

# Cleaning and Sanitation in Food Plants



April 26, 2017 8:00am-4:30pm Wisconsin Dells, WI Kalahari Resort & Convention Center

Food safety remains the most important issue facing the food industry today. 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:

**Purnendu C. Vasavada, PCV & Associates** - Cleaning and Sanitation: Fundamentals & FSMA

**Charles Deibel, Deibel Labs** - Basic Microbiology - Indicators and Pathogens: Control of Salmonella and Listeria in the Food Plant Environment

**Brian Wood, Hydrite Chemical** - Principles and Application of Cleaning and Sanitation

**Rick Stokes, Ecolab** - Hygienic Design of Facility and Equipment: Criteria, Requirements & Best Practices During Maintenance Operations

**Michael Hahn, Hygiena** - Rapid Hygiene Monitoring: ATP and non-ATP Based Methods for Rapid Pathogen and Allergen Testing

**Brad Tennis, Pro Active Solutions** - Cooler/Cooker Cleaning

**Sara Lopez, Chemstation** - GHS and SDS/Right to Understand Law

**Rob Lowe, PSSI** - Employee Safety & Chemistry

**Steve Brennecke, Anderson Chemical** - Creating a Food Safety Culture

**Jean Finger, WI DATCP** - Cleaning and Sanitizing Requirements & Alternative Cleaning and Sanitizing Schedule Authorizations

**Cleaning and Sanitation** - Practical Issues and Best Practice Discussion Panel



# Cleaning & Sanitation in Food Plants: Issues & Answers

April 26, 2017

Kalahari Resort & Convention Center

Wisconsin Dells, WI

## Who should attend

- ◆ Plant quality assurance, food safety managers and sanitation supervisors
- ◆ Engineers and processors involved in specifying, purchasing, and 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 26, 2017**

8:00 am - 4:30 pm

**Kalahari Resort & Convention Center**

1305 Kalahari Dr., Wisconsin Dells, WI 53965

608-254-5466

## Fees\*

Includes continental breakfast, lunch, all materials, and certification.

**\$125.00 MWFPA Member**

**\$175.00 Non-Member**

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

## Lodging

The MWFPA has reserved a block of rooms at the Kalahari. Please ask for the **MWFPA Group Rate** when reserving your room. Phone: 608-254-5466

## Contact us

For more information contact Brian Deschane at our office: 4600 American Pkwy, Suite 210, Madison WI 53718  
brian.deschane@mwfpa.org, 608-255-9946

## Cancellation/Substitution Policy

For a full refund cancellations must be received in writing at least 15 days prior to the conference. Registrants who fail to notify MWFPA of cancellation in advance forfeit all fees paid. A \$75 administration fee will be charged for cancellations received less than 15 days prior to program. Substitutions are welcome.

# Registration Form

Please type, print or attach your business card.

**FAX to (608) 255-9838 -or- MAIL to MWFPA, 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 MWFPA, 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:

\$125.00 MWFPA Member x # \_\_\_\_\_ = \$ \_\_\_\_\_

\$175.00 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 \_\_\_\_\_  
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Street Address \_\_\_\_\_ Zip \_\_\_\_\_  
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**3** Name \_\_\_\_\_ Title \_\_\_\_\_  
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