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 this food safety training 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 (UFPA), the Georgia Fruit and Vegetable Growers Association (GFVGA), and the Southeast Produce Council (SEPC) are sponsoring this expanded three-day produce-specific HACCP-based certification program designed to teach safe produce handling practices.

The new FSMA guidelines will also be incorporated into this year’s workshop!

What will I get out of this course?

This hands-on workshop will teach participants how to develop and document Good Agricultural Practices (GAPs), Standard Operating Procedures (SOPs), Sanitary Standard Operating Procedures (SSOPs) and Good Management Practices (GMPs) for farm and field operations, packing facilities, cold storage operations and produce shippers.

Specific break-out sessions will use HACCP principles to teach participants to identify and prevent food safety hazards, set preventive/control measures and control limits, develop control and monitoring procedures, document and verify the results of their efforts, as established by the International HACCP Alliance.

Space is limited to 35 participants

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 implement in their specific operations.

Developing & Implementing a Hazard Analysis, Risk-Based Preventive Control (HARPC) Safety Plan for Fresh Produce

Feb. 10-12, 2015

LOCATION

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

The new FSMA guidelines will be covered!

A HACCP Certification Course

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
TENTATIVE PROGRAM AGENDA
(may change at discretion of coordinator)

Note: the proposed FSMA rules will be incorporated into this year’s workshop. HACCP certification is still available.

DAY 1 - 8:00 am - 5:30 pm
Concerns in Produce Safety
Building an On-Farm Food Safety Plan
Worker Health and Hygiene
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 - 5:30 pm
Using Microbial Testing to Audit and Verify Your Sanitation Program (Hands-on Lab)
Worker Health and Hygiene
Develop a HACCP-Based Plan for a Specific Commodity:
• Defining Your Process
• Conducting Hazard Assessments
• Identifying Preventive/Control Measures
Maintain Control of Your HACCP-based Food Safety Plan
• Setting Control Limits
• Establishing Monitoring Methods
• Developing Corrective Procedures

DAY 3 - 8:00 am - 5:00 pm
Documenting Your HACCP-based Food Safety Plan
• Verification
• Validation
• Record Keeping
Interpreting Microbial Test Results (Hands-on Lab)
Transportation Issues in Fresh Produce Shipping
Effective Traceback
HACCP Certification Exam
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 Jan. 30, 2015 - fee $550 USD
The registration fee includes instruction materials, supplies, three lunches, morning and afternoon refreshment breaks, tuition and HACCP certificate. Lodging, parking fees, breakfasts, and evening meals are NOT included.

Lodging: Participants are responsible for their own lodging. Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Jan. 30, 2015. Call 1-800-884-1381 and request the “FRESH2015” group to get the special rate of $99.00 (1 queen or 1 king bed) per night, plus tax. Or to make your reservation online with a credit card, go to https://webapps.georgiacenter.uga.edu/Hotel/ and enter the block code “FRESH2015” and select the dates for your stay.

NOTE: No public parking is available at the Food Science Building.

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. 30, 2015, will be refunded. NO REFUND if received after Jan. 30, 2015 or “no show.”

Transportation: Airline access to Athens is available via Atlanta’s Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.grometransportation.com or call 706-410-2363 for schedule and reservations. Georgia Skies shuttle flights to Athens-Ben Epps Airport (AHN) may be booked online via most travel internet sites or call toll free 1-877-849-4997. Shuttle service from the Athens Airport is available to hotel guests.

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

NOTE: Register by Jan. 30, 2015 - fee $550 USD

UFPA, GFVGA, SEPC members - register by Jan. 30, 2015 - fee $500

PAYMENT METHODS:
CHECK or MONEY ORDER: Complete the registration form above and fax to (706) 583-0992 to hold your place. Make payable to University of Georgia and mail to: Fresh Produce GAPs/HACCP Workshop 240 Food Science Bldg Athens GA 30602-7610

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