



Pasteurization Workshop
April 6-7, 2016
Holiday Inn Express
Pullman, WA

Agenda: Wednesday April 6, 2016

Holiday Inn Express, Pullman, WA

8:00 am - 8:15am	Welcome and Introduction	John Haugen WSU Creamery
8:15 am - 8:45am	Why Pasteurization? (Ivory)	Russ Salvadalena WSU Creamery (Retired)
8:45 am - 9:45am	Vat Pasteurization (Blue)	Joie Navarrete, FDA Reg. Milk Spec.
9:45 am - 10:00am	Break	
10:00am - 11:15am	Basic HTST Systems (White)	Les Boian, FDA Reg. Milk Spec.
11:15am - 12:15pm	Basic HTST Systems continued	Joie Navarrete
12:15pm - 1:15pm	Lunch at Birch & Barley Included	
1:15pm - 1:30pm	Introduce Model	Russ Salvadalena
1:30pm - 2:30pm	Auxiliary Equipment (Ivory)	Joie Navarrete
2:30pm - 2:45pm	Break	
2:45pm - 3:45pm	Auxiliary Equipment II (Pink)	Les Boian
3:45pm - 4:00pm	Break	
4:00pm - 5:00pm	Systems with Evaporators (Gold)	Les Boian

Agenda:

Thursday April 7, 2016

Sterling Room, Holiday Inn Express, Pullman, WA

8:00am - 9:45am	Meter Based Systems (Yellow)	Les Boian
9:45am - 10:15am	Break	
10:15am - 11:30am	Pasteurization Controls Operation and Testing (Green)	Les Boian Joie Navarrete
11:30am - 12:00am	Questions/Answers/Quiz	Russ Salvadalena Les Boian Joie Navarrete
12:00pm - 1:00pm	Lunch (on your own)	
1:00pm	Assemble at the WSU Creamery Observation Room	
1:15pm - 4:00pm	Tests of Legal Controls	Al Easter, WSDA
	Case Studies, Vats and Records review	Les Boian Joie Navarrete
4:00pm - 4:30 pm	Questions and Answers	
4:30 pm	Adjourn	

Speakers:

Les Boian, Food and Drug Administration
Joie Navarrete, Food and Drug Administration
Al Easter, WA State Dept. of Ag.
John Haugen, WSU Creamery Manager
Russ Salvadalena, WSU Creamery (Retired)

Co-Sponsors: Washington State University Creamery
Washington State Department of Agriculture
Washington Association for Food Protection
Food and Drug Administration-Pacific Region