



Cleaning, Sanitizing and Hygienic Design Workshop

April 15, 2020 | Troy, New York

The Institute for Food Safety at Cornell University, the University of Vermont and CCE Eastern New York Commercial Horticulture 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

Cost

The course is subsidized by several state and federal grants* and is being offered at a reduced cost of \$50 per participant. We will provide lunch as well as several resources related to the topics reviewed during the workshop.

Location

The workshop will take place at:

Engel's Acres
445 Brunswick Rd
Troy, NY 12180

Registration

Registration is limited to 30 participants, but requires a minimum of 15 registrants. The deadline to register for the course is one week in advance.

**[Please register for the course here:
bit.ly/SanitizingWorkshop](https://bit.ly/SanitizingWorkshop)**

Questions? Please contact:

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