

Sanitation and Environmental Monitoring Workshop
April 11-12, 2018
Agenda

Location: SFS CAFT Conference Center. Everett Yacht Club Bldg., Port of Everett, Everett, WA (404 14th St, Everett, WA 98201)

Cost: \$99.00 (Includes two lunches and breaks)

Registration: <https://ocrs.wsu.edu/Signup/?eventid=2023>

Description: This workshop is the result of a Food Safety Modernization Act related food safety grant from the USDA National Institute for Food and Agriculture (NIFA) with the objective of developing both educational and training material for a hands-on workshop designed to provide the essentials of cleaning and sanitation in food handling, processing and manufacturing facilities. Most current sanitation training curricula focuses on what regulations says about cleaning and sanitation, but not on the practicalities behind how to achieve effective cleaning and sanitation results.

DAY ONE (April 11)

7:30 – 8:30 Registration

8:30 – 9:15 Introduction to Sanitation and Environmental Monitoring – Dr Barbara Rasco, Director of the School of Food Science (University of Idaho & Washington State University Combined Food Science Programs), Pullman WA & Moscow, ID S

Dr Rasco will welcome participants and will address the workshop's objectives and format. In addition, Dr Rasco, who is also an attorney specializing in Food Law and Regulation will describe the relevant federal regulations pertaining to food plant sanitation and environmental monitoring as well as current regulatory practices.

9:15 – 10:30 Introduction to Microbiological Contaminants in Food Processing Environments – Dr Jovana Kovacevic, Assistant Professor & Food Safety Extension Specialist, Oregon State University's Food Innovation Center (FIC), Portland, OR

This module will introduce microbiological contaminants of concern in food processing environments. The emphasis will be on where these microorganisms can be found, how they get introduced to food processing environment, and what they need to grow and/or survive. Dr. Kovacevic will focus on two major environmental pathogens, *Salmonella* species in dry environments and *Listeria monocytogenes* in wet environments.

10:30 – 10:45 Break

10:45- 11:30 Basics of Personal Hygiene & Cleaning – Dr Christina A. Mireles DeWitt, Director of the Seafood Research and Education Center in Astoria, OR

This module will focus on what you can do to facilitate good hygiene practices. In addition to “Do’s and Don’ts”, it will help you address proper hand washing and proper Personal Protective Equipment (PPE). It will also cover cleaning and highlight the differences between rinsing, cleaning and sanitation. In addition, Dr. DeWitt will also discuss Wet vs Dry cleaning and the different types of detergents and cleaners (alkaline, acid, and alternative).

11:30 – 12:30 Lunch

12:30 – 1:15 Basics of Sanitizers and Pest Control - Dr Dave Stone, Director of the Oregon State University Food Innovation Center, Portland, OR

This module will focus on fundamental information related to the use of sanitizers, worker safety and pest control. Dr. Stone will emphasize the difference between cleaning and sanitizing, considerations in selecting different sanitizers, factors that affect sanitizer efficacy and their mode of action. In addition, Dr. Stone will discuss worker safety and PPE, labeling and storage issues, and safe use practices of sanitizers. This module will conclude with a general overview of pest control concepts and the role of integrated pest management in the food processing environment.

1:15 – 2:30 An Introduction Food Microbiological Laboratory Training – Dr Hamzah Al-Qadiri, Professor of Food Science/Microbiology & Hygiene and Assistant Dean for Quality Affairs, University of Jordan

The objective of this module provides an introduction to training in sampling (food and environmental) and microbiological testing of food and water. The module provides attendees with tools needed to understand and implement procedures to detect microorganisms in food, water and the environment. Basic principles to detect, enumerate and identify total bacterial count associated with *Escherichia coli*, *coliform bacteria*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Bacillus cereus*, *Vibrio parahaemolyticus*, *Staphylococcus aureus*, *Pseudomonas aeruginosa*, *Aeromonas hydrophila*, and yeasts and molds are also presented. The course also provides detailed information on microorganism of concern and hazards related associated with foodborne, waterborne and airborne.

2:30 – 3:15 Break

3:15 – 4:30 Developing Compliant Food Sanitation Programs – Dr Gleyne Bledsoe, Acting Director, SFS Center for Advanced Food Technology, Everett, WA

Dr Bledsoe will bring the factors related to Sanitation and Environmental Monitoring together and will present a model plan for use by food producers. The plan will include relevant examples of Sanitation Standard Operating Procedures, Checklists and associated forms for effective record keeping.

4:30 – 5:15 Questions and Answers – Panel Comprised of the Above Speakers will address your questions as well as comments from attendees

DAY TWO (April 12)

7:00 – 8:00 Morning Coffee, Rolls and Good Conversation

Supplier Presentations:

8:00 – 9:00 Applied Food Plant Sanitation Practices and Materials, Mr Kevin Graham, WESMAR Company Inc., Lynnwood, WA

9:00 – 9:30 An Introduction to Current Food Plant Sanitation Materials and Equipment, DACO Corporation, Kent, WA

9:30 – 10:00 Environmental Testing Systems, Materials and Related Instruments,

10:00 – 10:15 Break

10:15 – 10:45 Practical Applications of Ozone,

10:45 – 11:15 Introduction to Electrolyzed Water and Applications, Mark Nagano - Aqua-OX

11:15 – 11:45

11:45 – 12:30 Lunch

12:30 – 2:30 Breakout Sessions

Seafood Plant Sanitation (Dr Bledsoe,)

Fruit and Vegetable Packing House Sanitation (Briwing)

Creamery Sanitation (Dr Rasco)

2:30 – 2:45 Break

2:45- 4:45 Breakout Sessions

At-Sea Processor's Sanitation (Dr Bledsoe)

Brewing, Cidery, Winery and Distillation Facility Sanitation (Bri Ewig)

Food Kit Production Ready to Eat and Retail Sanitation (Dr Rasco)

4:45 – 5:00 Closing and Recommendations from Attendees