

Pasteurization Workshop
April 21-22, 2010
Holiday Inn Express
Pullman, WA

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

Agenda:

Wednesday April 21st

Sterling Room, Holiday Inn Express, Pullman, WA

8:00pm - 8:15am	Welcome and Introduction	Marc Bates Bates Consulting
8:15am - 8:45am	Background and Definitions (Ivory)	Marc Bates Bates Consulting
8:45am - 9:45am	Basic HTST Systems (Ivory)	Marc Bates
9:45am - 10:00am	Break	
10:00am -11:15am	Basic HTST Systems continued (Ivory)	Marc Bates
11:15am - 12:15pm	Pasteurization Controls Operation and Testing (Green)	Les Boian, FDA and Joie Navarrete, WSDA
12:15pm -1:15pm	Lunch on your own	
1:15pm - 3:15pm	Auxiliary Equipment (Tan)	Les Boian Reg. Milk Spec.
3:15pm - 3:45pm	Break	
3:45pm - 4:30pm	Vat Pasteurization (Blue)	Joie Navarrete, FSO WSDA
4:30pm - 5:00pm	Calculating Pasteurizer Regeneration Efficiency (pink)	Russ Salvadalena WSU Creamery Mgr

Agenda:

Thursday April 22, 2010

Sterling Room, Holiday Inn Express, Pullman, WA

8:00am - 9:45am	Meter Based Systems (yellow)	Les Boian Reg. Milk Spec.
9:45am - 10:15am	Break	
10:15am - 12:00pm	Systems with Evaporators (Gold)	Les Boian Reg. Milk Spec.
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	Joie Navarrete, WSDA
	Case Studies, Records review	Les Boian & Marc Bates
4:00pm - 4:30 pm	Questions and Answers	
4:30 pm	Adjourn	

Speakers:

Les Boian, Food and Drug Administration
Joie Navarrete, Washington Dept. of Ag.
Marc Bates, Bates Consulting
Russ Salvadalena, WSU Creamery