

**Space is limited to 40 participants!**

## About the Program

This is a 3 full day workshop that will cover a broad range of topics, from in-depth sanitation, current hot topics in food safety, hands-on activities for developing food safety plan, monitoring, verification and validation of food safety programs, pathogen control, internal auditing, traceability, recall, and regulatory audit programs.

Goal of this food safety program is to empower workshop participants with the skills and knowledge to develop, implement, and maintain food safety program. Program content will focus on advance sanitation and regulatory system, sanitary design principles, sanitary operations, facilities and controls, Sanitary transport, and advance HACCP systems including internal audits for food safety. Attendees will have an opportunity to interact with leading food safety professionals on current food safety issues, processing, and regulatory standards, sharing knowledge and discuss courses of action on food industry's collective safety goals on improving the safety and quality of food products.

## What will you learn in this workshop?

- Advance sanitation, sanitary design principles, sanitary operations, facilities and controls, and Sanitary transport.
- Assessment and validation of HACCP.
- Current safety issues and food safety system validation.
- Verification for food allergens
- Hands-on-lab for environmental monitoring
- Effective record keeping practices.
- Listeria control program
- Supplier control program
- Interactive sessions with food safety professionals on processing, sanitation, internal auditing, and regulatory programs.

Certification for Food Safety Professional  
Department of Food Science & Technology  
University of Georgia  
204 E Food Science Bldg.  
Athens, Georgia 30602-2610

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# Certification for Food Safety Professionals

**Tuesday - Thursday,  
October 10-12, 2017**



**UNIVERSITY OF  
GEORGIA**  
Department of Food Science & Technology

Extension Food Science  
100 Cedar Street, Room 242  
Athens, Georgia 30602

*This program is accredited by the  
International HACCP Alliance*

Sponsored by



## Course Outline

8:00 a.m. to 5:30 p.m.

Tuesday through Thursday

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- ✓ Sanitary Design Principles
- ✓ Verification of Your Sanitation Program
- ✓ Developing Allergen Control Program
- ✓ Supplier Control and Verification
- ✓ Environmental and Microbial Sampling in Food Processing Facilities
- ✓ HACCP System Verification, Validation and Record Keeping
- ✓ Allergens, Traceability, and Recall
- ✓ Auditing Your Food Safety Program

## Course Instructors may include:

- Anand Mohan, UGA Extension Food Science
- Bill Hurst, UGA Extension Food Science
- Jeff Chilton, Chilton Consulting Group
- Peter Taormina, Smithfield Foods
- Mark Harrison, UGA Food Science, Athens
- and other industry leaders

## Who Should Attend?

Experience of working with food safety plans is preferred. Small to medium-sized processing plant managers, quality assurance personnel, supervisors, operation managers, scientific staff and anyone who will have the responsibility of monitoring food safety and quality.

## WORKSHOP REGISTRATION

Pre-registration is required. Register by Sept. 25, 2017 - fee \$550.

The registration fee includes instruction materials, supplies, three lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfast and evening meals are NOT included.

**Register three or more from the same company to receive \$50/ person discount on registration fee.**

**LODGING: Participants are responsible for their own lodging.** A block of rooms will be held until April 10, 2017, at the Graduate Athens hotel, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 and request group code Group Code "PR0407" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://gc.synxis.com/rez.aspx?Hotel=76665&Chain=21643&arrive=10/9/2017&depart=10/12/2017&adult=1&child=0&group=CE1009>. A shuttle to and from the course will be provided by the hotel

**PLEASE NOTE: No public parking is available at the Food Science Building.** If you plan to drive each day, 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 <http://EFSonline.uga.edu>.

**CANCELLATION POLICY:** To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before Sept. 25 will be refunded. NO REFUND if received after Sept. 25, 2017, or no show.

**TRANSPORTATION:** Airline access to Athens 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](http://www.groometransportation.com) or call (706) 410- 2363 for schedule and reservations.

## CERTIFICATION FOR FOOD SAFETY PROFESSIONALS

Wednesday-Friday, October 10-12, 2017

Pre-registration is required - registration closes Sept. 23rd

Full Name \_\_\_\_\_

Company or affiliation \_\_\_\_\_

Mailing address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Telephone (Mobile) \_\_\_\_\_

Email \_\_\_\_\_

Type of product processed \_\_\_\_\_

Register by Sept. 25, 2017 - fee \$550 USD

## PAYMENT METHODS: CHECK or MONEY ORDER

Make payable to *University of Georgia* and mail with this completed form to:

Certification for Food Safety Professionals  
University of Georgia  
Department of Food Science & Technology  
240 Food Science Bldg.  
Athens, GA 30602-2610

## ONLINE CREDIT CARD REGISTRATION:

Please go to the workshop calendar at <http://EFSonline.uga.edu> and click on the link to our secure registration website.