

## What can I learn at this course?

- ▶ To control pathogens and spoilage organisms in your plant/product
- ▶ To learn about the elements of sanitary design
- ▶ To develop science-based sampling plans for your ingredients and product
- ▶ To understand the importance of statistical monitoring of quality/safety programs
- ▶ To troubleshoot manufacturing problems
- ▶ To provide documentation to verify a HACCP program
- ▶ To sharpen decision-making skills based on analysis of information
- ▶ To improve ability to meet or exceed customer specifications
- ▶ To restart production after shut-down

## Course Outline - 8:00 a.m. to 5:00 p.m.

- ▶ Foodborne disease surveillance
- ▶ How do microorganisms evade your HACCP plan procedures?
- ▶ Sampling the environment and equipment
- ▶ Auditing your sanitation program (hands-on lab)



- ▶ Microbiological control in food plants
- ▶ Principles of sanitary design for processing equipment and facilities
- ▶ Conducting in-plant investigations and risk assessments
- ▶ Statistical sampling plans for ingredients and finished products
- ▶ Should I use conventional assays or rapid techniques?
- ▶ Interpreting microbial lab results (hands-on lab)
- ▶ Using SPC to monitor in food quality and safety assurance programs
- ▶ Integrating SPC results into your HACCP program



## Who should attend?

Owners, plant managers, quality assurance personnel, production supervisors, sanitation personnel, sanitarians, laboratory managers, marketing directors, and anyone responsible for designing and implementing food safety or HACCP programs.

## Workshop Registration:

**Only 40 spaces are available, so register early!**

By May 7, 2010 - \$500 per person (extended!)

Late registration by May 21, 2010 - \$550 per person

The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and accreditation certificate. **Lodging, breakfasts and evening meals are NOT included.**

**CREDIT CARD REGISTRATION:** Please go to the calendar at [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu) and click on the link to the Food Safety Training Calendar to access our secure registration website.

**Three or more registrations from the same company received by May 7 will receive \$50 per-person discount!**

**Lodging:** Participants are responsible for their own lodging. A block of rooms will be held until May 7, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG2607" 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 with more detailed directions on our website [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).

**Cancellation Policy:** To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or by email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received by June 1 will be refunded, less a \$35.00 handling fee. Cancellations received after June 12 will receive a 50% refund; NO REFUND if received after May 21, 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 service to the Foundry Park Inn and other Athens hotels. For reservations, call 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com).

# In-Plant Control of Microbial Contamination for the Food Industry

June 8-9, 2010 ♦ Athens, GA

Register by May 7, 2010 to save \$50!

Make check payable to *University of Georgia* and mail to:  
Microbial Control Workshop  
University of Georgia  
240 Food Science Bldg  
Athens GA 30602-2610

Name (Please print or type)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

My company manufactures (product types) \_\_\_\_\_

Register by May 7, 2010 - fee \$500 USD

Register by May 21, 2010 - fee \$550 USD

**PAYMENT METHOD:** Registration fee **MUST** be prepaid – registration closes May 21, 2010 .

**ONLINE CREDIT CARD REGISTRATION:** Please go to the calendar at [www.EFSonline.uga.edu](http://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 May 7 to receive a \$50 per person discount on the registration fee.

# In-Plant Control of Microbial Contamination

June 8-9, 2010 ♦ Athens, GA

## About the program

This hands-on, interactive course will teach participants to effectively control pathogenic microorganisms in a food processing facility through sanitary design of equipment and the facility; environmental, ingredient and finished product sampling and analysis of microbiological data. Sanitary design must begin before the plant and equipment are constructed in order to prevent the risk of microbial hazards contaminating the product.

Frequently it is unclear what constitutes an appropriate sample size and how many samples truly represent a product/ingredient lot. Furthermore, the historical value of sampling data and its real payback in terms of quality and safety is often lost because it is not properly utilized. By reviewing the data gathered over time, one can better anticipate potential problems with a supplier or in a process and gain a better understanding of the capabilities of that supplier or process to meet specifications.

In addition to providing guidelines to address these concerns, the role of sampling and testing in the "big picture" of food safety/quality assurance will also be presented. Laboratory and classroom group exercises will be used to reinforce concepts taught. The course material is based on common sense and will use industry specific examples. By using simple statistical techniques for plotting and analyzing data, we will demonstrate ways to save your processing operation money and increase your profits.

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***Space is limited to 40 participants.  
Register by May 7<sup>th</sup> to save \$50!***

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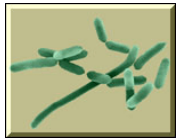
## 2010 COURSE INSTRUCTORS include:

William C. (Bill) Hurst, Ph.D., University of Georgia, Department of Food Science & Technology, Athens, GA  
Jeff L. Kornacki, Ph.D., President & Senior Technical Director, Kornacki Microbiology Solutions, Inc., Madison, WI  
Joe Frank, Ph.D., UGA Department of Food Science & Technology  
Mark A. Harrison, Ph.D., UGA Department of Food Science & Technology  
Arthur P. Liang, M.D., MPH, Director, National Center for Zoonotic, Vector-Borne & Enteric Diseases, CDC, Atlanta, GA  
and other industry leaders

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**MICROBIAL CONTROL WORKSHOP**  
UGA Extension Food Science  
240A Food Science Bldg.  
Athens, Georgia 30602-2610

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



# Avoiding Food Safety Surprises: In-Plant Control of Microbial Contamination for the Food Industry

June 8-9, 2010  
*University of Georgia Campus  
Athens, Georgia*

**Just what is sanitary design?  
How many samples should I take?  
What do my microbial results mean?**  
*This hands-on short course will teach participants to effectively control pathogenic microorganisms in a food processing facility through sanitary design, environmental, ingredient, and product sampling, statistical monitoring, and interpretation of microbiological data. A background in statistical analysis is not required.*



Sponsored by the

Extension Food Science Outreach Program  
& Department of Food Science & Technology  
College of Agricultural & Environmental Sciences  
The University of Georgia

and

Kornacki Microbiology Solutions, Inc.  
Madison, Wisconsin