

Acidified Foods Manufacturing School

Registration

Total cost: \$400 (includes both courses and manual)

For more information and to register for both Segment 1 and 2 courses:

<http://foodsafety.ncsu.edu/acidified-foods-manufacturing-school-ncsu/>

Registration Questions

Allison Sain, 919-515-3344, allison_sain@ncsu.edu

Accommodation Suggestions

Ramada Raleigh, \$93 • 919-832-4100

1520 Blue Ridge Road, Raleigh, NC 27607

<http://www.ramadaraleigh.com/>

Comfort Suites Arena, \$105 • 919-854-0502

1200 Hurricane Alley Way, Raleigh, NC 27607

<https://www.choicehotels.com/north-carolina/raleigh/comfort-suites-hotels/nc385>

Hampton Inn Raleigh/Cary, \$120 • 919-859-5559

201 Asheville Avenue, Cary, NC 27518

<http://hamptoninn3.hilton.com/en/hotels/north-carolina/hampton-inn-raleigh-cary-CRYNCHX/index.html>

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Department of Food, Bioprocessing and Nutrition Sciences
Schaub Hall, Raleigh, NC
919.515.3344

Operating Supervisor Certificate Training Course Segment 2

December 11-12, 2017



Schaub Hall, Food Science Building, Room G40
NC State University, 400 Dan Allen Drive, Raleigh, NC 27607

Acidified Foods Manufacturing School

The **Acidified Foods Manufacturing School** provides instruction in food handling techniques; food protection principles; personal hygiene; plant sanitation; pH controls; critical factors in acidification, and more.

This **two-part school** is intended for and directed at the level of Operating Supervisors of acidified foods processing and packaging systems in acidified food establishments. It will qualify individuals producing acidified foods (fresh packed pickles, acidified peppers, pickled eggs, salsa, etc.) to meet the requirements of the umbrella GMP and specific GMP for acidified foods (21 CFR Part 114).

By definition, an “**Operating Supervisor**” is a person who is in the plant at the time product is processed and packaged. The Operating Supervisor is responsible for the use of adequate pH and time and temperature processes for rendering the product safe and for proper record keeping and control programs which will detect deviations from safe operating procedures.

The Operating Supervisor may be the same person who conducts the processes and controls. However, each operation during each hour of plant operation must be under the supervision of a person who has been certified as having satisfactorily completed an approved course of instruction. In determining the number of persons to be certified, company management must consider the number of operating shifts per day, vacations, sick leave replacements, and other situations such as promotions and transfer of certified supervisor personnel.

Segment 1 – Online Modules

Randomized 10-question, multiple-choice examinations will be given after each of **nine online modules**. Students must pass with 70% correct. One make-up exam (if needed) will be allowed for each module. Any student who has failed any module may not participate in a Segment 2 course. To be certified, completion of ALL modules and passing of ALL examinations given after that module are mandatory. Those passing the examinations given during the Segment 1 curriculum AND completing a face to face Segment 2 course will be certified as supervisors under 21 CFR, Sections 108.25 (f) (Acidified Foods) and 114.10 (Acidified Foods).

Segment 2 – Classroom Lectures

****SEGMENT 2 MUST BE TAKEN AFTER COMPLETION OF SEGMENT 1****

This **two-day class** completes the requirements to become a certified operating supervisor for acidified foods manufacture and includes both lectures and hands on laboratories.

Next Class: **Monday, December 11, 2017 • 1:00–5:00PM**
Tuesday, December 12, 2017 • 9:00AM–12:00PM
Registration closes December 6, 2017.

Location: **Schaub Hall Food Science Building, Room G40**
NC State University Campus
400 Dan Allen Drive, Raleigh, NC 27607

Lectures: **Lecture 1 • pH, Buffering Capacity, Measuring pH**
pH measurements and pH meter calibration, sample preparation and measurement, including examples of acid penetration and buffering capacity.

Lecture 2 • Container Closures
Review of common and uncommon containers, inspection for integrity and common defects, pull-up and security, and examples of defects.

Lecture 3 • Thermal Processing and Process Filing
Process authority letters and FDA registration/filing, overview of D-values, z-values and F-values.

Lecture 4 (optional) • Vegetable Fermentation
Review of basic principles and practices associated with the commercial cucumber fermentation process.

Laboratories: **Lab 1:** Container closure evaluation, pH measurements, calibration, sample records.

Lab 2: Process authority letters, paper filings and online filings, sample records.

Questions: Allison Sain, 919-515-3344, allison_sain@ncsu.edu