

## 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 Safely  
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 Feb. 12, 2010. Register by Jan. 29 - fee \$550; by Feb. 12 - fee \$600.** Lodging, breakfasts and evening meals NOT included. **Three or more from the same company attending this workshop may receive a \$50/person discount of registration fee.**

**Lodging: Participants are responsible for their own lodging.** A block of rooms will be held until Jan. 29, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG2915" to get special rate of \$92.00 USD per night (2 double or 1 king, plus tax). 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. See the map and print out more detailed directions on our website [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).

**Cancellation Policy:** To cancel, make a substitution or verify registration, call (706) 542-2574 or email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before Jan. 29 will be refunded, less a \$35.00 handling fee. Cancellations by Feb. 12 will receive a 50% refund; NO REFUND if received after Feb. 12, 2010 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:** Ride AAA Airport Express shuttle to the Foundry Park Inn - for reservations 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com).

## Fresh Produce GAPS/HACCP Workshop March 2-4, 2010

**Register by Jan. 29 to save up to \$100!**

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

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

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Preferred name for name badge

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Title

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Company or affiliation

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Mailing address

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City/State/Zip

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Telephone

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Fax

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Cellular phone

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Email address

- UFPA, GFVGA, SEPC member before Jan. 29 - fee \$500 USD - save \$100
- Register by Jan. 29 - fee \$550 USD - save \$50
- Register by Feb. 12, 2010 - fee \$600 USD

**PAYMENT METHOD: Registration fee MUST be prepaid – registration closes Feb. 12, 2010.**

**ONLINE CREDIT CARD REGISTRATION:** Please go to the calendar at [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu) and click on the link to our secure registration website.

**NOTE:** A email will be sent to all registrants two weeks prior to the course to confirm that the course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

**NOTE: Register three or more from the same company at the same time by Feb. 12 to receive a \$50 per person discount on the registration fee.**

## 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.

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**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.**

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## 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.

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*Space is limited to 40 participants*

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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.

Non-Profit Org.  
U.S. Postage  
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Permit No. 165

Fresh Produce GAPs/HACCP Workshop  
University of Georgia  
Extension Food Science  
240A Food Science Bldg.  
Athens, Georgia 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**

**March 2-4, 2010**

### LOCATION

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

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

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### SPONSORED BY



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



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GROWERS ASSOCIATION**



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