



DEPARTMENT OF HEALTH & HUMAN SERVICES

DATE: January 15, 2010

FROM: Laurie Bucher, Chief, Center for Milk Control
Maryland Department for Health and Mental Hygiene and Jonathan Gardner, FDA/DHRD

SUBJECT: FD371 Milk Pasteurization Controls and Test

TO: State Milk Regulators and Interested Stakeholders

The Maryland Department of Health and Mental Hygiene (DHMH) and FDA will be conducting a Milk Pasteurization Controls and Test Course in Hagerstown, MD. The course will be hosted by the DHMH, Center for Milk Control and sponsored by FDA's State Training Branch, Division of Human Resource Development, from **March 29 – April 2, 2010 at the Center for Milk Control, Regional Office in Hagerstown, MD.**

We ask that you contact, or in some way inform, those in your State who might be interested in attending. Copies of the course description, preliminary agenda, hotel information and registration form are attached, along with this announcement. Completed registration forms can be returned to **Laurie Bucher** at the fax or address below. A registration fee (collected by the host **not** by FDA) will be charged to cover incidental (room and refreshments) expenses. **The registration fee is \$20.00** to be paid at the door. **Checks should be made payable to CASA.** Registration forms should be returned **no later than March 1, 2010.** You may fax your registration form to the number listed below, please pay your registration fee on the first morning of the course.

Laurie Bucher
Chief, Center for Milk Control
Maryland Department of Health and Mental Hygiene
1360 Marshall Street
Hagerstown, MD 21740
Phone - 301.791.4779
Fax - 301.739.8067
lbucher@dnhm.state.md.us

Once received, the registration forms will be logged in and confirmation will be verified. Space for 40 participants for this course is granted on a first come first serve basis. Any registrations received after all spaces are filled will be placed on a waiting list. If space becomes available, waiting list registrants will be contacted and offered a space in the order in which the registrations forms were received. **Attendees are required to provide their own lab coats, safety glasses and non-skid, close toed footwear that are dedicated for plant work, for the plant field trip.** Details and local lodging information are attached.
We look forward to seeing you in Hagerstown, Maryland.

LODGING

GROUP NAME:

FDA PASTEURIZATION COURSE

Maryland Department of Health and Mental Hygiene

The hotel room rate is \$82.00 plus tax - government rate. **The deadline for registering at the hotel is February 28, 2010.**

The hotel is able to accept reservations by:

Telephone: As honored guests of the **FDA Pasteurization Course**, you will receive a special group rate at the Country Inn & Suites hotel. To reserve your room, please call 301-582-5003 and tell their friendly front desk agent that you are with the **FDA Pasteurization Course** group, who has rooms reserved for 3/28-4/2/2010 and they'll take it from there. **Please make sure to make your reservations by February 28, 2010.**

Country Inn & Suites
17612 Valley Mall Road
Hagerstown, MD 21740
Phone: 301-582-5003
Fax: 301-582-3529

Wireless internet in every room
Refrigerator and microwave in every room

Contact for further information

Name: Laurie Bucher

**Address: Maryland Department of Health and Mental Hygiene
1360 Marshall Street
Hagerstown, MD 21740**

Phone: 301.791.4779

Fax: 301.739.8067

lbucher@dhmh.state.md.us

To register for the course please find the Registration Form below or at
<http://www.fda.gov/ora/training/stt/sttregform.htm>

AGENDA
FD371 MILK PASTEURIZATION CONTROLS AND TESTS
Hagerstown, Maryland
March 29- April 2, 2010

Monday

| | |
|-------------|--|
| 12:30 –1:00 | Registration |
| 1:00-1:15 | Welcome/Objectives |
| 1:15-3:00 | Pasteurization: Background and History |
| 3:00-3:15 | Break |
| 3:15-5:00 | Vat Pasteurization |

Tuesday

| | |
|-------------|------------------------------|
| 8:00-10:00 | Basic HTST Systems |
| 10:00-10:15 | Break |
| 10:15-12:00 | Basic HTST Systems continued |
| 12:00-1:00 | Lunch |
| 1:00-3:00 | Basic HTST Systems continued |
| 3:00-3:15 | Break |
| 3:15-4:00 | Flow Diversion Devices |
| 4:00-5:00 | HTST Video and Discussion |

Wednesday

| | |
|-------------|---------------------|
| 8:00- 12:00 | Plant Tour |
| 12:00-1:00 | Lunch |
| 1:00-5:00 | Group Presentations |

Thursday

| | |
|-------------|-------------------------------|
| 8:00-9:30 | Basic HTST – you design it! |
| 9:30 – 9:45 | Break |
| 9:45-12:00 | Auxiliary Equipment |
| 12:00-1:00 | Lunch |
| 1:00-3:00 | Auxiliary Equipment continued |
| 3:00-3:15 | Break |
| 3:15-5:00 | HTST Testing |

Friday

| | |
|-------------|-----------------------------------|
| 8:00-9:30 | HTST Pasteurizations |
| 9:30-9:45 | Break |
| 9:45-10:30 | HTST vs. HHST |
| 10:30-11:30 | Questions/Answers/Regional Issues |
| 11:30-12:00 | Course Closeout |

Note: agenda subject to change



FD371 MILK PASTEURIZATION CONTROLS AND TESTS

Course Description: This course is about the various types of thermal processing systems used in the Grade A Milk program. The course covers basic through highly advanced systems and the necessary public health controls for each system. The course is designed primarily for those who regulate the process. Lectures, demonstrations, PowerPoint presentations, case studies, and student presentations are used to develop the understanding and skills necessary to evaluate basic and complex pasteurization systems. Participants using pasteurizer controllers and instrumentation and perform hands-on practical sessions. When possible, a processing plant field trip is integrated into the training to demonstrate product flows and equipment testing.

Objectives: Upon completion of this course, participants will be able to:

- Describe the function and installation requirements for each component used in modern pasteurization systems as stipulated in the course manual (Milk Pasteurization Controls and Tests) and the current edition of the Pasteurized Milk Ordinance.
- Perform (in accordance with the course manual and Appendix I of the PMO), all the tests required for the various types of milk pasteurization systems.
- Trace the product flow of pasteurization systems, using practical exercises such as case studies, and in-plant system evaluations, and be able to list and describe the controls required for each component

Target Audience: Federal, state and local regulators conducting inspections and testing pasteurization systems of milk plants

Prerequisite: Attendance at FD372, Milk Plant Sanitation and Inspection is recommended but not mandatory

CEU Credits: pending

Course Duration: 4-5 days

Enrollment is limited to 40