General Information

Location
The workshop will be held in Stewart Center on Purdue University’s West Lafayette campus.

Registration
The registration fee includes a notebook with summaries of all lectures and references on each subject, one dinner, and beverage breaks. Other meals and lodging are not included. Advanced registration is required. Enrollment will be limited to 84 participants on a first-come, first-served basis, so early registration is encouraged. CEUs are available upon request for this workshop.

Housing and Meals
Meals are available at reasonable prices in the Purdue Memorial Union, Marriott Hall, and local restaurants on or in close proximity to campus. You are responsible for making your own lodging arrangements. A block of rooms has been reserved in the Union Club Hotel, which is located in the Purdue Memorial Union. Daily rates are $96 for standard room and $122 for a deluxe (prices are subject to change). When placing your reservation, be certain to mention that you are attending the Food Safety Modernization Act and Preventive Controls Workshop. Requests to the Union Club should be received by March 30, 2013, for preferential consideration and confirmed reservations. The Union Club accepts American Express, MasterCard, Discover, and VISA. You may make reservations by calling (765) 494-8915 or (800) 320-6291.

Refund Policy
Registration may be canceled and the prepaid fee refunded at no cost to the registrant provided notification is received in writing to Purdue Conferences by March 1, 2013. Cancellations after that date, or unfilled seminar space, will be charged the full fee. A substitute from the original registrant’s company may attend the seminar. Purdue University is not responsible for any expenses incurred due to cancellation.

Parking
Visitor parking is available in the Grant Street Parking Garage only. Union Club Hotel guests can park free of charge with a validated ticket.

Time
Purdue University is on Eastern Time and observes Daylight Saving Time.

Travel
Most conference attendees fly into the Indianapolis International Airport, located 65 miles from Purdue University’s West Lafayette campus. Shuttle service is available to West Lafayette on the Lafayette Limo (www.lafayettelimo.com) or Star of America (www.charterstaramerica.com/shuttles/lafayette.htm). You are advised to make reservations for shuttle service in advance. Car rental is also available at the airport.

To Register Online
Visit www.conf.purdue.edu/fsma
Please feel free pass it along to an interested colleague.
Thank you!

For information on program content, contact:
Steve Smith
Department of Food Science
NLSN Building, Room 1141
745 Agriculture Mall Drive
West Lafayette, IN 47907
(765) 494-7706 or (800) 829-3319
Fax (765) 494-7953
E-mail: smithrs@purdue.edu

For information about registration, contact:
Purdue Conference Division
(765) 496-6500 or (866) 515-0023
E-mail: confreg@purdue.edu

Purdue University is an equal access/equal opportunity university.
**Schedule**

**Day 1**

- 7:30-8:00am  
  Registration
  - Outside of room 210 STEW

- 8:00-9:15am  
  History of U.S. Food Regulations
  - "Preventative Control Regulations, a Historical Overview" - summary of food safety regulations and laws (including HACCP based regulations) in the U.S.

- 9:15-9:30am  
  Break

- 9:30-10:15am  
  New Rules of FSMA Overview
  - Food Safety and Modernization Act (FSMA), new authority for FDA, requirements for processors, time line for compliance and accomplishments to date.

- 10:15-Noon  
  Designing a HACCP System
  - Pre-requisite programs
  - Hazard Analysis Critical Control Points Principles

- Noon-1:00pm  
  Lunch

- 1:00-2:30pm  
  Hazard Analysis Critical Control Points Principles
  - Understand the similarities and differences between HACCP programs and Preventive Control Guidance for Low Moisture Foods

- 2:30-4:00pm  
  Recordkeeping Requirements
  - Food type specific roles
  - Recordkeeping examples

- 4:00pm-5:00pm  
  Controlling Salmonella in Low Moisture Foods
  - "Controlling Salmonella in Low Moisture Foods" - covers the ecology of Salmonella in low moisture foods, significant outbreaks and FDA concerns on low moisture foods contaminated with Salmonella

- 5:00-6:00pm  
  Workshop Faculty
  - Lynn Hodges

- 7:30-8:00am  
  Registration
  - Online: www.conf.purdue.edu/fsma

- 8:00-9:15am  
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- 1:00-2:30pm  
  Making Sense of HACCP versus Preventive Controls and FSMA
  - Understand the similarities and differences between HACCP programs and Preventive Control systems

- 2:30-3:30pm  
  Preventive Controls Exercise
  - An exercise involving the class in conducting a hazard analysis and preparing a HACCP Plan for a peanut butter process.

- 3:30-5:00pm  
  Preventive Controls Exercise
  - Recordkeeping examples

- 5:00-6:00pm  
  Workshop Faculty
  - Lynn Hodges

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  - Lynn Hodges

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**About the Program**

This workshop is designed for commercial processors of all food categories to acquaint them with the new Food Safety and Modernization Act (FSMA) and how it will affect them in their business. Under this new law, the FDA is issuing new rules and guidance to food processors including the implementation of risk based preventative controls in food processing, registration of all food processing facilities, providing processing records to FDA investigators, expanded FDA recall authority, importer requirements, etc. The timeline for the FDAs implementation of these requirements and the agency's accomplishments to date will be included. The workshop will summarize existing food safety regulations in the U.S., basic fundamentals of HACCP and Good Manufacturing Practices and preventative controls necessary for the control of Salmonella in low moisture foods based on the best available information. This will include a class exercise on the implementation of preventative controls in processing low moisture foods.

**Workshop Faculty**

- **W. Lynn Hodges**
  - Mr. Hodges recently finished a government career of 38 years (state and federal) of food safety work. Lynn’s food safety experience includes supervisory activities with the Oklahoma State Department of Health, supervisor for a large metropolitan health department, and as a regional food safety specialist with the U.S. Food and Drug Administration. His duties at FDA included teaching food safety courses of many types such as HACCP, management of State/Local Food Safety programs, food borne disease and epidemiology, and providing technical guidance to federal, state, and local food regulatory officials. His career also included over 7 years of service with the USDA’s Food Safety and Inspection Service where he taught classes in FSRE (Food Safety Regulatory Essentials), Food Imports, and regulatory education sessions for small and very small plants. He also served as a Senior Advisor while at FSIS.

- **Brian Hendrickson**
  - A food industry consultant specializes in the processing and packaging of high-risk foods. He retired from FDA in December 2011 after more than 30 years of service as a field investigator, a supervisory investigator and for the last 16 years of his career, as a national food expert. During his FDA career he inspected all products regulated by FDA including high-risk foods produced in the U.S. and foreign countries. He has been involved in training FDA and state employees in food processing and packaging since 1990. As a national food expert, he was involved in developing FDA regulatory policy and field guidance pertaining to the processing and packaging of low acid canned foods and acidified foods. He is a member of the adjunct faculty at Purdue University, the Institute for Thermal Processing Specialists, and the Institute of Food Technologists. He holds a B.S. Degree in Food Science and Technology from Oregon State University and an MBA degree from Northern Illinois University.

- **Katie Clayton**
  - Food Science Extension Outreach Specialist, Katie Clayton is Purdue Extension’s main point of contact for food entrepreneurs across the state of Indiana assisting with one-on-one technical questions and testing for entrepreneurs wanting to start a food business. She provides guidance on food manufacturing regulations and food safety. Katie has developed a variety of training materials for entrepreneurs and regulators alike.

- **Steve Smith**
  - Department of Food Science Processing Specialist. He directs the Food Science Pilot and Sensory Laboratories. He works closely with the food industry and regulatory agencies.

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**Registration**

Online: www.conf.purdue.edu/fsma  
11708-13FY-EG

**Food Safety Modernization Act and Preventive Controls Workshop**

Building a Safer Food Chain · April 10-11, 2013

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Name ________________________________________________

Title _________________________________________________

Organization __________________________________________

Address ______________________________________________

City _________________________________________________

State _________________________Zip ____________________

Phone ________________________________________________

Fax: (765) 494-0567

E-mail ________________________________________________

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Payment is required upon submission of registration.

- Enclosed is a check made payable to Purdue University for $700 (if registered by March 1, 2013).
- Enclosed is a check made payable to Purdue University for $800 (if registered after March 1, 2013).
- I will be using a company purchase order. (Hard copy required)

PO Number __________________________________________

- Please charge to my:  
  - American Express  
  - Discover  
  - VISA  
  - MasterCard

Card Number __________________________________________

Expiration Date _______________________________________  

Authorized Signature __________________________________

Please mail or fax your registration to:

PEC Business Services

Purdue University
Stewart Center, Room 110
128 Memorial Mall
West Lafayette, IN 47907-2034

Fax: (765) 494-0567

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Purdue is committed to making its programs accessible to individuals with disabilities. If you require an accommodation or special assistance for this program due to a disability, please contact us at (765) 494-7225.

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I prefer a vegetarian meal.

Please photocopy this form for additional registrants.