

PACKING SHED SANITATION & ENVIRONMENTAL MONITORING COURSE AGENDA

Presented by:



COURSE SUMMARY:

Participants will gain an understanding of the microorganisms of significance in the handling and packing of fresh produce. Sanitation principles including the functionality of detergents/ cleaners and sanitizers will be explored. Participants will be able to identify the hard to clean places and design flaws in equipment that can lead to the development of microbial growth niches. Effective equipment and facility sanitation monitoring techniques will be discussed.

COURSE AGENDA:

DAY 1:	
10:00 AM - 10:30 AM	Introduction
10:30 AM - 11:00 AM Session 1	PRODUCE RELATED OUTBREAKS
11:00 AM - 12:00 PM Session 2	THE ENVIRONMENT AND MICROORGANISMS AND CONCERNS IN THE PRODUCE PACKING SHED <ul style="list-style-type: none">• Introduction to microorganisms in foods• Growth of microorganisms: The basics• Growth factors in the packing environment• Sources of microorganisms in the packing environment• Microbial growth niches
12:00PM – 12:30PM	LUNCH

12:30PM - 1:15PM Session 3	Regulatory Requirements for Sanitation and Sanitary Operations <ul style="list-style-type: none"> • Produce Safety Rule • Preventive Controls for Human Food • Current GMPs for sanitary operations
1:15PM- 2:30PM Session 4	SANITATION, ENVIRONMENTAL MONITORING, & EQUIPMENT DESIGN <ul style="list-style-type: none"> • Sanitation <ul style="list-style-type: none"> ○ Meaning & purpose of sanitation ○ Definitions in sanitation ○ Reasons for cleaning and sanitizing ○ Preoperational vs. operational sanitation • Environmental Monitoring <ul style="list-style-type: none"> ○ Purpose of Environmental Monitoring ○ Challenges to environmental monitoring • Interaction of Equipment design and sanitation
DAY 2	
10:00AM – 10:45AM: Session 5	HYGIENIC CONSIDERATIONS IN FACILITY AND EQUIPMENT DESIGN
10:45AM- 11:15AM Session 6	POST-HARVEST WATER QUALITY & DISINFECTANT USE
Group Activity 11:15AM - Noon	BREAK & PACKING SHED ACTIVITY* <ul style="list-style-type: none"> • Equipment Design Issues & checklist • Identification of hard to clean areas • Potential Growth niches
12:00-12:30PM	Lunch
12:30PM - 1:30PM Session 7	SELECTING THE APPROPRIATE CLEANER <ul style="list-style-type: none"> • Food residues and food soil types • Classes of cleaners • Determining appropriate cleaners
1:30PM - 2:30PM Session 8	METHODS OF CLEANING <ul style="list-style-type: none"> • Manual cleaning • Foaming cleaners • Dry cleaning

DAY 3:

10:00AM - 11:00AM Session 9	SANITIZERS <ul style="list-style-type: none">• Principles of sanitization• Types of Sanitizers• Methods of Application
11:00 AM- 12:00 PM Session 10	DESIGNING A COMPREHENSIVE ENVIRONMENTAL MONITORING PROGRAM
12:00PM – 12:30PM	Lunch
12:30 AM- 1:15 PM Session 11	RESPONDING TO AN OUT-OF-SPEC RESULT <ul style="list-style-type: none">• Corrective Action• Regulatory considerations• FDA Corrective Action in draft Listeria Rule
Group Activity 1:15PM – 2:00PM	Case Study
2:00PM – 2:30PM Session 12	MAINTAINING AN ENVIRONMENTAL PROGRAM <ul style="list-style-type: none">• Program Management• Data management and interpretation of results• Corrective actions