



Acidified Foods Manufacturing School (Better Process Control School)



April 11 & 12, 2017

Auburn University Better Process Control School (BPCS) offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors thermal processing systems, acidification and container closure evaluation programs for acidified canned foods.

Companies which manufacture low acid and acidified foods must operate with a certified supervisor on the premises when processing as specified in 21 CFR Part 108.25(f) and 108.35(g)

FDA's regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979. These regulations are designed to prevent public health problems in low-acid and acidified low-acid canned foods. The BPCS provide the practical application of the principles set forth by these regulations.

Manual, Certificates & Reporting

Cost of the instruction Manual, *Acidified Foods Manufacturing School, Operator Supervisor Certification Training*, is included in the registration fee. Within 30 days following successful completion of the course, the participant will receive a certificate. In addition, their name, company affiliation, and a list of course sections certified will be reported to FDA along with verification to their employer if requested

Day 1

9:00 am Introduction to Acidified Foods
10:00 pH and Acidified Foods
12:00 pm LUNCH
1:30 Microbiology of Acidified Foods
3:15 GMPs and Sanitation
5:00 End for Day 1

Location

559 Devall Drive
Room 109
Auburn, AL 36849

Day 2

9:00 am Thermal Processing
10:30 Containers & Closures
11:00 Records & Record Keeping
12:00 pm LUNCH
1:30 Recalls
2:00 Schedule Process & Filing
5:00 End Day 2

Registration & General Info.

Registration fee is \$350.00 and includes instruction material, supplies, lunch for 2 days, and certificates earned. Lodging, breakfast, and evening meals are not included.



Enrollment

Pre-registration is mandatory.

To enroll, complete the enclosed registration form and return it with a check or money order payable to Auburn University. The University reserves the right to limit enrollment; However, no school will be offered to fewer than 20 participants

Lodging:

Holiday Inn Express Hotel & Suites
2013 South College St,
(877) 410-6681

University Convention Ctr
1577 S College St,
(334) 821-7001

Econo Lodge
2145 South College St.
(334) 826-8900

Microtel Inn
2174 S College St,
(334) 826-1444

Quality Inn
2283 South College Street,
(334) 821-6699

Sleep Inn & Suites
135 Spirit Drive,
(334) 501-7171

Coordinator:

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