

REGISTRATION

Enrollment:

Register online: https://fri.wisc.edu/events_workshops.php

Registration Deadline: February 28, 2017

(Registration required to attend. Space is limited to 56 registrants, so be sure to register early. No on-site registration will be offered.)

Registration Questions:

UW–Extension Registrations, 608.262.2451

The Pyle Center, 702 Langdon St., Madison, WI 53706 registrations@ecc.uwex.edu

Registration Fees:

\$575.00 Standard rate (non-sponsors)

\$350.00 FRI sponsors (https://fri.wisc.edu/sponsor_list.php) and state (other than WI)/federal employees

\$90.00 University of Wisconsin and State of Wisconsin employees

Fee includes registration costs, workshop materials, supplies, lunches and breaks for both days.

Lodging and parking are NOT included in the registration fee.

Cancellations

Applicants may cancel up to 10 workdays before the workshop for a full refund. Cancellations received less than 10 workdays prior to the course are subject to a \$75 late cancellation fee. Substitutions may be made at any time.

Lodging

Make your lodging reservation directly with the hotel you have selected. Rooms have been set aside at several hotels:

https://fri.wisc.edu/files/Hotel_PDF/2017BPCS_hotels.pdf

Meeting codes and deadline dates for guaranteed rates are noted.

Parking

Most hotels have free shuttle service upon request.

A limited number of on-campus parking lots offer visitor parking. Lot 36, the Steenbock Ramp, at 1645 Observatory Drive is closest to the Microbial Sciences Building. You may purchase a daily parking permit in advance by completing the online ordering form (<http://transportation.wisc.edu/parking/visitor.aspx>) and allow two weeks for processing.

Inquiries about visitor parking can be sent to visitor-parking@fpm.wisc.edu or call the Special Events Office at 608.262.8683.

Curriculum Questions:

Kathleen Glass, 608.263.6935, kglass@wisc.edu

Food Research Institute, University of Wisconsin–Madison

1550 Linden Drive, Madison, WI 53706

<http://fri.wisc.edu/>

Better Process Cheese School

Processing Controls for Shelf-Stable Pasteurized Process Cheese Product Manufacture

March 21–22, 2017

Room TBD
Microbial Sciences Building, UW-Madison
1550 Linden Dr.
Madison, WI 53706



Food Research Institute
UNIVERSITY OF WISCONSIN–MADISON

AGENDA SUMMARY

Better Process Cheese School Processing Controls for Shelf-Stable Pasteurized Process Cheese Product Manufacture

Description

Current regulations for Low Acid Canned Foods (LACF) require that...

“Operators of systems shall be under the operating supervision of a person who has attended a school approved by the Commissioner for giving instruction appropriate to the preservation technology involved and who has been identified by that school as having satisfactorily completed the prescribed course of instruction.”

The Better Process Control School training course currently available does not include process cheese formulation as a preservation technology.

This 2-day course is designed to cover LACF regulations as they pertain to shelf-stable process cheese manufacture. Topics include microbiology and control of *Clostridium botulinum*, thermal processing/pasteurization, formulation control, process instrumentation, HACCP, production and packaging controls, and records.

Examinations will be given at the completion of each section. Satisfactory completion of this course will fulfill the regulatory certification requirements for operators of process cheese manufacturing systems.

Who Should Attend

This course is intended for operators, supervisors, and management in process cheese manufacturing facilities, food safety professionals and regulatory officials involved in audits or inspections, or LACF filing for process cheese products.

AGENDA

Tuesday, March 21, 2017

- 7:30 a.m. Registration
- 8:00 a.m. Welcome and Background
- 8:30 a.m. FDA LACF Regulations
- 9:10 a.m. Process Cheese as an LACF
- 9:40 a.m. Microbiology (includes 15 min break)
- 11:20 a.m. Thermal processing (part 1)
- Noon Lunch
- 1:00 p.m. Thermal processing (part 2)
- 2:00 p.m. *C. botulinum*
- 3:15 p.m. Food Plant Sanitation and GMPs
- 4:30 p.m. Exam retakes (if needed)

Wednesday, March 22, 2017

- 8:00 a.m. Formulation Control (includes 15 min break)
- 10:15 a.m. Process Controls for Process Cheese
- 11:30 a.m. Production Controls — Critical Control Points
- Noon Lunch
- 1:00 p.m. Food Package Handling
- 1:30 p.m. Records for Product Protection
- 2:00 p.m. Final Questions, Exam retakes (if needed), and Certificate distribution
- 2:30 p.m. Optional Unit Topics: Quick Guide on Developing Safe Shelf-stable Formulations; Control of Vegetative Pathogens on Cut/Sliced Process Cheese

note: times are approximate

LOCATION OF EVENTS

Microbial Sciences Building, UW-Madison
1550 Linden Dr., Madison, WI 53706

Dates	Start Time	End Time
3/21/2017, Tuesday	7:30 a.m.	5:00 p.m.
3/22/2017, Wednesday	8:00 a.m.	3:30 p.m.