



ACIDIFIED FOODS FD202
sponsored by
FDA-ORAU
NYS AGRICULTURE & MARKETS
NIAGARA FRONTIER CONFERENCE-CASA



DAY & TIME	TOPIC	SPEAKER
<u>Tuesday</u>		
8:30 – 9:00	Welcome, Introduction	Jill Sooter
9:00 – 10:30	Microbiology and Food	Jill Sooter
10:30 – 10:45	Break	
10:45 – 12:00	Principles of Thermal Processing / Pasteurization	Mike Ellison
12:00 – 1:00	Lunch	
1:00 – 2:00	pH, Buffers and Acidified Methods	Calvin Edwards
2:00 – 2:15	Break	
2:15 – 4:00	Process Filing and Registration	Jill Sooter
4:00 – 5:00	Preparation for Laboratory	Cadre
<u>Wednesday</u>		
8:30 – 8:45	Review	
8:45 – 9:45	The Regulation; Part 114 Acidified Foods	Jill Sooter
9:45 – 10:15	Records	Elizabeth Seeland
10:15 – 10:30	Break	
10:30 – 11:45	Application of NYSA&M Scheduled Processes Food Processing Establishments Retail Food Stores Food Service Establishments	Dan Gump
11:45 – 12:45	Lunch	
12:45 – 2:00	Is It Acidified?	Mike Ellison
2:00 – 2:15	Break	
2:15 – 3:45	Laboratory	Cadre
3:45 – 4:00	Review/Close – Out/Evaluations	



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FDA ACIDIFIED FOOD COURSE (FD202)

MAY 23 and 24, 2006

Cornell University Experimental Station

Food Research Building

Geneva, New York 14456



Registration for:

Name _____

Agency/Company _____

Address _____

City/State _____

Zip Code _____

Phone _____

Email _____

Registration Fee: \$25.00 (Includes training materials and refreshment breaks)

Please return this form with payment by May 12, 2006 to:

Dan Gump
NYS Agriculture and Markets
Food Safety & Inspection
Donovan State Office Building
125 Main Street
Buffalo, New York 14203
(716) 847-3185

****Please make checks payable to: "NFC-CASA"**

*****Participation is limited to 40 attendees**