



Better Process Control School

For Managers & Supervisors of Food Processing Operations

August 9-12, 2016

Pagoda Catering C'est Si Bon Building
Kanunu Street, Honolulu, HI 96814

Principal Instructor:

Dr. Aurora A. Saulo
University of Hawai'i at Mānoa

sponsored by the:

College of Tropical Agriculture & Human Resources (CTAHR)
University of Hawai'i at Mānoa Cooperative Extension Service
Food Technology Program

in cooperation with the:

GMA Science & Education Foundation
U.S. Food and Drug Administration



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The Cooperative Extension Service of the University of Hawai'i at Mānoa is sponsoring a Better Process Control School. The University of Hawai'i at Mānoa is approved by the Commissioner of the United States Food and Drug Administration (US FDA) to present these required courses of instruction.

Who Are Required to Attend

The Federal FDA's Good Manufacturing Practices Regulation entitled, "Thermally Processed Low-Acid Food Packaged in Hermetically Sealed Containers," was published in the Federal Register on January 24, 1973 (21 CFR Part 113). Included in the regulation are these requirements:

"All operators of retorts, processing systems, and aseptic processing and packaging systems, and container closure inspectors shall be under the operating supervision of a person who has attended a school approved by the Commissioner for giving instruction in retort operations, processing systems operations, aseptic processing and packaging systems operations, and container closure inspections, and has been identified by that school as having satisfactorily completed the prescribed course of instruction."

The course also includes instruction on **acidified foods**. It will qualify **commercial operators** of plants producing acidified foods (fresh packed pickles, acidified peppers, pickled eggs, salsa, etc.) to meet the requirements of the umbrella GMP and the specific GMP for acidified foods (21 CFR, Part 114). Included as acidified foods are foods packed under "California's pH Control" regulation and includes such products as artichoke hearts, zucchini in tomato sauce, canned peppers, and other such canned foods.

On December 19, 1986, the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) promulgated comprehensive regulations for canning meat (9 CFR, Part 318.300) and poultry (9 CFR, Part 381.300) food products, following the general pattern of the FDA regulations. The FSIS regulations also contain provisions for employee training. A successful completion of the *Better Process Control School* is deemed by FSIS to meet the requirements for this training.

Who Else May Attend

The U.S. regulations promulgated for thermally processed low-acid and acidified foods are some of the strictest in the world. The safety of such food products depends on understanding the importance of meeting these regulations. Application of the principles and practices covered in these regulations in the manufacture of other food products, such as **acid foods** (e.g., fruit juices, jams, jellies), **refrigerated low-acid** and **acidified products** (e.g., chili pepper water, lau lau, pasta, sauces, salsa), and those that are **naturally fermented** (e.g., poi, some milk products) only serves to increase the safety of these foods. Therefore, the *Better Process Control School* is not only for *canners*. The School is open and recommended to processing personnel from **high-acid** food plants, **refrigerated food** processing systems, **meat and poultry** operations, inspectors from the **regulatory agencies** of the food processing industry, food industry personnel in **management, marketing, sales**, and especially those who are in the **export/ import** business. These persons are urged to attend the *Better Process Control School* to know how to reduce risks in their specific food operations. A science or technical degree is helpful but is NOT a prerequisite for successful certification.

Definition of Operating Supervisor

By definition, an “*operating supervisor*” is a person who is in the plant at the time the low-acid canned product is packed and processed. The operating supervisor is responsible for the use of adequate time and temperature processes for rendering the product commercially sterile and for proper record keeping and control programs which will detect deviations from safe operating procedures. The operating supervisor for evaluation of container closures must ensure that assigned inspectors are making visual and tear-down evaluations of double seams at proper intervals and that all observations and measurements are properly recorded.

The operating supervisor for thermal processing and container closure evaluation may be the same person. However, each operation during each hour of plant operation must be under the supervision of a person who has been certified as having satisfactorily completed the approved course of instruction. In determining the number of person/s to be certified, company management must consider the number of operating shifts per day, vacations, sick leave replacements, and other situations such as promotions and transfer of certified supervisor personnel.

Definition of Commercial Processors

The Regulation covers all commercial processors of low-acid foods for human and animal consumption. A commercial processor is defined as “*any person engaged in commercial, custom, and so-called sportsman processing or institutional (church, school, penal or other organization) processing of food.*”

Definition of “Low-Acid Food”

A “low-acid food” is “any food other than alcoholic beverages, with a finished equilibrium pH value greater than 4.6 and a water activity greater than 0.85, and also includes any normally low-acid fruits, vegetables or vegetable products, which for the purpose of thermal processing the pH value is reduced by acidification.”

Certificates

The University of Hawai‘i at Mānoa will award certificates to those who attend all the sessions and satisfactorily complete the course of instruction. The certificates will list the subjects taken and passed, and will be sent to the designated mailing addresses approximately 4-6 weeks after the course of instruction.

Registration for the BPC School

Enrollment will be accepted on a first-received basis. The registration fee is \$700 per person for the 4-day course if received by **Friday, July 29, 2016**. After this date, registration is \$750 per person. The fee includes the cost of instruction, use of facilities, all course materials, a textbook that becomes the property of the registrant, and continental breakfast, lunch, and afternoon snacks for each day of the course. Lodging and dinners are not included.

Reading Proficiency

English will be the medium of instruction. No translation assistance will be available.

Course of Instruction and Examinations

This *FDA-approved* School will consist of lectures, discussions, demonstrations, and examinations. There will be a break after each exam.

Tuesday, August 9, 2016 (7:15 am–5:00 pm)

- A. Microbiology of Thermally Processed Foods
- B. Principles of Acidified Foods
- C. Aseptic Processing and Packaging Systems
- D. Principles of Thermal Processing

Wednesday, August 10, 2016 (7:15 am–5:00 pm)

- E. Principles of Food Plant Sanitation
- F. Food Container Handling
- G. Records and Recordkeeping
- H. Equipment, Instrumentation & Operation for Thermal Processing Systems

Thursday, August 11, 2016 (7:15 am–5:00 pm)

- I. Still Steam Retorts
- J. Still Retorts Processing with Overpressure
- K. Continuous Rotary Retorts
- L. Batch Agitating Retorts

Friday, August 12, 2016 (7:15 am–5:00 pm)

- M. Hydrostatic Retorts
- N. Closures for Double Seamed Metal and Plastic Containers
- O. Closures for Glass Containers
- P. Flexible and Semirigid Containers

A participant desiring certification as a supervisor of a thermal processing system or systems must attend the lectures and satisfactorily pass the examinations in subjects A, D, E, F, G, H, and I plus any other system(s) for which the participant needs certification on under subjects J, K, L, M, C, or B.

A participant desiring certification as a supervisor of container closure operations must attend the lectures and satisfactorily pass the examinations in subjects A, D, E, F, G, and H, plus N, O, and/or P, or B depending on the type of closure to be inspected.

A participant desiring certification as a supervisor of acidified food processing systems must attend the lectures and satisfactorily pass the examinations in subjects A, B, D, E, F, G, and H.

Program Venue

The BPCS will be conducted at the Pagoda Catering 2nd floor C'est Si Bon Ballroom (1525 Rycroft Street, Honolulu, HI 96814). Enter from Kanunu Street between Keeaumoku and Kaheka Streets. Parking is from the 4th floor of the parking structure on Kanunu street beside Ross Store. The structure has a short vertical clearance of 6'. Please do not jaywalk.

Daytime temperatures average in the mid 80s Fahrenheit with lows in the 70s. Summer wear (e.g., shorts and T-shirts) are acceptable in most public areas. It is recommended to bring a **sweater** or a **light jacket** in the conference rooms.

For disability accommodations, please contact me.

Housing

All registrants will be responsible for their own housing arrangements.

Personal Supplies (cell phone, bags, etc.)

Only the official text, a black pen, and a pencil will be allowed in the lecture room. All personal materials will be surrendered to the Course Assistant before entering the lecture room. All surrendered materials will be returned only after completing the last activity of the day. Failure to comply with these measures will automatically disallow the registrant from continuing with the course. No fee refunds will be issued. Please prepare accordingly.

Cancellation Policy

Deadline for cancellation is **Tuesday, August 2, 2016**. All cancellations will be in writing and will entail a handling fee of \$50 per registration. Cancellations received after the deadline are subject to the entire tuition charge. Substitutions may be made up to one week before the workshop.

Please email questions regarding program content or certificate requirements to aurora@hawaii.edu.

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Cancellation/Substitution Policy

Deadline for cancellation is Tuesday, August 2, 2016 at 12noon Hawaii. All cancellations should be in writing and will entail a handling fee of \$50 per registration. Cancellations received after the deadline are subject to the entire tuition charge. Substitutions may be made up to one week before the workshop.

The University of Hawai'i may cancel this workshop fourteen (14) days prior to the first day of the course if there is insufficient enrollment.

Questions regarding program content, certification requirements, and others should be directed to me..

Dr. Aurora A. Saulo

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Paying by credit card Paying by check to arrive by _____

TO REGISTER

Participant Full Name for the certificate

Email address of participant (**not payer**)

Phone number of participant

Company Name

Company Address

Meal restriction (please check)

o Food Allergy (please specify) _____

o Vegetarian preferred _____

US \$700/person if received by July 29, 2016; US \$750/person if received after July 29, 2016

The University of Hawai'i at Mānoa is an equal opportunity/affirmative action institution and is committed to a policy of nondiscrimination on the basis of race, sex, age religion, color, national origin, ancestry, disability, marital status, arrest and court record, sexual orientation, and veteran status. This policy covers admission and access to, and participation, treatment and employment in the University's programs, activities, and services. Sexual harassment is prohibited under this policy.

UHM recognizes its obligation to provide program accessibility for persons with disabilities. Contact the KOKUA(disabled student services) Program to obtain information as to the existence and location of services, activities, and facilities that are accessible to and usable by persons with disabilities: 956-7511(V/T).