

About the Program

Food safety is critical to all produce industry stakeholders. In addition to being a major public health issue, food safety events, such as foodborne illness outbreaks, can have a severely adverse economic impact on growers, packers and shippers. Based on consumer pressure, many wholesale buyers and major retailers have initiated independent verification programs to certify that the produce they purchase is safe. The implementation of this food safety training on farms, in packing sheds and in other produce operations will allow produce suppliers to continue to competitively market their products.

The University of Georgia Food Science Extension Outreach Program, the United Fresh Produce Association (UFGA), the Georgia Fruit and Vegetable Growers Association (GFVGA), and the Southeast Produce Council (SEPC) are sponsoring this expanded three-day produce-specific HACCP-based certification program designed to teach safe produce handling practices.

This course is now accredited by the International HACCP Alliance. Successful completion of the course and exam provides HACCP certification, which buyers are now requiring of fresh produce suppliers.

What will I get out of this course?

This hands-on workshop will teach participants how to develop and document Good Agricultural Practices (GAPs), Standard Operating Procedures (SOPs), Sanitary Standard Operating Procedures (SSOPs) and Good Management Practices (GMPs) for farm and field operations, packing facilities, cold storage operations and produce shippers.

Specific break-out sessions will use HACCP principles to teach participants to identify and prevent food safety hazards, set preventive/control measures and control limits, develop control and monitoring procedures, document and verify the results of their efforts, as established by the International HACCP Alliance.

Space is limited to 40 participants

Participants will also learn how to use microbial testing as a verification tool for audit compliance. The goal of the interactive sessions is to assist participants in developing a Food Safety Plan that they can implement in their specific operations.

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U.S. Postage
PAID
ATHENS GA
Permit No. 165

Fresh Produce GAPs/HACCP Workshop

University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens GA 30602-2610

**Time Sensitive Info
Forward to Food
Safety Officer ASAP**



**Developing &
Implementing**

GAPs and GMPs for HACCP-Based Food Safety for the Fresh Produce Industry

Feb. 15-17, 2011

LOCATION

Extension Food Science Training Facility
University of Georgia Campus
Athens, Georgia

**This course is now accredited by the
International HACCP Alliance!**

SPONSORED BY



**THE UNIVERSITY OF GEORGIA
COLLEGE OF AGRICULTURAL
& ENVIRONMENTAL SCIENCES
FOOD SCIENCE & TECHNOLOGY**



**UNITED FRESH PRODUCE
ASSOCIATION**



**GEORGIA FRUIT & VEGETABLE
GROWERS ASSOCIATION**



SOUTHEAST PRODUCE COUNCIL

PROGRAM AGENDA

(may change at discretion of coordinator)

DAY 1 - 8:00 am - 5:30 pm

Concerns in Produce Safety
Building an On-Farm Food Safety Plan
Worker Health and Hygiene
Microbial Hazards in Fresh Produce
Water Quality and Safety Issues
Water Testing Kit Demonstration
Handling Soils, Manure, Compost and Biosolids
Safety
Field and Packing Facility Sanitation

DAY 2 - 8:00 am - 5:30 pm

Using Microbial Testing to Audit and Verify Your
Sanitation Program (Hands-on Lab)
Worker Health and Hygiene
Develop a HACCP-Based Plan for a Specific Commodity:

- Defining Your Process
- Conducting Hazard Assessments
- Identifying Preventive/Control Measures

Maintain Control of Your HACCP-based Food Safety Plan

- Setting Control Limits
- Establishing Monitoring Methods
- Developing Corrective Procedures

DAY 3 - 8:00 am - 5:00 pm

Documenting Your HACCP-based Food Safety Plan

- Verification
- Validation
- Record Keeping

Interpreting Microbial Test Results (Hands-on Lab)
Transportation Issues in Fresh Produce Shipping
Effective Traceback Techniques
Dealing with Product Recalls
Preparing for Third Party Audits
HACCP Certification Exam
Developing and Implementing a Successful Food
Safety Program: A Grower/Packer's Perspective

Who should attend?

This workshop is targeted to fresh produce growers, packers, shippers and distributors, assisting them in developing and customizing their own food safety/security programs. Managers, supervisors and food safety specialists of the fresh fruit and vegetable industry, as well as third party auditors in charge of assessing food safety/security programs will also benefit from attending this program.

Workshop Registration:

Pre-registration is required by Jan. 24, 2011 - fee \$550 USD

The registration fee includes instruction materials, supplies, three lunches, morning and afternoon refreshment breaks, tuition and HACCP 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 Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Jan. 24, 2011. Call 1-800-884-1381 and request the block code "GAPS/GMPs Fresh Prod" to get special rate of \$99.00 (2 double beds) or \$109 (2 std. double or 2 queen beds), plus tax. Or online with a credit card, go to <https://webapps.georgiacenter.uga.edu/Hotel/> and enter the block code and dates for your stay.

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. Print the map with more detailed directions at www.EFSonline.uga.edu.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Jan. 24, 2011, will be refunded. Cancellations by Jan. 31 will receive a 50% refund; NO REFUND if received after Jan. 31, 2011 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 or 45 minutes by air.

Shuttle from Atlanta to Athens: AAA Airport Express van from Atlanta to the host hotel, call 1-800-354-7874 or online at www.aaaairportexpress.com, for schedule and to make 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.

Fresh Produce GAPs/HACCP Workshop Feb. 15-17, 2011

Registration fee MUST be prepaid – registration closes Jan. 24, 2011

Name (as you wish it to appear on course certificate)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Type of product processed

Register by Jan. 24 - fee \$550 USD

UFPA, GFVGA, SEPC members - register by Jan. 24 - fee \$500

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

PAYMENT METHODS:

CHECK or MONEY ORDER: Make payable to *University of Georgia* and mail to:

Fresh Produce GAPs/HACCP Workshop
240 Food Science Bldg
Athens GA 30602-7610

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