



Better Process Control School

for Managers & Supervisors of Food Processing Operations

Dates: August 21-24, 2018

Times: 7:15 am - 5 pm

Venue: Presentation Room, Suite 173, Mānoa Innovation Center
2800 Woodlawn Drive, Honolulu, HI 96822 (see map on last page)

Instructor: Dr. Aurora A. Saulo

Sponsored by the:

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

in cooperation with the:


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

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 products, 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.”

Agenda: Continental breakfast from 7:15 am

Day 1 (7:15 am-5pm)

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

Day 2 (7:30 am-5:00pm)

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

Day 3 (7:30 am-5:00pm)

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

Day 4 (7:30 am-5:00pm)

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

Certification

A participant desiring certification as a supervisor of a thermal processing system or systems must attend the lectures and satisfactorily pass the examinations in Chapters 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.

A certificate of completion will be issued to the participant by the University of Hawaii approximately 4-6 weeks after the course and upon successful fulfillment of all course requirements.

Reading Proficiency

English will be the medium of instruction. No translation assistance will be available. You may bring your own translator if the activity will not distract the other participants.



Program Faculty

The Principal Instructor is Dr. Aurora A. Saulo, who is approved by the U.S. FDA to conduct the BPCS. Dr. Saulo may have Lecturers with the appropriate education, background, and experience to teach some topics of the BPCS.

Course Venue

The *Better Process Control School for Managers & Supervisors of Food Processing Operations* will be conducted in the Presentation Room (Suite 173) of the Mānoa Innovation Center, 2800 Woodlawn Drive, Honolulu, HI 96822 (see map on the last page). Please use the green-striped parking stalls by the building or use street parking. For disability accommodations, please contact me.

Daytime temperatures average in the low to mid 30s Celsius. Casual summer wear is acceptable in most public areas but it is recommended to **bring a sweater or a jacket** in the conference rooms.

Personal Belongings (cell phone, bags, etc.)

You may take your personal belongings with you to the lecture room but only the official text, a black pen, highlighters, and a pencil are allowed on your desk. No journals, notebooks, or loose pieces of paper are allowed on the desk. Your cell phone will be surrendered to the course assistant before each lecture and may not be used at anytime when there is a lecture or an exam, even when used outside the room. 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.

Registration

Please complete the attached registration form and email it to fstsa@hawaii.edu. You may also register online at FoodSafetyHawaii.org/Events. Enrollment will be accepted on a **first-paid** basis and will be limited in number due to group exercises. Registration fee is USD800 per person for the four-day workshop when payments are received by 12 noon on **July 24, 2018** and includes shipping of one manual. Each additional manual will cost USD 5 when shipped within the USA and USD10 outside the USA. *All manuals are non-refundable and non-returnable.*

- If paying by credit card, please indicate on the registration form and my student assistant will call you to complete the registration process.
- If paying by check, please make it payable to RCUH Project 0001139 and mail it to Food Technology Extension Program, 3190 Maile Way, St John 102, Honolulu, HI 96822. We must receive your checks by 12 noon on July 24, 2018.
- No walk-ins and no payments at the door will be accepted. No observers will be allowed.
- For either mode of payment, we will confirm your registration after receipt of payment.

After July 24, 2018, the registration fee will be USD 850 per person and only credit card payments will be accepted. The registration fee includes the cost of instruction, use of facilities, all workshop materials, and continental breakfast, lunch, and afternoon snacks for each day of the workshop. Lodging is not included. If we do not receive your registration fee by the deadline, please call first (808-956-8588) to determine if space is available. There is also the possibility that you may not receive the manual on time for the course.

Your BPCS manual will be shipped to you when your registration fee is paid or your check has cleared. This course has a hectic pace and it is your responsibility to allow ample shipping time for the manual to reach you so that you can study before hand.



Cancellation/Substitution Policy

Deadline for cancellation is **July 27, 2018** at 12noon Hawaii. All cancellations must be in writing and will entail a handling fee of USD 50 per registration. Cancellations received after this 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, disability accommodations, and others should be directed to me.

Dr. Aurora A. Saulo

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REGISTRATION FORM

Complete and email to FSTSA@hawaii.edu or register online at www.FoodSafetyHawaii.org.
No walk-ins and on-day/on-site payments. *Manuals are non-refundable and non-returnable.*

Full Name of Participant (to appear on the Certificate)

Email address of Participant (not sponsor/payer)

Phone number (office/mobile) of Participant (not sponsor/payer)

Company Name

Company Mailing Address

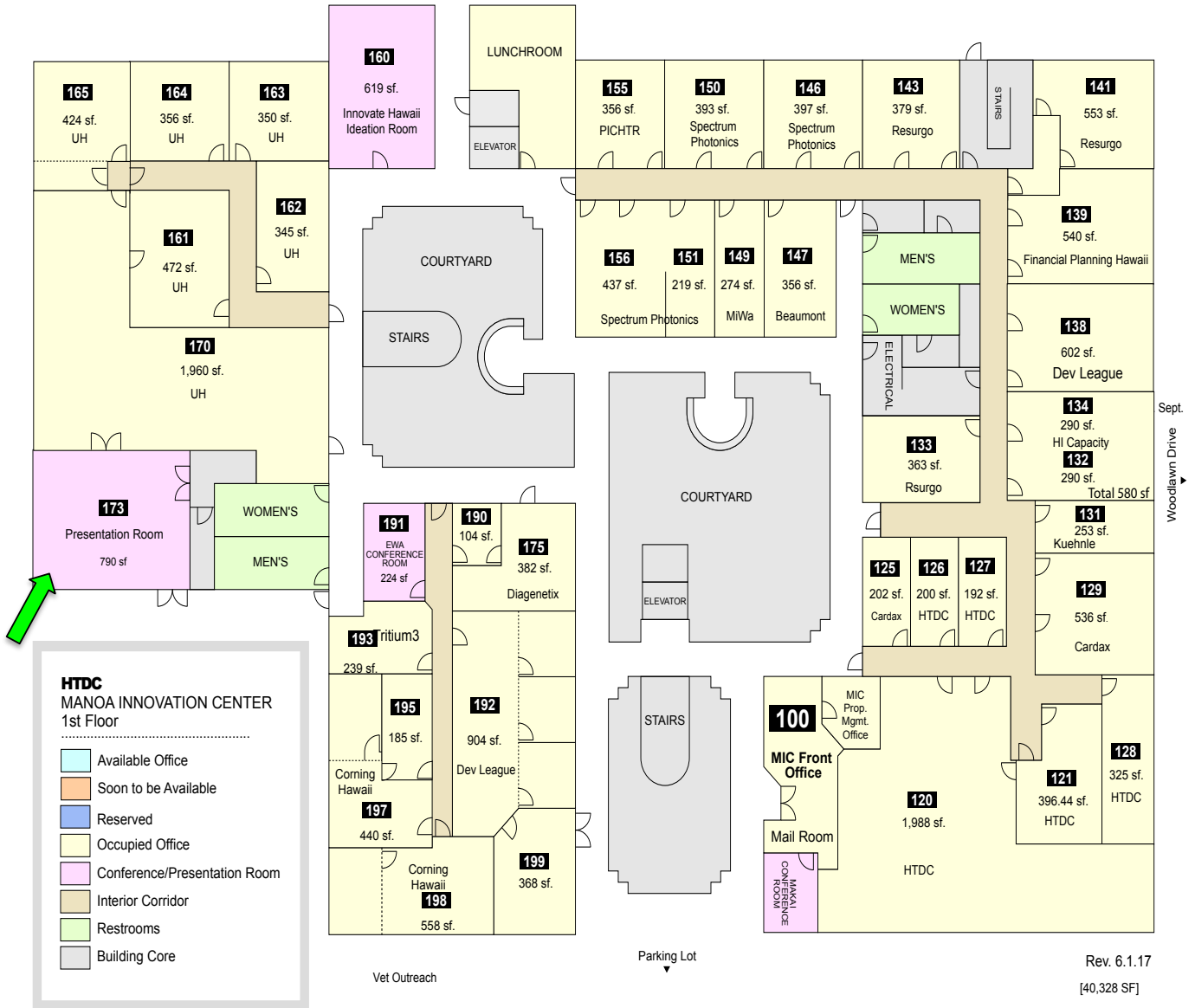
Food Allergy (please specify) _____

Vegetarian Menu Preferred

USD 800/person if received by July 24, 2018; USD 850/person if received after July 24, 2018

The University of Hawai'i at Ma'noa 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).

Presentation Room Suite 173 of the Manoa Innovation Center, 2800 Woodlawn Drive, Honolulu, HI 96822



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