

Course Agenda

| Day 1 – 8:00 am – 5pm | |
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| 7:30 am Registration/Administration/Course Introduction | |
| Session 1 | <p>Microbiological Concerns in a Food Processing Environment</p> <ul style="list-style-type: none"> • Types of microorganisms • Microorganisms in Food Production • Growth Factors and Sources • Microbial Growth Niches |
| Session 2 | <p>Introduction to Sanitation</p> <ul style="list-style-type: none"> • Definitions (cleaning, sanitizing, sanitation, disinfection, sterilization) • Reasons for cleaning and sanitizing • Pre-operational vs. operational sanitation • Employee Hygiene Practices • Elements of an Effective Sanitation Program |
| LUNCH | |
| Session 3 | <p>Regulatory Requirements for Sanitation and Sanitary Operations</p> <ul style="list-style-type: none"> • Introduction to regulatory requirements • Current Good Manufacturing Practice • Food Code • Juice HACCP • Seafood HACCP • Sanitation Standard Operating Procedures • Role of Inspectors |
| Session 4 | <p>Hygienic Considerations in Facility and Equipment Design and Maintenance</p> <ul style="list-style-type: none"> • The Food Plant: General Hygienic Considerations • Common Problem Sanitation Areas in the Food Plant • Safety of Water • Pest Control • Plant Layout and Design • Principles of Sanitary Design • Maintenance and Repair |
| Session 5 | <p>Introduction to Food Allergens</p> <ul style="list-style-type: none"> • Most Common Allergenic Foods • Incidence and Recalls • Protein Residues |

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| | <ul style="list-style-type: none"> • Methods of Cleaning and Sanitation • Challenges for Cleaning and Sanitation • Validation of Allergen Cleaning Practices • Working Group (Break-out Session) |
| Day 2 – 8:00 am – 5pm | |
| Session 6 | <p>The Chemistry and Function of Cleaners</p> <ul style="list-style-type: none"> • Description of soil types • Soil Removal • Description of classes of cleaners • How to determine appropriate cleaning compounds • Working Group (Break-out Session) |
| Session 7 | <p>Methods of Cleaning</p> <ul style="list-style-type: none"> • Safety <ul style="list-style-type: none"> o Issues o Requirements • Methods of Cleaning <ul style="list-style-type: none"> o Manual cleaning o Foams/gels and thin films o Mechanical o Dry |
| LUNCH | |
| Session 8 | <p>The Chemistry & Function of Sanitizers</p> <ul style="list-style-type: none"> • Principles of sanitation • Types of sanitizers • Methods of Application • Working Group (Break-out Session) • Group Reports |
| Session 9 | <p>Importance of Monitoring in Sanitation Programs</p> <ul style="list-style-type: none"> • Objectives of monitoring • Importance of Environmental Monitoring • Management Role and Employee Responsibility • Factors to Consider in Designing Monitoring Systems • Effective Monitoring Systems <ul style="list-style-type: none"> o Investigational o Routine o Type of Operation • Interpretation of Results • Data Management |

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| | <ul style="list-style-type: none">• Regulatory Requirements |
| Session 10 | <p>Verification of the Effectiveness of Sanitation Programs</p> <ul style="list-style-type: none">• Types of sanitation verification activities• Regulatory requirements for sanitation verification• Factors to consider in designing sanitation verification programs |