Developing a Food Safety Plan and Good Manufacturing Practices & Basics of Sanitation Training
For small to medium growers & processors

This training helps small to medium food processor and growers fulfill training FSMA regulations by attending a food safety training every year! All trainings will be held in-person. Our focus is to help our rural communities develop safer food systems. *Pre-registration is required. No onsite registration will be available*

+Funding for this training was made possible, in part, by the USDA – NIFA Food Safety Outreach Program, grant #2020-04217.

We would like to thank our WSU Extension County partners for collaborating with these trainings.

For more information and to register online for Developing a Food Safety Plan In-person visit our website. +Fee is $25. This covers materials, instruction, and lunch.
For more information and to register online for Good Manufacturing Practices & Basics of Sanitation Training visit our website. +Fee is $25. This covers materials, instruction, and lunch.

2023

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<tr>
<th>Pioneer Center - Bingen Room 501 NE Washington St White Salmon, WA 98672, WA</th>
<th>Columbia County Fairgrounds – Youth Building 105 Fairground Dayton, WA 99328</th>
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| Jan 17 Developing a Food Safety Plan  
Jan 18 Good Manufacturing Practices & Basics of Sanitation Training | Jan 19 Developing a Food Safety Plan  
Jan 20 Good Manufacturing Practices & Basics of Sanitation Training |
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<td>Updated date March 7, 2023</td>
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<td>Updated date March 8, 2023</td>
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### Developing a Food Safety Plan*

8:30 am  Check-in
9:00 am  Welcome & Overview of Food Safety Plan
         Components of Food Safety Plan
10:30 am Break, 15 minutes
         Basics of Cleaning and Sanitation, Development of SOPs
11:30 am Lunch, 45 minutes
         Overview of Hazards and Hazard Analysis
         Development and Implementation of Preventive Controls
         Validation and Verification
2:30 pm  Break, 15 minutes
         Recall Plans and Food Safety System
         Q & A Session
4:00 pm  Evaluation, Raffle

**Speakers:**

- Girish Ganjyal, Washington State University Extension
- Virginia Ng, Seafood Products Association
- Donald Jones, Wesmar Company

### CGMPs and Basics of Sanitation*

8:30 am  Check-in
9:00 am  Welcome & Overview of CGMP’s
         Employee Practices to maintain Food Safety
10:30 am Break, 15 minutes
         Good Practices for Storage of Ingredients and Finished Products
11:30 am Lunch, 45 minutes
         Other Pre-requisite Programs for Small Facilities
         Basics of Cleaning and Sanitation
2:30 pm  Break, 15 minutes
Chemical Safety for Workers
Q & A Session
4:00 pm Evaluation, Raffle

Speakers:
- Girish Ganjyal, Washington State University Extension
- Virginia Ng, Seafood Products Association
- Don Jones, Wesmar Company, Inc.

*Portions of this training may change at any time.

Please contact Cathy Blood, WSU Event Coordinator, blood@wsu.edu or 509-335-2845, regarding registration or
contact Girish Ganjyal, Extension Food Processing Specialist, girish.ganjyal@wsu.edu or 509-335-5613 for content questions.

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