



*Acidified Foods
Processing and Packaging*

Better Process Control School

**For North Carolina Entrepreneurs
Packaging in Glass and Plastic Containers**



February 24-26, 2010

**Currituck County
Cooperative Extension Center
120 Community Way
Barco, North Carolina**



sponsored by

- **Department of Food, Bioprocessing
and Nutrition Sciences
North Carolina State University**

in cooperation with

- **Food and Drug Protection Division,
North Carolina Department of
Agriculture and Consumer Services**

WHO IS REQUIRED TO ATTEND?

This school is intended for and directed at the level of **operating supervisors** of acidified foods processing and packaging systems in acidified food establishments.

The course includes instruction on **acidified foods**. It will qualify **commercial operators** of plants producing acidified foods (fresh packed pickles, acidified peppers, pickled eggs, salsa, etc.) to meet the requirements of the umbrella GMP and the specific GMP for acidified foods (21 CFR Part 114).

By definition, an **"operating supervisor"** is a person who is in the plant at the time product is processed and packaged. The operating supervisor is responsible for the use of adequate pH and time and temperature processes for rendering the product safe and for proper record keeping and control programs which will detect deviations from safe operating procedures.

The operating supervisor may be the same person who conducts the processes and controls. However, each operation during each hour of plant operation must be under the **supervision** of a person who has been certified as having satisfactorily completed an approved course of instruction. **In determining the number of persons to be certified, company management must consider the number of operating shifts per day, vacations, sick leave replacements, and other situations such as promotions and transfer of certified supervisor personnel.**

BETTER PROCESS CONTROL SCHOOL

Food Processors Institute instructional materials and exams will be used for the Better Process Control School. **Only sections related to certification in Acidified Foods Processing and Packaging for glass or rigid plastic containers will be covered.**

GENERAL INFORMATION

Registration is February 24 from 8:00 – 9:00 am. Class hours are daily 9:00 am – 5:30 pm. Help sessions and demonstrations may be scheduled for evening hours, depending on need. This program is intended for those persons with an interest in Acidified Foods Processing and Packaging. It emphasizes the technology associated with acidified foods packaged in glass or rigid plastic containers.

EXAMINATIONS

Examinations will be given after each session. **Students must pass with 70% correct.** Make-up exams will be allowed for all sections the following morning. Any student who is failing three different exams may not participate in make-ups.

To be certified, attendance at ALL sessions and passing of ALL examinations given during that period are **mandatory**. Those passing the examinations given during the school will be certified as supervisors under 21 CFR, Sections 108.25 (f) (Acidified Foods) and 114.10 (Acidified Foods).

REGISTRATION

Registration fee is **\$250.00 per person**. The registration includes: workshop attendance, three lunches, refreshment breaks, and all manuals. Lodging is not included in the registration fee.

The school will be limited in size for maximum effectiveness, and registrations will be accepted in the order they are received with a preference given to North Carolina entrepreneurs. Registration fees will not be refunded. Substitutions may be made at any time.

ACCOMMODATIONS

You are responsible for your own room reservation. Below are some suggestions.

In Elizabeth City: approx. 15 miles from extension center

Days Inn

308 S Hughes Blvd., 252-335-4316

Fairfield Inn & Suites

1640 City Center Blvd., 252-333-1003

Hampton Inn

402 Halstead Blvd., 252-333-1800

Holiday Inn Express

306 S Hughes Blvd., 252-338-8900

In Barco: within 5 minutes of extension center

Palmer Inn Bed & Breakfast

3861 Caratoke Hwy, Barco, NC 27917, 252-453-6286

DIRECTIONS

FROM PASQUOTANK COUNTY: Travel over Pasquotank River Bridge on US 158 East and through Camden County. Go through flashing caution light at Belcross. Travel 0.1 mile. Bear right at fork on US 158 East (Shortcut Road). Travel 8.7 miles to Currituck Co. Center. (Landmarks include: Maple Road, Currituck Airport and Airport Road on the left.) Road is 0.8 miles east from Airport Road. Turn left on Aviation Parkway and left on Community Way. Center is only building on site.

FROM VIRGINIA: Travel on US 168 East to Barco. Turn right at traffic light onto US 158 West. Travel 2 miles. Go past Central Elementary School on the right. Take next right on Aviation Parkway. Turn left on Community Way. Center is only building on site.

FROM DARE COUNTY: Travel on US 158 West to Barco. Turn left at the traffic light onto US 158 West. Travel 2 miles. Go past Central Elementary School on the right. Take next right on Aviation Parkway. Turn left on Community Way. Center is only building on site.

Registration Questions:

Lisa Gordon, Dept. of FBNS
919-515-2956 or lisa_gordon@ncsu.edu

Technical Questions:

Fletcher Arritt, Ph.D., Dept. of FBNS
919-513-0176, fletcher_arritt@ncsu.edu

REGISTRATION FORM

Acidified Foods Processing and Packaging
Better Process Control School
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Cost: \$250 per person
Please make checks payable to NC State University

REGISTRATION DEADLINE IS FEBRUARY 12, 2010

BOTH THIS REGISTRATION FORM AND PAYMENT
MUST BE MAILED TO:

Lisa Gordon
NCSU Department of Food, Bioprocessing and Nutrition Sciences
Campus Box 7624
Raleigh NC 27695-7624
Fax 919-515-7124

Please use a separate form for each participant.

Name _____

Company _____

Address _____

City _____

State _____ Zip Code _____

Phone(s) _____

Fax _____

Email _____