

## Better Process Control School for Acidified Foods

### The NEW three-day Better Process Control School

**agenda** is specifically geared for certification of processors / manufacturers of acidified foods. Companies that manufacture acidified foods are required to operate under the supervision of BPCS-certified personnel, as specified in FDA's 21 CFR Part 108.25(f) and 108.35(g) or in USDA's 9 CFR 318.200 and 381.300.

The course offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and glass container closure evaluation during the canning of acidified foods.

New presentations on Thursday include facility registration and process filing with FDA, process approvals and label review by the Georgia Department of Agriculture's Manufactured Foods Division, thermal lab demonstration and EFS process approvals.

**Areas of Instruction** - FDA and USDA require approved BPC schools to follow certain guidelines. To assure the safety of canned foods, the schools must cover the critical factors that supervisors must monitor when processing acidified foods.

### Participants are required to attend sessions and pass examinations on these basic topics:

- Microbiology of Thermally Processed Foods
- Food Container Handling
- Records and Record Keeping
- Principles of Food Plant Sanitation
- Principles of Thermal Processing
- Equipment, Instrumentation and Operation of Thermal Processing Systems

In addition, participants seeking certification for acidified food processing also must attend the following sessions and pass the respective examinations:

- Principles of Acidified Foods
- Closures for Glass Containers

Examination questions are prepared by the Food Processors Institute with the approval of FDA and USDA.

### Manual, Certificates and Reporting

Cost of the instruction manual, Canned Foods - Principles and Thermal Process Control, Acidification and Container Closure Evaluation (7th ed., 2007, FPA/GMA), is included in the registration fee. Study materials will be mailed to participants registered by October 15, 2017. After this date, registrants will receive their study materials on the first day of class.

Upon passing all required exams, the student's name, company affiliation, and a list of course sections in which they were certified will be reported to FDA and USDA, with verification to the employer, within 30 days after the course.

Comments from previous attendees of this course:

- Great information - gained useful foundational information about the acidified process.
- Acidified foods knowledge is critical for our business. Gained a lot of key points
- Very informative and thorough
- I enjoyed being able to ask questions on specific topics.
- Good info & great to refer to, plus we need more people certified in our company
- This will help us be able to better explain to clientele the principles behind thermal process control and acidification
- Good for anyone who has to do FDA filings for their company
- I liked having FDA present and the speakers being able to answer questions
- The sanitation practices (Ch 5-great reminder) & the first couple of lectures on canning basics. Great food & loved the drink options!
- Experts available to answer questions
- The passion and knowledge of the speakers
- Critical information is shared, very useful to any entrepreneur going into food service/ manufacturing environment and industry

## Better Process Control



## School for Acidified Foods

**Nov. 7-9, 2017**

**NEW 3-DAY AGENDA  
includes FDA facility registration and  
process filing, GDA facility licensing**

**University of Georgia  
Food Science Building  
Extension Seminar Room 242  
Athens, Georgia**

Sponsored by:



**The University of Georgia  
College of Agricultural & Environmental  
Sciences  
Department of Food Science & Technology  
Extension Food Science**

# Better Process Control School for Acidified Foods

Nov. 7-9, 2017  
8:00 a.m. to 5:00 p.m.

## AGENDA

### Day 1 - Tuesday, November 7, 2017

Registration opens 7:45 a.m.

FDA Regulations for Acidified Foods (no exam)

Microbiology of Thermally Processed Foods (Chapter 2)

Principles of Acidified Foods (Chapter 3)

Food Container Handling (Chapter 6)

Principles of Thermal Processing (Chapter 4)

### Day 2 - Wednesday, November 8, 2017

Food Plant Sanitation (Chapter 5)

Records and Record Keeping (Chapter 7)

Process Room Equipment, Instruction, & Operation for

Thermal Processing Systems (Chapter 8)

Closures for Glass Container (Chapter 16)

Flexible and Semi-rigid Containers (Chapter 17)

## Space is limited to 30 participants! Register early!

### Day 3 - Thursday, November 9, 2017

- FDA requirements for acidified foods: facility registration, schedule process filing (Form 2541e), record keeping
- GA Dept. of Agriculture's requirements for manufactured foods: facility licensing & inspection, process approvals, label review
- Thermal processing lab demonstration
- pH meter calibration and reading for different types of products
- Thermometer calibration, temperature measurements for hot-fill-hold procedures
- Filling out the EFS Process Approval Form



The order of subjects and starting times may be altered because of availability of lecturers and time required for discussion and examinations following each lecture.

**Workshop Registration:** Pre-registration is required by Oct. 15, 2017 - fee \$400; space limited to 30. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfasts and evening meals are NOT included in registration fee.

**Lodging: Participants are responsible for their own lodging.** Participants are responsible for their own lodging. A block of rooms will be held until Oct. 15, 2017, at the **Graduate Athens** hotel, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 and request group code "BP1106" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://bookings.ihotelier.com/Graduate-Athens/bookings.jsp?groupID=1692243&hotelID=15201>. A shuttle to and from the course will be provided by the hotel.

**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 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 Oct. 15 will be refunded. NO REFUND if received after Oct. 15, 2017 or no show.

**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.

**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) 410-2163 for schedule and reservations.

## Better Process Control School for Acidified Foods Registration Form

**Registration fee MUST be prepaid – registration closes Oct. 15, 2017.**

\_\_\_\_\_  
Last First MI  
Name as it should be filed with FDA/USDA (please print)

\_\_\_\_\_  
Last 4 digits of Social Security # (for test score privacy)

\_\_\_\_\_  
Company

\_\_\_\_\_  
Company Mailing Address

\_\_\_\_\_  
If mailing address is PO Box, provide UPS address

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

\_\_\_\_\_  
Phone

\_\_\_\_\_  
E-mail address

\_\_\_\_\_ **Register by Oct. 15, 2017 - \$400 USD**

### PAYMENT METHODS:

**CHECK or MONEY ORDER: Complete and fax registration form to (706) 583-0992 to hold your place.** Make payable to the University of Georgia and mail to:

**BPCS for Acidified Foods  
UGA Extension Food Science  
240 Food Science Building  
Athens, GA 30602-2610**

### ONLINE CREDIT CARD REGISTRATION:

[https://estore.uga.edu/C27063\\_ustores/web/store\\_cat.jsp?STOREID=42&CATID=176](https://estore.uga.edu/C27063_ustores/web/store_cat.jsp?STOREID=42&CATID=176)