Control of Microbial Contamination in the Food Industry

About the program

This hands-on, interactive course will teach participants to effectively control pathogenic and spoilage 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.

Space is limited to 40 participants.

2016 COURSE INSTRUCTORS will 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
• Anand Mohan, Ph.D., UGA Department of Food Science & Technology
• Mark Harrison, Ph.D., UGA Department of Food Science & Technology
• Jennifer Cannon, Ph.D., UGA Department of Food Science & Technology
• and other industry leaders

How many samples should I take? What do my microbial results mean? Where are microbial growth niches found?

This hands-on short course will teach participants to effectively control pathogenic microorganisms in a food processing facility through sanitary equipment and plant design, environmental, ingredient, and product sampling, statistical monitoring, and interpretation of microbiological data. A background in statistical analysis is not required.

Control of Microbial Contamination in the Food Industry

June 7-8, 2016
University of Georgia Campus
Athens, Georgia

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
What can I learn at this course?

- To control pathogens and spoilage organisms in your plant/product
- 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 restart production after shut-down

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

- Foodborne disease surveillance
- How do microorganisms evade your HACCP plan procedures?
- Rapid methods for detection of pathogens
- Auditing your sanitation program (hands-on lab)
- Principles of sanitary design for processing equipment and facilities
- Conducting in-plant investigations and risk assessments
- Statistical sampling plans for ingredients and finished products
- Controlling viruses in foods
- Interpreting microbial lab results (hands-on lab)
- Using SPC to monitor in food quality and safety assurance programs and 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 closes May 6, 2016 - $500 per person. Register three or more from the same company at the same time to receive a $50 per-person discount! The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and accreditation certificate. Lodging, parking fees, breakfasts and evening meals are NOT included.

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 May 6, 2016. Call 1-800-884-1381 and request the block code MC2016 to get special rate of $99.00 (1 queen or 1 king bed), plus tax. Or make your reservation online with a credit card, go to https://webapps.georgia center.uga.edu/hotel/, select the dates for your stay, then enter the block MC2016.

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. Please print the map with more detailed directions from our website http://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. No charge for substitutions. Cancellations received by May 6, 2016, will be refunded. NO REFUND if cancellation is received after May 6 or “no show.”

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

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.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call 706-410-2963 for schedule and reservations.

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June 7-8, 2016  •  Athens, GA

Registration fee MUST be prepaid – registration ends May 6, 2016

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)

PAYMENT METHODS:
CHECK or MONEY ORDER: Complete the form above and fax it to (706) 583-0992 to hold your place. Make payable to University of Georgia and mail with form to:
Microbial Control Workshop
University of Georgia
240 Food Science Bldg
Athens GA 30602-2610

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