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.

2013 COURSE INSTRUCTORS may 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
Mark Harrison, Ph.D., UGA Department of Food Science & Technology
Jennifer Cannon, Ph.D., UGA Department of Food Science & Technology
and other industry leaders

Control of Microbial Contamination in the Food Industry

June 25-26, 2013

University of Georgia Campus
Athens, Georgia

Just what is sanitary design? 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.

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William C. (Bill) Hurst, Ph.D., University of Georgia, Department of Food Science & Technology, Athens, GA
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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
Workshop Registration closes May 23, 2013 – $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 will be held until May 23, 2013 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Use reservation link on the EFS calendar online, or call (706) 549-7020 or 1-866-928-4367 and request group number “866142” to get special rate of $96.00 USD per night (2 double or 1 king), plus tax. Or make reservation online at https://booking.ihotelier.com/istay/istay.jsp?groupID=866174&hotelID=15201. 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. Please print the map with more detailed directions from our website http://EFSonline.uga.edu.

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 non-refundable travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

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 23, 2013, will be refunded. NO REFUND if cancellation is received after May 23 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.groometransportation.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 available to hotel guests.