

Agenda

Citrus Food Safety Workshop August 6, 2019 Visalia Convention Center 9:00 a.m. – 1:00 p.m.

- I. Welcome and Introductory Remarks
Jim Cranney, CCQC 9:00 am
- II. Overview of Food Safety Modernization Act (FSMA)
Jennifer McEntire, United Fresh 9:15 am
 - Basics of Preventative Controls Rule
 - Basics of Produce Safety Rule
 - Which rule applies to your packinghouse
- III. FDA Regulations
Jennifer McEntire, United Fresh 9:50 am
 - Preventative Controls Rule
 - Produce Safety Rule
 - Do's and Don'ts of FDA Inspections

BREAK 10:30 am
- IV. Good Manufacturing Practices
Steven Pao, Cal State University, Fresno 10:45 am
 - What are GMP's
 - Developing food safety policies
- V. Packinghouse Sanitation
Trevor Suslow, UC Davis 11:15 am
 - Understanding risks
 - Effective sanitation practices
 - Clean break strategies
 - Verification/Recommendations for environmental monitoring
 - How to build an environmental monitoring program
 - How to respond to a swab-a-thon request from regulators
- VI. What You Should Know about Dump Tanks and Flooders
Linda Harris, UC Davis 12:00 pm
- VII. Closing Remarks
Jim Cranney, CCQC 12:45 pm