

**Pasteurization Workshop**  
**April 16-17, 2008**  
**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 16th**

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	Marc Bates Bates Consulting
8:45am - 9:45am	Basic HTST Systems	Marc Bates
9:45am - 10:00am	Break	
10:00am -11:15am	Basic HTST Systems continued	Marc Bates
11:15am - 12:15pm	Pasteurization Controls Operation and Testing	Les Boian Reg. Milk Spec.
12:15pm -1:15pm	Lunch on your own	
1:15pm - 3:15pm	Auxiliary Equipment	Les Boian Reg. Milk Spec.
3:15pm - 3:45pm	Break	
3:45pm - 4:30pm	Vat Pasteurization	Marc Bates Bates Consulting
4:30pm - 5:00pm	Questions and Review	

## Agenda:

Thursday April 17, 2008

Sterling Room, Holiday Inn Express, Pullman, WA

8:00am - 9:45am	Meter Based Systems	Les Boian Reg. Milk Spec.
9:45am - 10:15am	Break	
10:15am - 12:00pm	Systems with Evaporators	Les Boian Reg. Milk Spec.
12:00pm - 1:00pm	Lunch (on your own)	
1:00pm	<b>Assemble at the WSU Creamery Observation Room</b>	
1:15pm - 4:00pm	Tests of Legal Controls	Al Easter & Lindsey MacDicken
	Case Studies, Records review	
4:00pm - 5:00pm	Questions and Answers	
5:00pm	Adjourn	

### Speakers:

Les Boian, Food and Drug Administration  
Al Easter, Washington Dept. of Ag.  
Lindsey MacDicken, WSDA  
Marc Bates, Bates Consulting for WSU Creamery