

WORKFORCE & COMMUNITY
DEVELOPMENT CENTER
Hartnell College
411 Central Avenue
Salinas, CA 93901
831/755-6800

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Implementation of
GAPs and Food Safety Practices
Featuring Separate English & Spanish Sections

Agricultural Business and Technology Institute
at Hartnell College

August 28 & 29, 2008

Implementation of **GAPs** and **Food Safety Practices**



HARTNELL COLLEGE AGRICULTURAL BUSINESS AND TECHNOLOGY INSTITUTE

Featuring Separate English & Spanish Sections

August 28 & 29, 2008 8 a.m.–4 p.m.

**Steinbeck Hall, Hartnell College
Salinas, California**

This course is a program of the **Agricultural Business and
Technology Institute** at Hartnell College and is co-sponsored by:



What the course will cover:

- Field Risk Assessment
- Basic Microbiology Primer
- Food Safety Terminology
- Employee Safety, Health, and Hygiene
- Implementation of Field Sanitation Practices
- Conservation Practices and Food Safety
- Writing Your Own SOPs
- Question and Discussion Sessions

Presenters from the Fresh Process Industry, grower associations, and public agencies will be featured:

- **Dr. Barry Eisenberg**, Vice President for Technical Services, River Ranch Fresh Foods
- **David Cramer**, Director of Tech Services, Grower Shipper Association of Central California
- **Larissa Daniel**, Food Safety Consultant
- **Andrew Fernandez**, Vice President, Raw Product, Taylor Farms
- **Cosme Pina**, Food Safety Manager, Taylor Farms
- **Saul del Real**, Food Safety, Salyer-American
- **Kari Valdes**, Director of Quality and Food Safety, River Ranch Fresh Foods
- **Francisco Valdes**, Manager of Field Quality Assurance and Food Safety, River Ranch Fresh Foods
- **Daniel Mountjoy**, Natural Resource Conservation Service
- **Bob Martin**, General Manager, Rio Farms
- **Trevor Suslow**, University of California, Davis
- **Hadi Tabbara**, Director of Science & Technology, Western Growers
- **Afreen Malik**, Food Safety Manager, Ocean Mist Farms
- **Greg Komar**, NSF Davis Fresh

Program, August 28

Overview of Course Outline and Objectives
Assess Knowledge about GAPs/Food Safety
Update GAPs & Food Safety Terminology
Basic Microbiology Primer
Survival of E-Coli in Crop Systems
Implementing Field Sanitation Practices
Employee Safety, Health, and Hygiene

The AGRICULTURAL BUSINESS AND TECHNOLOGY INSTITUTE is sponsored by:

- Harden Foundation
- Fresh Express
- D'Arrigo Bros. Co. of CA
- Tanimura Family Foundation
- Taylor Farms
- Driscoll Strawberry Associates
- Growers Express
- King City Young Farmers
- Snow Seed
- SoilServ
- CA Farm Labor Contractors Alliance
- Coastal Tractor
- Reiter Affiliated Companies
- Salinas Land Co., CA Orchard Co., Smith-Monterey, LLC
- Pacific International Marketing

How to Enroll

Complete the Application for Registration and return it with payment to the Workforce & Community Development Center, Hartnell College, 411 Central Avenue, Salinas, California 93901. The Workforce & Community Development Center is located in the College Center, HCC104. Call 755-6800 if you have any questions. **Registrations will be accepted on a first-come, first-served basis as space permits.**

Location

This seminar will be held in **Steinbeck Hall, Hartnell College, 411 Central Avenue, Salinas, California.**

Program, August 29

Field Risk Assessment
Conservation Practices and Food Safety
Practical Implementation of the Metrics
How to Write your Own Policies and Procedures (SOPs)
New Technologies for Food Safety
Questions and Follow Up
References, Resources and Certificates

Contact **Neil Ledford, Program Leader**, with questions:
831-755-6941 **nledford@hartnell.edu**

Schedule

The seminar will be held on August 28 & 29. Registration is from 7:30–8 a.m. Sessions begin at 8 a.m. Sessions end at 4 p.m.

Fees

The fee must accompany your application, and includes all course materials, lunch, and refreshments. A certificate of completion will be awarded at the conclusion of the course.

Program & Materials

The program will feature separate English and Spanish language sections. All course materials are provided as part of the registration fee and are **BILINGUAL English & Spanish**. **PCA & QA 6 1/2 CE hours credit** have been applied for.

Implementation of GAPs and Food Safety Practices

Featuring Separate English & Spanish Sections
August 28 & 29, 2008
Application for Registration

Name _____
Last First

SS# _____

Address _____
Street

_____ City State ZIP

Phone _____
Day Evening

Email _____

Course: **Implementation of GAPs and Food Safety Practices
August 28 & 29, 2008**

Enroll me in: English section Spanish section

Fee: **\$159**

Total enclosed
with this application: \$ _____

Check or Money Order (Payable to Hartnell College)

Cash Purchase Order # _____ (Copy attached)

 Card # _____

 _____ Signature Expiration Date



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Development Center
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