

## REGISTRATION

### Enrollment:

Register online: [https://fri.wisc.edu/events\\_workshops.php](https://fri.wisc.edu/events_workshops.php)

### Registration Deadline: February 23, 2015

*(Registration required to attend. Space is limited to 50 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](mailto:registrations@ecc.uwex.edu)

### Registration Fees:

\$575.00 Standard rate (non-sponsors)

\$350.00 FRI sponsors ([https://fri.wisc.edu/sponsor\\_list.php](https://fri.wisc.edu/sponsor_list.php))

\$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/Hotels%20BPCS%202015\\_FINAL.pdf](https://fri.wisc.edu/files/Hotel_PDF/Hotels%20BPCS%202015_FINAL.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](mailto: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](mailto: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 10–11, 2015

Room 205, Babcock Hall  
University of Wisconsin–Madison  
1605 Linden Drive  
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 10, 2015

---

- 7:45 a.m. Registration
- 8:15 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 11, 2015

---

- 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: Control of vegetative pathogens; production and formulation control for cut/sliced/wrapped process cheese

*note: times are approximate*

## LOCATION OF EVENTS

Babcock Hall, Room 205  
1605 Linden Drive  
University of Wisconsin–Madison, Madison, WI 53706

Dates	Start Time	End Time
3/10/2014, Tuesday	7:45 a.m.	5:00 p.m.
3/11/2014, Wednesday	8:00 a.m.	3:30 p.m.