

BPCS: ACIDIFIED FOODS ONLY
 LAS CRUCES, NEW MEXICO
 MAY 16-17, 2018

AGENDA

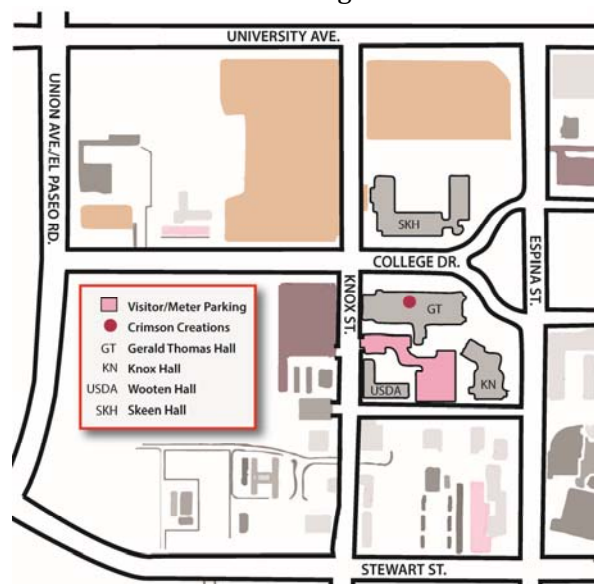
Wednesday, May 16

- 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, May 17

- 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

Gerald Thomas Hall-NMSU
 940 College Drive



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



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 May 9, 2018

Nancy C Flores

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.

Better Process
 Control School
 BPCS
 Acidified Foods
 Only

May 16-17, 2018

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



All About Discovery!™
**College of Agricultural, Consumer
 and Environmental Sciences**
 Cooperative Extension Service
 Extension Family and Consumer Sciences

BPCS for Acidified Foods Only
Las Cruces, New Mexico
May 16-17, 2018

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 May 9, 2018

Late Fee: \$500. ___ AFTER May 9, 2018

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