

Basic HACCP Workshop Produce, Juices, Concentrates, and other Processed Products

August
2-4, 2005
Pasco

November
1-3, 2005
Burien

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:

Pasco

AmeriSuites
Pasco TRAC
4525 Convention Place
Pasco, WA 99301
509-543-7000

Burien

Washington State Criminal
Justice Training Center
19010 1st Avenue
Burien, WA 98148
206-835-7300

Lodging Suggestions: (ask about special rates for this event)

Pasco

AmeriSuites
Pasco TRAC
4525 Convention Place
Pasco, WA 99301
509-543-7000

Burien

Hawthorne Suites
6329 S. 212 St
Kent, WA 98032
253-395-3800

Red Lion
2525 N. 20th Ave.
Pasco, WA 99301
509-547-0701

Sleep Inn-SeaTac Airport
20406 International Blvd.
SeaTac, WA 98198
206-878-3600

○ FEE: \$495

Internal Auditing for the Food Industries

July
12, 2005
Wenatchee

July
28, 2005
Yakima

Who Should Attend:

- Personnel who conduct internal audits of food safety and food quality programs
- Consultants
- Regulators

The course will satisfy the internal auditing training requirements of SQF 1000 and SQF 2000 systems.

Subjects to be Addressed:

- Principles of auditing
- Preparing for audits
- Conducting audits
- Audit reporting and follow-up

Course Location:

Wenatchee

WSU Tree Fruit Research &
Extension Center
1104 North Western Ave.
Wenatchee, WA 98801
509-663-8181

Yakima

Red Lion Gateway
9 North 9th Street
Yakima, WA 98901
509-452-6511

Lodging Suggestions: (ask about special rates for this event)

Wenatchee

Best Western Chieftan Inn
1017 N. Wenatchee Ave.
Wenatchee, WA 98801
509-665-8585

Yakima

Red Lion Gateway
9 North 9th Street
Yakima, WA 98901
509-452-6511

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

Holiday Inn Express
1001 East A Street
Yakima, WA 98901
509-249-1000

○ FEE: \$225

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

SQF...A Commitment to Safe, Quality Food

August
10-12, 2005
Wenatchee

November
14-16, 2005
Seattle

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.

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

Course Location:

Wenatchee

WSU Tree Fruit Research &
Extension Center
1104 North Western Ave.
Wenatchee, WA 98801
509-663-8181

Seattle

Holiday Inn Express
19621 International Blvd.
Seattle, WA 98188
206-824-3200

Lodging Suggestions: (ask about special rates for this event)

Wenatchee

Best Western Chieftan Inn
1017 N. Wenatchee Ave.
Wenatchee, WA 98801
509-665-8585

Seattle

Holiday Inn Express
19621 International Blvd.
Seattle, WA 98188
206-824-3200

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

Best Western Airport Executel
20717 International Blvd.
Seattle, WA 98198
206-878-3300

○ FEE: \$695

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

Plan now to attend these upcoming workshops

25th Annual Food Safety and Sanitation Workshop

October 25–26, 2005

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 *Ann Brelsford* at (509) 335-2811. If accommodation is not requested in advance, we cannot guarantee availability of accommodation on-site.

Better Process Control School

August 23–24, 2005, Puyallup, WA
2-day Acidified Foods

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.

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 *Ann Brelsford* at (509) 335-2811 or emmps@wsu.edu

WASHINGTON STATE UNIVERSITY
EXTENSION

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

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WSU Food Processing Workshops

Internal Auditing for the Food Industries

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July 28, 2005, Yakima

Basic HACCP Workshop

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November 1–3, 2005, Burien

SQF

August 10–12, 2005,
Wenatchee
November 14–16, 2005,
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Register *online only* at
<http://FoodProcessing.wsu.edu>

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EXTENSION

World Class. Face to Face.

WSU Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension office.