March 17, 2020 | 8:30am - 3:30pm | Albion, New York

The Institute for Food Safety at Cornell University, the University of Vermont, CCE Cornell Vegetable Program, and CCE Lake Ontario Fruit Program are hosting a workshop on Cleaning, Sanitizing and Hygienic Design. This one-day workshop will include:

- A brief review of produce safety
- Presentations focused on cleaning, sanitizing and drying best practices
- An introduction to hygienic design principles
- Several hands-on exercises to reinforce cleaning, sanitizing and hygienic design concepts

Location
The workshop will take place at:
Orleans County Fairgrounds
12690 State Rte 31
Albion, NY 14411

Cost
The course is subsidized by several state and federal grants* and is being offered at a reduced cost of $25 per participant. We will provide lunch as well as several resources related to the topics reviewed during the workshop.

Registration
The deadline to register for the course is Friday, March 13, 2020. Registration is limited to 30 participants, but requires a minimum of 15 registrants by March 14.

Register online or Call (585) 735-5448 to register and pay at the door

Questions?
Please contact Craig Kahlke, CCE Lake Ontario Fruit Program
cjk27@cornell.edu
585.735.5448

*Projects supporting this workshop include the New York State Department of Agriculture and Markets Specialty Crop Block Grant agreement no. C00198GG; USDA-NIFA Food Safety and Outreach Program award no. 2016-70020-25792; USDA-NIFA Specialty Crop Research Initiative award no. 2016-51181-25402; FDA NECAFS Special Project Grants Program award no. IR01FD005686.