

REGISTRATION



1. **By FAX:** Please complete the enrollment form and FAX it to 202/639-5902 (secure fax). Be sure to include credit card information.



2. **By Mail:** Simply complete the enrollment form, include payment (or credit card information), and send it to GMA/FPA Workshops, 1350 I Street, N.W., Suite 300, Washington, DC 20005.

Please print or type; copy this form for additional registrants.

Please enroll me in *"Prerequisite Programs and Sanitary Design"* (Oct. 15–17, 2007).

Workshop Fee:

- | | |
|---|-------|
| <input type="checkbox"/> Individual registrant | \$695 |
| <input type="checkbox"/> Multiple registrants per company | \$645 |
| <input type="checkbox"/> Govt./University | \$645 |

Name: _____
(First) (MI) (Last)

Title: _____

Company: _____

Address: _____

City: _____ State: _____ ZIP: _____

Phone: _____ FAX: _____

E-mail: _____

PAYMENT MUST ACCOMPANY REGISTRATION.

- Enclosed is my check for \$ _____ made payable to **GMA/FPA Workshops**.
- Please charge \$ _____ to my credit card.
- AmEx MasterCard Visa

Credit Card Holder's Name: _____

Card #: _____

Exp. Date: _____ Verification Code*: _____
(*security code on back/signature side of card)

Signature: _____

Credit Card Billing Address (must include Zip Code):



Cornell University
Department of Food Science



The Association of Food, Beverage
and Consumer Products Companies



FOOD PRODUCTS
ASSOCIATION

1350 I Street, NW
Suite 300
Washington, DC 20005
202-639-5900

1600 South Jackson Street
Seattle, WA 98144
206-323-3540

www.gmabrands.com :: www.fpa-food.org

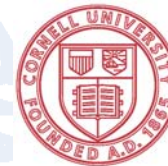
GMA/FPA and
Cornell University present:

***a workshop to formalize
your HACCP foundation:***

Prerequisite Programs and Sanitary Design

October 15–17, 2007

Cornell University's Statler Hotel
Ithaca, New York



Cornell University
Department of Food Science



The Association of Food, Beverage
and Consumer Products Companies



FOOD PRODUCTS
ASSOCIATION

Prerequisite Programs and Sanitary Design

October 15–17, 2007 • Ithaca, New York

A strong HACCP system requires a solid foundation; prerequisite programs provide this base.

The Grocery Manufacturers/Food Products Association and Cornell University present a workshop to formalize the foundation of your Hazard Analysis and Critical Control Point (HACCP) plan. This comprehensive workshop includes in-depth discussion of sanitary design. Spend 2.5 days learning from leading experts in the field of food safety and plant design (or redesign). **This workshop has been developed in response to the needs of firms working with dynamic HACCP and Quality Assurance programs.**

In-depth information will be provided on developing prerequisite programs, including regulatory considerations, documentation, verification, and prerequisites' role in HACCP, with an emphasis on concepts of sanitary design.

The course is targeted to food processing managers and supervisors responsible for production, quality assurance/control, sanitation, food safety, and HACCP programs. Regulatory agency officials and academicians will also benefit from participation in the program.

A hands-on curriculum combining lecture and

small working groups provides an excellent environment for learning how to apply sound prerequisite programs as the foundation of a HACCP plan. You will receive a certificate of attendance upon completion of the workshop; successful completion is equivalent to 2.1 Continuing Education Units (CEUs). Participants will receive a reference notebook, handouts and certificate.

AGENDA

MONDAY, OCTOBER 15 (8:30 a.m.–5 p.m.)

- ◆ **Welcome, Introductions, and Announcements**
- ◆ **Regulatory Considerations**
- ◆ **Prerequisite Programs and their Relationship to HACCP**
- ◆ **Sanitary Design—Facilities:**
 - Outside Grounds and Structures*
 - Roofs and Entrances*
 - Inside—Floors, Walls, Ceilings, HVAC, Drains*
 - Miscellaneous Structural Components*
 - Personnel Facilities—*
 - Restrooms, Break Rooms, Locker Rooms*
- ◆ **Working Group Activity #1:**
 - 22 Points of Sanitary Design*
- ◆ **Pest Control**
- ◆ **Environmental Monitoring**
- ◆ **Supplier Specifications**

TUESDAY, OCTOBER 16 (8:30 a.m.–5 p.m.)

- ◆ **Sanitary Design—**
 - Equipment Design and Placement:**
 - Food Contact Surfaces*
 - Welding*
 - Wall Mounted Fixtures*
 - Equipment Placement*
 - Sanitation Rooms*
 - ◆ **Cleaners and Sanitizers**
 - ◆ **Determining Sanitation Needs for a Given Process Area**

- ◆ **Working Group Activity #2:**
 - Determining Sanitation Needs for a Given Process Area*
- ◆ **Chemical Controls**
- ◆ **Allergen Management**
- ◆ **Storage and Distribution**
- ◆ **Other Product Controls:**
 - Labeling*
 - Crisis Management*
 - Complaint Investigation*
 - Rework and Return Products*

WEDNESDAY, OCTOBER 17 (8:30 a.m.–Noon)

- ◆ **Employee Hygiene and Traffic Patterns**
- ◆ **Verification and Validation of Prerequisite Programs**
- ◆ **Water Safety and Quality**
- ◆ **Education and Training**
- ◆ **Workshop Overview/Summary:**
 - What Questions on Prerequisite Programs Remain?*
 - Workshop Summary/Evaluation*

INSTRUCTORS

Robert Gravani, Ph.D., Cornell University
Donald Graham, Sanitary Design Consultant
Yuhuan Chen, Ph.D., Senior Scientist,
Food Safety Programs, GMA/FPA
Warren Stone, Senior Scientist,
Food Safety Programs, GMA/FPA

HOTEL INFORMATION

A room block has been reserved at the Statler Hotel (Cornell University Campus), Ithaca, New York; please refer to "Sanitary Design Workshop" to obtain the group rate. Please make your room reservations directly with the hotel:

The Statler Hotel, Ithaca, NY
1-800-541-2501, www.statlerhotel.cornell.edu

Cancellation and Refund Policy

Registration fees, minus a \$50 administrative fee, will be refunded if we receive notification of your cancellation 15 days prior to the start of the workshop. No refunds will be made after that date; however, substitutions may be made at any time. The course may be cancelled if we do not receive sufficient registrations 15 days prior to the start of the workshop. In the event that the course is cancelled, GMA/FPA will refund registration fees, but will not be held responsible for any airfare, hotel, or other related costs incurred by registrants.