



Cleaning and Sanitation in Food Plants: Issues and Answers



April 15, 2014 8:00am-4:30pm Stevens Point, WI Holiday Inn Hotel & Convention Center

Food Safety remains the most important issue facing the food industry today. The recently passed federal Food Safety Modernization Act (FSMA) makes sweeping changes to reporting requirements and gives more inspection authority to regulators. Now more than ever, food processors must demonstrate that procedures are in place to ensure that food safety is the top priority. The proactive and preventive approach to controlling contamination through cleaning and sanitation is increasingly being recognized as a key factor in food safety management. Understanding the role of proper equipment design and bacterial controls plays a crucial role in the industry's ability to implement effective cleaning and sanitation program. This seminar is designed to discuss principles of cleaning and sanitation and the role of sanitary and hygienic design in assuring food safety and quality.

Scheduled Topics and Speakers:

Cleaning and Sanitation: Principles and Practices - **Purnendu C. Vasavada**, PCV Associates, LLC

Biofilm - **Ken Davenport**, 3M Company

Dry Food Plant Cleaning and Sanitation - **David Blomquist**, Ecolab, Inc.

Special Sanitation Situations: A Case Study - **Brad Tennis**, ProActive Solutions USA LLC

Sanitation as Preventive Controls/ Environmental Monitoring - **Virginia Deibel**, Covance

State Inspection Programs: Concerns and Findings -

Heidi Kassenborg, Minnesota Department of Agriculture

Arthur Ness, Wisconsin Department of Agriculture, Trade and Consumer Protection

Listeria Control - **Maia Jack**, American Frozen Food Institute

Food Allergen Management and Control - **Elizabeth Grasso**, Food and Drug Administration



Additional Information

Who should attend

- ♦ Plant quality assurance, food safety managers and sanitation supervisors
- ♦ Engineers and Processors involved in specifying, purchasing, installing, new equipment
- ♦ Food safety professionals involved in the design, implementation and validation of food safety systems
- ♦ Designers, manufacturers, fabricators and Technical sales people interested in food plant equipment design and cleanability.
- ♦ Academia, extension, consultants and regulatory professionals interested in cleaning, sanitation and food safety and quality management.

Date, Time & Location

April 15, 2014
8:00 am - 4:30 pm
Holiday Inn Hotel & Convention Center
1001 Amber Ave, Stevens Point, WI 54482
715-344-0200

Fees*

Includes Continental Breakfast, Lunch, all materials, and certification.

\$150.00 MWFPFA Member

\$200.00 Non-Member

*The cost of lodging is not included in the fee.

Lodging

The MWFPFA has reserved a block of rooms at the Holiday Inn Hotel for \$94.99 per night. Please ask for the **Midwest Food Group Rate**, or Code **MID** when reserving your room. Phone: 888-465-4329. Block price cutoff date is **March 15, 2014***.

*Rates rise significantly after this date!

Contact us

For more information contact Robin Fanshaw at our office:
4600 American Pkwy, Suite 210, Madison WI 53718
robin.fanshaw@mwfpfa.org, 608-255-9946

Cancellation/Substitution Policy

For a full refund cancellations must be received in writing at least 10 days prior to the conference. Registrants who fail to notify MWFPFA of cancellation in advance forfeit all fees paid. A \$75 administration fee will be charged for cancellations received less than 10 days prior to program. Substitutions are welcome.

Registration Form

**Online registration available at www.mwfpfa.org. Please type, print or attach your business card.
FAX to (608) 255-9838 -or- MAIL to MWFPFA, 4600 American Pkwy, Suite 210, Madison, WI 53718**

Name _____ Title _____
Company _____
Street Address _____ Zip _____
PO Box _____ Zip _____
City _____ State _____
Telephone _____ Fax _____
Email Address _____

Payment Type:

☐ Check (Payable to MWFPFA, Fed. ID # 30-0711980)

☐ Purchase Order Number _____

☐ Credit Card: ☐ MC ☐ VISA ☐ AMX

Cardholder's Name(print) _____ Signature _____

Card Number _____ Expiration Date: Month _____ Year _____ Code _____

Registration Fee:

☐ \$150.00 MWFPFA Member x # _____ = \$ _____

☐ \$200.00 Non-Member x # _____ = \$ _____

Includes Continental Breakfast, Lunch, all course materials and certification.

use next page for group registrations

Additional Attendee Registrations: _____ (Company name)

(please add to previous page total)

2	Name _____	Title _____
	Company _____	
	Street Address _____	Zip _____
	PO Box _____	Zip _____
	City _____	State _____
	Telephone _____	Fax _____
	Email Address _____	

3	Name _____	Title _____
	Company _____	
	Street Address _____	Zip _____
	PO Box _____	Zip _____
	City _____	State _____
	Telephone _____	Fax _____
	Email Address _____	

4	Name _____	Title _____
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5	Name _____	Title _____
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	Street Address _____	Zip _____
	PO Box _____	Zip _____
	City _____	State _____
	Telephone _____	Fax _____
	Email Address _____	

6	Name _____	Title _____
	Company _____	
	Street Address _____	Zip _____
	PO Box _____	Zip _____
	City _____	State _____
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