

Location—Directions

**Purdue University
Food Science Building
Morgan Conference Room
745 Agriculture Mall Drive
West Lafayette, IN 47907**

Starting at Indianapolis International Airport

Head west on S High School Rd (.1 mile), Turn right to stay on S High School Rd (.2 mile), Merge onto Airport Expy/Rep. Ben Giaquinta Airport Expy via the ramp to I-465/I-70 (.3 mile), Take the exit onto I-465 N/I-74 W, Continue to follow I-465 N (9.1 miles), Take exit 20 on the left to merge onto I-65 N (49.3 miles). Exit, on SR 26 (exit 172), Turn left heading west for 5.1 miles. Turn left heading South onto South University for about 3 blocks. The Food Science Building is the third building on the left. Find a parking spot in the lot behind the building and go to the Morgan Conference room for a parking permit. .

Starting at Chicago's O'Hare International Airport

Begin on HWY 190 heading east to HWY 294. Turn right on HWY 294 heading south toward Indiana. Take HWY 294 to Interstate 90/94 to Interstate 65 heading south. Follow Interstate 65 to U.S. 231 (exit 193). Turn onto U.S. 231 South and proceed to U.S. 52. Take U.S. 52 East/231 South to the Northwestern Avenue (U.S. 231) exit. Take Northwestern Avenue to Stadium Avenue, and turn right (west) onto Stadium Avenue. Go to the Second Stoptlight (Russell Street) and turn Left (south). Follow Russell Street to State Street (first stoptlight), and turn left (east). Take the first right, which is South University Street. The Food Science Building is the third building on the left. Find a parking spot in the lot behind the building and go to the Morgan Conference Room for a parking permit.

Additional Purdue University Food Science Workshops

An Introduction to Starting a Specialty Food Business in Indiana

Dr. Kevin Keener
kkeener@purdue.edu

Aseptic Processing and Packaging Workshop

Steve Smith
smithrs@purdue.edu

Better Process Control School

Kiya Smith
kiya@purdue.edu

Retail Food Safety: Retail Food Manager's Certification Courses

Kiya Smith
kiya@purdue.edu

HACCP Roundtable

Angie Honeywell
ahoneywe@purdue.edu

Hygienic Design of Food Processing Equipment: A Workshop on Principles and Test Methods

Dr. Mark Morgan
mmorgan@purdue.edu

Wine and Grape Workshops

Christian Butzke
butzke@purdue.edu



Purdue University Food Science Department

An Introduction to Food Processing Plant Sanitation



October 15, 2009

8:00 a.m. - 5:00 p.m.

Purdue University

Food Science Building

West Lafayette, Indiana 47907

About the Workshop

The workshop is a one day introduction to United States Department of Agriculture Food Safety and Inspection Service sanitation requirements for meat, poultry, and egg product processors. It provides an overview of the Standard Sanitation Operating Procedures, selection of cleaners, sanitizers, employee training and sanitation program validation.

This course is recommended for plant managers, quality assurance, sanitation supervisors and other personnel involved in managing daily sanitation activities in meat and poultry processing plants. In this course, participants will learn about sanitation requirements, how to train sanitation crews, and how to validate sanitation programs.

Registration

The registration fee for the workshop is \$125 per registrant. This includes a three ring binder of information, lunch, and refreshments in the morning and afternoon. Please return the registration form as soon as possible. An additional *Development and Implementation of HACCP and Prerequisite Programs* workshop will be offered on October 12-14. Please see enclosed brochure for more information on the HACCP workshop.

Registration deadline for the workshops is September 21, 2009.



Cancellation Policy

Registration cancellation prior to September 18, 2009 will result in a 50% refund in registration fees. Cancellations after that date may substitute a person, but no refund will be provided. All cancellations must be received in writing or by fax (765) 494-7953. Indiana State Poultry Association will not be responsible for any expenses due to cancellation.

Lodging

A block of rooms are reserved at the Hilton Garden Inn Hotel, West Lafayette, for October 11, 12, 13, and 14. Room requests to the hotel should be received no later than September 20, 2009. For room reservations contact the Hilton Garden Inn at 765-743-2100. When placing your reservation be sure to mention that you are attending the HACCP Workshop to receive the special rate. On campus, you can stay at the Purdue University Union Club Hotel. There is a parking garage across from the Union Club Hotel.

Program Schedule

8:00 am — 5:00 pm

Registration
Introduction
Processing Plant Liability
Regulatory Perspective
SSOP's in Meat/Poultry
Break
Fundamentals of Cleaning
Lunch
Fundamentals of Sanitizing
Sanitation Crew Training
Break
Microbial Testing/Validate SSOP's
Question and Answer Session

Course Instructors

Dr. Kevin Keener
Purdue University
Department of Food Science

Dr. Rich Linton
Purdue University
Department of Food Science

Mr. Dale Fredell
Ecolab Company
Lindstrom, MN

Mr. Greg Gillum
Supervisory Consumer Safety Officer
USDA-FSIS
Indianapolis, IN

Co-Sponsored By

**Purdue University Food Science
Department**

Indiana State Poultry Association

Additional Information Contact

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