors and food safety specialists of the fresh fruit and vegetable industry, as well as third party auditors in charge of assessing food safety/security programs will also benefit from attending this program.

Workshop Registration: Pre-registration is required by Feb. 5, 2010. Register by Jan. 22 - fee \$550; by Feb. 5 - fee \$600.

Lodging, breakfasts and evening meals are NOT included.

Three or more from the same company attending this workshop will receive a \$50/person discount of registration fee.

Lodging: Participants are responsible for their own lodging. A block of rooms will be held until Jan. 22, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG2215" to get special rate of \$92.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. See the map and print out more detailed directions on our website www.EFSonline.uga.edu.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Jan. 22 will be refunded, less a \$35.00 handling fee. Cancellations by Feb. 5 will receive a 50% refund; NO REFUND if received after Feb. 5, 2010 or no show.

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation.

Shuttle service from Atlanta to Athens: Ride AAA Airport Express shuttle to the Foundry Park Inn - for reservations 1-800-354-7874 or online at www.aaaairportexpress.com.

Fresh Produce GAPS/GMPs Workshop February 23-25, 2010

Register by Jan. 22 to save up to \$100!

GAPs/GMPs Workshop
240 Food Science Bldg
Athens GA 30602-7610

Name (as you wish it to appear on course certificate)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

- UFPA, GFVGA, SEPC member before Jan. 22 - fee \$500 USD - save \$100
- Register by Jan. 22 - fee \$550 USD - save \$50
- Register by Feb. 5, 2010 - fee \$600 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes Feb. 5, 2010.

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

NOTE: A email will be sent to all registrants two weeks prior to the course to confirm that the course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

NOTE: Register three or more from the same company at the same time by Feb. 5 to receive a \$50 per person discount on the registration fee.

About the Program

Food safety is critical to all produce industry stakeholders. In addition to being a major public health issue, food safety events, such as foodborne illness outbreaks, can have a severely adverse economic impact on growers, packers and shippers. Based on consumer pressure, many wholesale buyers and major retailers have initiated independent verification programs to certify that the produce they purchase is safe. The implementation of good agricultural and manufacturing practices on farms, in packing sheds and in other produce operations will allow produce suppliers to continue to competitively market their products.

The University of Georgia Food Science Extension Outreach Program, the United Fresh Produce Association (UFGA), the Georgia Fruit and Vegetable Growers Association (GFVGA), and the Southeast Produce Council (SEPC) are sponsoring this expanded three-day HACCP-based, produce-specific food safety program designed to teach safe produce farming and handling practices. In addition to a thorough discussion of the latest research on produce food safety, Good Agricultural Practices (GAPs) and Good Management Practices (GMPs), this workshop will cover the elements of putting together a comprehensive food safety program for an on-farm or packinghouse operation.

Space is limited to 40 participants

What will I get out of this course?

This hands-on workshop will teach participants how to develop and document Standard Operating Procedures (SOPs), Sanitary Standard Operating Procedures (SSOPs) and Good Management Practices (GMPs) for farm/field operations, packing facilities, cold storage operations and produce shippers. Specific break-out sessions will be structured to teach participants how to identify and prevent food safety hazards, monitor hazard-reduction procedures, develop control measures and methods to document and verify the results of their efforts.

Participants will also learn how to use microbial testing as a verification tool for audit compliance. The goal of the interactive sessions is to assist participants in developing a Food Safety Plan that they can take home and implement in their specific operations. This program is also designed to establish a system for verifying these plans when performing field and packing house audits.

Non-Profit Org.
U.S. Postage
PAID
Permit No. 165

GAPs/GMPs Fresh Produce Workshop
University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, Georgia 30602-2610

**Time Sensitive Info
Forward to Food
Safety Officer ASAP**



Developing & Implementing

GAPs and GMPs for HACCP-Based Food Safety in the Fresh Produce Industry

February 23-25, 2010

LOCATION

Extension Food Science Training Facility
University of Georgia Campus
Athens, Georgia

SPONSORED BY



THE UNIVERSITY OF GEORGIA
COLLEGE OF AGRICULTURAL
& ENVIRONMENTAL SCIENCES
FOOD SCIENCE & TECHNOLOGY



UNITED FRESH PRODUCE
ASSOCIATION



GEORGIA FRUIT & VEGETABLE
GROWERS ASSOCIATION



SOUTHEAST PRODUCE COUNCIL