

BPCS: ACIDIFIED FOODS ONLY

LAS CRUCES, NEW MEXICO

DECEMBER 13-14, 2017

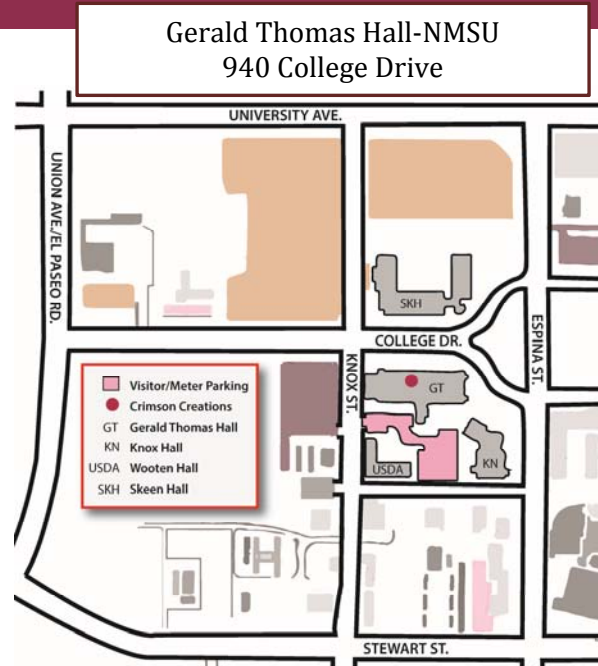
AGENDA

Wednesday, Dec. 13

- 7:30 am Registration, Welcome and Introduction
- 8:00 am Federal Regulations for Acidified Foods- Registration/Filing with FDA
- 9:00 am Ch. 3-Principles of Acidified Foods
- 10:30 am Ch. 2-Microbiology of Thermally Processed Foods
- 12:30 am LUNCH on your own
- 1:30 pm Ch. 4-Principles of Thermal Processing
- 3:30 pm Ch. 5-Food Plant Sanitation
- 5:30 pm Q/A and end of day

Thursday, Dec. 14

- 7:30 Re-testing
- 8:00 am Ch. 6-Food Container Handling
- 9:30 am Break
- 10:00 am Ch. 7-Records and Recordkeeping
- 11:45 am LUNCH on your own
- 12:45 pm Ch. 8-Process Room Instrumentation
- 2:00 pm Break
- 2:30 pm Ch. 16-Closures for Glass Containers
- 4:00 pm Questions and Answers, Course Evaluation and distribution of Certificates of Attendance



For more information contact:

Nancy C. Flores, Ph.D.

Extension Food Technology Specialist

New Mexico State University

PH: (575) 646-1179

FX: (575) 646-1889

Email: naflores@nmsu.edu



Nancy C Flores

If you are an individual with a disability who is in need of an auxiliary service to participate in this event, please contact Nancy Flores by December 6, 2017

New Mexico State University is an equal opportunity employer. All programs are available to everyone regardless of race, color, religion, gender, age disability, or national origin. New Mexico State University and the U. S. Department of Agriculture cooperating.



All About Discovery!™

College of Agricultural, Consumer and Environmental Sciences

Cooperative Extension Service
Extension Family and Consumer Sciences



Better Process
Control School
BPCS
Acidified Foods
Only

December 13-14,
2017

New Mexico State
University
Gerald Thomas Hall
Rm. 303
Corner of College and Knox
Las Cruces, NM 88003

For Managers and
Supervisors of Food
Processing Operations



New Mexico State University
All About Discovery!
nmsu.edu

BPCS for Acidified Foods Only
Las Cruces, New Mexico
December 13-14, 2017

To MAIL registration form with payment:
ATT: Nancy Flores, NMSU
Food Technology Program, MSC-3AE
P.O. Box 30003

Las Cruces, NM 88003-8003

To FAX registration form: 575 646-1889
Accepting credit cards, money orders, purchase
orders, or checks made payable to:

New Mexico State University

NO REFUNDS available unless the class is cancelled
due to unforeseen reasons.

For more information contact Gloria Hernandez:
PH: (575) 646-2198 or FAX: (575) 646-1889
E-mail: glornhern@nmsu.edu

PLEASE FILL IN INFORMATION BELOW

Dr./Mr./Ms: _____

Company: _____

Address: _____

City: _____

State: _____ Zip: _____

Telephone: _____ Fax: _____

Email: _____

Special needs: _____

COURSE FEE includes textbook, instruction and
testing. Lodging, meals and travel are not
included. Books will be issued on first day.

Early Fee: \$450. ___ BY Dec. 6, 2017

Late Fee: \$500. ___ AFTER Dec. 6, 2017

Date: _____ Total submitted: \$ _____

NEW MEXICO STATE UNIVERSITY
BETTER PROCESS CONTROL SCHOOL
ACIDIFIED FOODS ONLY

The Better Process Control Schools (BPCS) certify
supervisors of thermal processing systems,
acidification, and container closure evaluation
programs for low-acid and acidified canned foods.
Each processor of low-acid or acidified foods must
operate with a certified supervisor on hand at all
times during processing.

FDA's regulations in 21 CFR 108, 113, and 114
became effective May 15, 1979. These regulations
are designed to prevent public health problems in
low-acid and acidified low-acid canned foods. The
BPCS provide the practical application of the
principles set forth by these regulations. These FDA
regulations also apply to low-acid canned pet foods.
Similar regulations and training requirements, 9 CFR
318.300 and 381.300 for thermally processed meat
and poultry products, were implemented by the U.S.
Department of Agriculture's (USDA) Food Safety and
Inspection Service (FSIS) on June 19, 1987.

This school satisfies the training requirements
specified in both the FDA and USDA regulations for
ACIDIFIED FOODS ONLY. It is designed to provide
additional information and focus on critical issues
that affect acidified foods production.

SCHEDULE OF SESSIONS

Registration will start at 7:30 a.m. on the first day of
the course. School will end at approximately at 5:00
p.m. on last day. Textbooks will be distributed
during registration. Program will be held at NMSU,
Gerald Thomas Hall, Rm. 303, 940 College Drive in
Las Cruces, NM 88003.

INSTRUCTOR

Nancy Flores, Ph.D., Assistant Professor-Food
Technology Extension Specialist. Has vast
experience and knowledge of food regulations,
processing and safety. Dr. Flores is a recognized
Processing Authority who educates and assists food
entrepreneurs and food companies as part of New
Mexico State University's land grant mission.

LODGING

Lodging and transportation are the
responsibility of each registrant.

Some suggestions follow:

Ramada Palms de Las Cruces: 201 E.
University. NMSU rates: King/\$75. + Tax; 2
Queens/\$85. + Tax. Free hot continental
breakfast provided daily. For reservations,
call (575) 526-4411.

Sleep Inn Las Cruces: 2121 S. Triviz across
from university. NMSU rates, \$88.62 per
night, king or double. For reservations, call
(575) 522-1700.

Hilton Garden Inn Las Cruces: 2550 Don
Roser Drive. King/\$124; Queen/\$119. For
reservations, call (575) 522-0900.

*Shuttles may be available at most hotels. Rates
are subject to change. For the lowest rates
possible, please contact hotel and reserve early.
You are not obligated to stay at any of these
hotels and may make alternate arrangements.*

PARKING

Contact the NMSU Parking Services at 575-
646-1839 or you may download and print a
daily/weekly parking permit at the
following web site:

www.park.nmsu.edu/visitor/

*Please make parking arrangements to avoid any
parking tickets.*

AIRPORT

The El Paso International airport is located
6 miles east of downtown El Paso and 1.7
miles north of Interstate 10, Exit 25. Allow
45-55 minutes for travel time to Las
Cruces, NM.

Web site:

www.elpasointernationalairport.com