

PEANUT FOOD SAFETY WORKSHOP

**Tuesday, September 29 - Wednesday, September 30, 2009
9 AM to 5 PM**

**Tidewater Agriculture Research & Extension Center
6321 Holland Road
Suffolk, Virginia 23437**

**Sponsored by
Virginia Department of Agriculture and Consumer Services**

Purpose Of The Workshop:

Outbreaks of foodborne illness associated with consumption of ready-to-eat low-moisture food products, including peanut butter, have highlighted the importance of preventing foodborne hazards in dry food product manufacturing environments. Efforts to reassess industry practices, especially the control of *Salmonella*, have recently intensified. As a result, peanut processors are reexamining already established food safety programs or are establishing new food safety programs to ensure the safety of their products. The purpose of this two-day course is to provide up-to-date information on current approaches for control of foodborne hazards during peanut processing. The focus of the course will be on development of appropriate Hazard Analysis Critical Control Point (HACCP) plans to control biological, chemical, and physical hazards that are likely to occur in the peanut processing environment. In addition to HACCP, the course will address peanut microbiology, current guidance on control of *Salmonella*, on-farm food safety, and pre-requisite programs.

Participant Gains:

This course will teach attendees the process of developing an appropriate, HACCP-based food safety program for the processing of peanuts and related-products. Participants will be instructed on how to identify and control foodborne hazards, monitor control procedures, correct deviations, and document activities.

Who Should Attend?

Peanut product manufacturers with responsibility for food safety in their operations. Managers, supervisors, HACCP coordinators and team leaders, technical consultants, etc.

Instructors:

The program instructors include: Dr. Robert Williams, Extension Food Microbiologist, Virginia Tech, Dr. Fletcher Arritt, Bioprocessing & Nutrition Sciences, NCSU, and Dr. Trevor Phister, Bioprocessing & Nutrition Sciences, NCSU.

Overview:

Day 1 of the workshop, which will begin at 9 AM, will cover Foodborne Outbreaks Associated with Peanuts, Microbiology of Peanuts, Good Agriculture Practices for Peanuts, Pre-requisite Programs: cGMPs, SSOPs, and Controlling Salmonella in low moisture foods. **Day 2** will focus on HACCP and will discuss the Critical Control Points, Critical Limits, CCP Monitoring, Corrective Actions, Record Keeping and Verification Procedures.

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Register by September 23

Name _____

Company or affiliation _____

Mailing address _____

City/State/Zip _____

Telephone _____

Cellular Phone _____

Email Address _____

Second Company Representative Attending

Name _____

The two day workshop is **free** and open to all peanut industry businesses in Virginia and North Carolina. Pre-registration is requested to ensure seating, lunches, and handouts. Space is limited so register early. If you have more than two from a company that wish to attend we will put their name(s) on a waiting list. Should you register and later find out that you cannot attend we ask, for planning purposes, that you let us know immediately.

For questions contact Gail Milteer at 757-569-1100.

Return registration form to Gail Milteer at gail.moodymilteer@vdacs.virginia.gov
or VDACS 1100-120 Armory Drive, Franklin, VA 23851 or fax to 757-562-6104.

Lodging:

Comfort Inn in Franklin (757-569-0018), Holiday Inn Express in Suffolk (757-923-1010),
Hilton Garden Inn in Suffolk (757-925-1300)