

Basic HACCP Workshop

Produce, Juices, Concentrates,
and other Processed Products

January 4-6,
2006
Wenatchee

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution, and consumption of finished product. HACCP is not a zero risk system, but is designed to minimize the risk of food safety.

Who Should Attend:

- Produce packers and processors
- Food processors, especially processors of fruit and vegetable juices, purees, and concentrates
- Suppliers and consultants to the above industries
- Regulators

Subjects to be Addressed:

- Basic HACCP training for producers, packers, and processors of fresh and processed food products
- Juice HACCP regulations (apply to juices, puree, and concentrates sold as such or used as an ingredient in a beverage) require that processors apply HACCP principles and have a written HACCP plan if they make juices, purees, or concentrates for subsequent beverage use

Course Location:

Red Lion Hotel Wenatchee
1225 N Wenatchee Avenue
Wenatchee, WA 98801
509-663-0711

Lodging Suggestions:

Red Lion Hotel
1225 N Wenatchee Ave.
Wenatchee, WA 98801
509-663-0711

Holiday Inn Express
1921 N Wenatchee Ave.
Wenatchee, WA 98801
509-663-6355

 **FEE: \$495**

Register online
<http://FoodProcessing.wsu.edu>

SQF...A Commitment to Safe, Quality Food

February 14-
16, 2006
Wenatchee

SQF means Safe Quality Food. SQF programs are fully integrated food safety and quality management protocols designed specifically for the food industry with application to all links in the food supply chain. SQF programs are administered by the SQF Institute, a division of the Food Marketing Institute (FMI).

SQF certification provides an independent and external validation that a product, process, or service complies with international, regulatory, and/or other specified standards. It enables a food supplier to give assurances that food has been produced, prepared, and handled according to the highest possible standards.

The SQF Codes are based on universally accepted CODEX Alimentarius HACCP Guidelines and offer food sectors a way to manage food safety and quality simultaneously. The SQF 1000 Code is designed specifically for primary producers, while the SQF 2000 Code has wide appeal across the food manufacturing and distribution sectors

SQF Systems Training is offered by Washington Manufacturing Services in cooperation with WSU Extension. A recognized three day HACCP training is a prerequisite for the SQF Systems and is offered by WSU Extension.

Course Location:

Wenatchee Tree Fruit Research Extension Center
1100 N Western Avenue
Wenatchee, WA 98801
509-663-8181

Lodging Suggestions:

Red Lion Hotel
1225 N Wenatchee Ave.
Wenatchee, WA 98801
509-663-0711

Holiday Inn Express
1921 N Wenatchee Ave.
Wenatchee, WA 98801
509-663-6355

 **FEE: \$695**

For additional information
on SQF certification, visit
www.sqfi.com

Plan now to attend these upcoming workshops

26th Annual Food Safety and Sanitation Workshop

October 24–25, 2006
Sheraton Portland Airport Hotel
Portland, Oregon

The Northwest Food Sanitation Workshop addresses basic sanitation as well as cutting edge issues related to food sanitation and food safety. Topics having broad interest are covered in the general sessions. More specific subjects are discussed in small breakout sessions.

People from the following organizations will benefit from this workshop:

- Food processors
- Service providers to the food industries
- Food retailers
- Suppliers of sanitation supplies
- Regulators of the food industries
- Consultants

Within the food processing and distributions industries, people from the following groups should attend:

- Operations/production
- Quality control/quality assurance
- Technical services
- Sanitation
- Safety engineering
- Employee training

Register online
<http://FoodProcessing.wsu.edu>

Persons with a disability requiring special accommodation may call Sara Cadwallader at (509) 335-2811. If accommodation is not requested in advance, we cannot guarantee availability of accommodation on-site.

Better Process Control School

Feb. 28–March 3, 2006, Burien, WA
4-day Complete Course

Successful completion of this course satisfies the regulatory training/education requirements of the FDA, USDA, and Washington State Department of Agriculture, among other regulatory agencies.

Better Process Control School (BPCS) provides practical applications of principles set forth in the regulations.

Additional Training Opportunities

For more information on food processing training opportunities, visit
<http://FoodProcessing.wsu.edu>

Instructor

Richard Dougherty, Ph.D.
Food Processing Specialist
Washington State University
Pullman, WA 99164-6376
dougherty@wsu.edu

Questions regarding **course content**, who should attend, schedules, etc. should be directed to Dick Dougherty at (509) 335-0972, (509) 335-3843, or dougherty@wsu.edu

Questions regarding **registration**, payment, etc. should be directed to Sara Cadwallader at (509) 335-2811 or emmps@wsu.edu



Extension Meeting Management and Program Support
305 Hulbert Hall
PO Box 646230
Pullman WA 99164-6230

WSU Food Processing Workshops

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