

## Please help us prepare for your visit.

This two-and-a-half-day short course will be held at The Atherton Hotel, 125 South Atherton Street, State College, Pa., and the Penn State University Park campus. The program will begin at 8:00 A.M. on Tuesday, October 10, and conclude at noon on Thursday, October 12, 2006.

### Registration

Registration forms for The Penn State Sanitation Short Course will be accepted by mail, fax, or online. The early registration fee of \$675 per person is available through September 26; after this date the late registration fee will be \$730. The registration fee covers tuition, course manual, parking, continental breakfast, two lunches, beverage breaks, and certificate of participation. Space is limited, so register early.

To register, return the completed registration form with payment or register online at [conferences.cas.psu.edu](http://conferences.cas.psu.edu). Select "Sanitation Short Course," and click on "Register Online" under registration information to complete the registration and credit card process. An e-mail confirmation/receipt will be sent to you within two business days. Walk-in registrations will be accepted only if space allows. Full refunds will be issued for The Penn State Sanitation Short Course for requests received by September 26. After that date, a \$125 cancellation fee will be assessed.

### For more information about registration, contact:

CONFERENCES AND SHORT COURSES  
COLLEGE OF AGRICULTURAL SCIENCES  
THE PENNSYLVANIA STATE UNIVERSITY  
301B AG ADMINISTRATION BUILDING  
UNIVERSITY PARK, PA 16802-2601

Telephone: 814-865-8301  
Fax: 814-865-7050  
E-mail: [shortcourse@psu.edu](mailto:shortcourse@psu.edu)

### Cancellation

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances. If the short course is canceled or postponed, the University will refund registration fees but cannot be held responsible for other costs, charges, or expenses, including cancellation/change charges assessed by airlines or travel agencies.

### Accommodations

Registrants are responsible for their own accommodations and should make reservations directly with the hotel. A block of rooms has been reserved at The Atherton Hotel, 125 South Atherton Street, State College, Pa. Please mention that you are attending The Penn State Sanitation Short Course to receive the special group rate of \$75/night for single occupancy plus applicable taxes. Call The Atherton Hotel at 800-832-0132 or 814-231-2100 to make your reservation by Tuesday, September 12, 2006.

Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact Deb Ellis at 814-865-8301 in advance of your participation or visit.

This publication is available in alternative media on request.

The Pennsylvania State University is committed to the policy that all persons shall have equal access to programs, facilities, admission, and employment without regard to personal characteristics not related to ability, performance, or qualifications as determined by University policy or by state or federal authorities. It is the policy of the University to maintain an academic and work environment free of discrimination, including harassment. The Pennsylvania State University prohibits discrimination and harassment against any person because of age, ancestry, color, disability or handicap, national origin, race, religious creed, sex, sexual orientation, or veteran status. Discrimination or harassment against faculty, staff, or students will not be tolerated at The Pennsylvania State University. Direct all inquiries regarding the nondiscrimination policy to the Affirmative Action Director, The Pennsylvania State University, 328 Boucke Building, University Park, PA 16802-5901, Tel 814-865-4700.

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Produced by Information and Communication Technologies in the College of Agricultural Sciences.

4.5M2/05ps4209

U. Ed. AGR 06-76

Another course offering  
in the Food Safety Series

### Food Microbiology Short Course

The Food Microbiology Short Course provides insight into the most recent developments in foodborne pathogens, toxins, and contaminants that may occur in a food plant environment. The course is delivered in a classroom and laboratory environment and includes a mixture of theory, demonstrations, and practical sessions on the fundamentals of food microbiology and food safety. Attendees can develop a detailed understanding of the methods used to isolate important spoilage microorganisms and foodborne pathogens, as well as the role of food microbiologists in ensuring safe food products. The program provides a basic understanding of the ecology of microorganisms in foods; the detection, enumeration, isolation, and identification of pathogens and/or their toxins such as *E. coli* O157:H7, *Listeria*, *Salmonella*, and *Campylobacter*; spoilage and mycotoxigenic fungi; and mycotoxins. This three-day course is offered annually at the Penn State Berks Campus in Reading, Pa., and offers lecture and hands-on laboratory sessions. The 2006 course offering will be held June 6-8. Tentative dates for the 2007 offering are June 5-7.

Contact the Office of Conferences and Short Courses at [shortcourse@psu.edu](mailto:shortcourse@psu.edu) or call toll-free, 877-778-2937, to request registration information. Visit us online at [conferences.cas.psu.edu](http://conferences.cas.psu.edu).

# The Penn State Sanitation Short Course



## Prerequisites for Food Safety and Security October 10-12, 2006

The Atherton Hotel  
State College, Pa.

PENNSSTATE



College of Agricultural Sciences  
Department of Food Science

### Who should attend?

- Laboratory personnel, food scientists, and technologists
- Quality control and assurance specialists
- Sanitation/HACCP inspectors and regulators
- Employees in food production, processing, and packaging
- Personnel from retail and wholesale distributors
- Food service operators
- Food safety educators
- Sales and service representatives from allied industries

Visit these Web sites  
for additional information:

DEPARTMENT OF FOOD SCIENCE:  
[www.foodscience.psu.edu](http://www.foodscience.psu.edu)

FOOD SAFETY  
(DEPARTMENT OF FOOD SCIENCE):  
[foodsafety.cas.psu.edu](http://foodsafety.cas.psu.edu)

## The Penn State Sanitation Short Course

October 10–12, 2006

### REGISTRATION FORM

If you are paying with a major credit card, register online at [conferences.cas.psu.edu](http://conferences.cas.psu.edu).

Space is limited; please register early to avoid a late charge!

LAST NAME FIRST NAME MIDDLE INITIAL

NAME PREFERRED FOR NAME BADGE

POSITION IN COMPANY

ORGANIZATION/COMPANY NAME

STREET ADDRESS OR RFD

CITY

STATE

ZIP CODE

DAYTIME TELEPHONE (AREA CODE)

FAX NUMBER (AREA CODE)

E-MAIL

Penn State Alumni:  Yes Year \_\_\_\_\_

### REGISTRATION FEE

\_\_\_\_ The Penn State Sanitation Short Course: \$ 675

\_\_\_\_ The Penn State Sanitation Short Course (after September 26): \$ 730

**TOTAL ENCLOSED** \$ \_\_\_\_\_

Please make checks payable to **Penn State**, or use a major credit card or company purchase order.

ACCOUNT NUMBER

EXPIRATION DATE

CARDHOLDER'S NAME (PRINT)

AUTHORIZATION SIGNATURE

Return registration form with payment to:

THE PENN STATE SANITATION SHORT COURSE  
COLLEGE OF AGRICULTURAL SCIENCES  
THE PENNSYLVANIA STATE UNIVERSITY  
301B AG ADMINISTRATION BUILDING  
UNIVERSITY, PA 16802-2601

Fax: 814-865-7050

FOR ADDITIONAL REGISTRATIONS, PLEASE COPY THIS FORM.

## The Penn State Sanitation Short Course

This short course is a comprehensive 2½-day program on sanitation practices in food processing plants. Lectures, laboratory, and problem-solving sessions focus on methods and technologies for controlling pathogenic and spoilage microorganisms, plant and equipment design, safe handling of chemical products, dry cleaning, allergen control, and educational strategies to get your workers involved and committed to your food safety and sanitation program.

### As a sanitation short course participant, you can...

- learn the latest methods and technologies in cleaning and sanitizing, equipment design and maintenance, and pest control methods from industry experts
- learn what regulatory agencies and third-party auditors expect from food processors today
- develop practical skills during hands-on laboratory and problem-solving sessions
- exchange ideas and network with colleagues
- learn how an effective sanitation program maintains profitability and brand reputation
- understand the scientific principles behind the growth and destruction of pathogenic and spoilage microorganisms
- learn how sanitation and pest control programs fit into a HACCP plan

### THE PENN STATE SANITATION SHORT COURSE INSTRUCTORS

- Dennis Bogart, Randolph Associates
- Catherine Cutter, Penn State Department of Food Science
- Dale Fredell, Ecolab, Inc.
- Don Graham, Graham Consulting
- Richard Kammerling, RK Chemical Systems
- Luke LaBorde, Penn State Department of Food Science

### For more information:

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## The Penn State Sanitation Short Course

October 10–12, 2006

### TUESDAY OCTOBER 10, 2006

- 7:30 a.m.** Registration/Check-in  
**8:00** Introduction and Overview  
**8:15** Microbiological Principles of Sanitation  
**9:00** Overview of Human Pathogens  
**9:45** Biofilm Formation and Control  
**10:00** Break  
**10:15** Fundamentals of Cleaning and Cleaning Compounds  
**11:15** Chemistry and Technology of Sanitizers  
**Noon** Lunch  
**1:00 p.m.** Advanced in Cleaning Methods and Technologies  
**1:50** Measuring the Effectiveness of Cleaners and Sanitizers (laboratory activity)  
**2:50** Break  
**3:00** Cleaning and Sanitizing in Dry Areas  
**4:00** Personal Hygiene and Employee Practices That Contribute to Cross-Contamination (lecture and demonstration activity)  
**5:00** Adjourn

### WEDNESDAY OCTOBER 11, 2006

- 8:00 a.m.** Plant and Equipment Sanitary Design: Modernizing Your Plant to Meet Today's Food Safety Standards  
**9:00** Allergen Control: Regulations and Control Strategies  
**9:55** Break  
**10:10** What to Expect from a Pest Control Company  
**11:05** Safe Handling of Chemicals  
**Noon** LUNCH  
**1:00 p.m.** Innovations in Pest Management  
**1:50** Selecting and Maintaining Food Processing Equipment  
**2:50** Break  
**3:05** Integrating New Biosecurity Standards into Your Sanitation Program  
**4:00** Verification of Cleaning and Sanitizing  
**5:00** Adjourn

### THURSDAY OCTOBER 12, 2006

- 8:00 a.m.** Third-Party Audits: Meeting Your Customers' Expectations  
**8:50** Self-assessment Activity  
**9:20** Q&A with Course Instructors  
**10:00** Break  
**10:10** Training Strategies  
**10:45** Getting Results from the Sanitation Crew—What Works, What Doesn't (group breakout sessions followed by discussion)  
**11:50** Awarding of Certificates  
**Noon** Adjourn

DETACH HERE AND RETURN