


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

- ▶ 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 June 1, 2009 - \$500 per person

Late registration (June 1-June 12) - \$550 per person

Please complete the registration form and mail with a check or money order payable to **The University of Georgia** to the address shown on the registration form. For credit card registration, fax completed form to Marian at (706) 583-0992.

Three or more registrations from the same company will receive \$50 discount. 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!**

Lodging:

Participants are responsible for their own lodging. **A block of rooms will be held until June 1, 2009, at the Georgia Center on the UGA Campus.** Call 1-888-295-8894 weekdays and mention **group code "Microbial Control"** for the special rate of \$89.00 USD (one king/queen) or \$99.00 USD (two double/queen) per night. Park in the South Campus Parking Deck.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center on 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 the EFS office at (706) 542-2574 or by email 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 June 12, 2009, 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: AAA Airport Express shuttle service to UGA - 1-800-354-7874 or online at www.aaaairportexpress.com, or Wings Air to Athens' Ben Epps Airport - www.flywingsair.com or 1-877-359-2285. Request pick-up from the Athens airport when you make your hotel reservations.

In-Plant Control of Microbial Contamination for the Food Industry

June 23-24, 2009 ♦ Athens, GA

Register by June 1, 2009 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 type) _____

- Register by June 1, 2009 - fee \$500 USD
- Register by June 12, 2009 - fee \$550 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes June 12, 2009.

Make **CHECK OR MONEY ORDER** payable to **The University of Georgia** and mail form and payment to the address above.

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

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

In-Plant Control of Microbial Contamination

June 23-24, 2009 ♦ 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.

**Space is limited to 40 participants.
Register by June 1st to save \$50!**

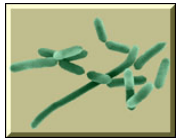
2009 COURSE INSTRUCTORS include:

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., M.Ph., Director, CDC Food Safety Office, Atlanta, GA
Jim Short, Food & Beverage Project Manager, Jacobs, Carter Burgess, Fort Worth, TX

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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 23-24, 2009
*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