

Registration

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

Registration Deadline: February 28, 2020

Registration required to attend. Space is limited, 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@pyle.wisc.edu

Registration Fees:

\$595.00 Standard rate (non-sponsors)

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

\$100.00 University of Wisconsin and State of Wisconsin employees

Fee includes registration costs, workshop materials, supplies, lunches and breaks. 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 fewer than 10 workdays prior to the course are subject to a \$150 late cancellation fee. Substitutions may be made at any time.

Lodging & Parking

Lodging

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

https://fri.wisc.edu/files/Hotel_PDF/2020BPCS_Hotels.pdf

Meeting codes and deadline dates for guaranteed rates are noted.

Parking

Many hotels have free shuttle service upon request. A limited number of on-campus parking lots offer visitor parking. Lot 36 at 1645 Observatory Drive is closest to the Microbial Sciences Building. You may purchase a parking permit in advance (allow two weeks for processing) by completing the online ordering form (<https://transportation.wisc.edu/visitor-parking/>). Inquiries about visitor parking can be sent to visitorparking@fpm.wisc.edu or call the Special Events Office at 608.262.8683.

Curriculum Questions: Kathy Glass, 608-263-6935, kglass@wisc.edu



Better Process Cheese School

March 17–18, 2020

Microbial Sciences Building
University of Wisconsin-Madison



Food Research Institute
UNIVERSITY OF WISCONSIN-MADISON

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.

Tuesday, March 17, 2020

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.	<i>C. botulinum</i> (part 1)
Noon	Lunch
1:00 p.m.	<i>C. botulinum</i> (part 2)
1:35 p.m.	Thermal processing
3:15 p.m.	Food Plant Sanitation and GMPs
4:30 p.m.	Exam retakes (if needed)

Wednesday, March 18, 2020

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
12:10 p.m.	Lunch
1:00 p.m.	Food Package Handling
1:40 p.m.	Records for Product Protection
2:20 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 and Contact Information

Venue Microbial Sciences Building, UW-Madison
1550 Linden Drive
Madison, WI 53706

If you have general questions about this event, contact Lindsey Jahn at lindsey.jahn@wisc.edu or 608-263-4229.