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