



# WASH PACK SCHOOL

Cleaning, Sanitizing and Hygienic Design

**April 22, 2020 | 8:30am - 3:30pm | Portland, 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:  
Cornell Lake Erie Research Center  
6592 West Main Road  
Portland, NY 14769

### 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 Wednesday, April 15, 2020. Registration is limited to 30 participants, but requires a minimum of 15 registrants by April 15.

**To register, call Robert Hadad at 585-739-4065 and pay at the door with cash or check.**

### Questions?

Please contact Robert Hadad, CCE Cornell Vegetable Program  
[rgh26@cornell.edu](mailto:rgh26@cornell.edu)  
585-739-4065

\*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. 1R01FD005686.