Sanitation & Listeria Workshop

Location: Arkansas Extension State Office 2301 S. University Avenue, Little Rock, AR 72204

August 12-14, 2025



Registration Information here: <u>https://uada.formstack.com/forms/sanitation_listeria_lr</u> Standard Fee: \$250. Students and UADA Staff: \$50

This Sanitation & *Listeria* Prevention Workshop is for food safety, sanitation, and operations managers of USDA, FDA, and State Inspected facilities producing either RTE (ready-to-eat) or non-RTE foods. Practical teaching & exercises. Lunches & snacks provided. Training Certificates upon completion.

DAY	TRAINING TOPICS
Day 1:	Sanitation Regulations: USDA & FDA
August 12	Sanitation Safety: PPE, SDS, LOTO, CSE, Prevention
1pm – 4:30pm	Microbial Equation: Zones, Personnel, Design, Cleaning, Verification
(check-in 12:45pm)	Basic Steps of Cleaning & Sanitation
	Chemical Classifications & Usages
Day 2: August 13	Equipment Sanitary Design
9am – 4:30pm	Master Sanitation Schedules, PIC/PEC
	Operational Sanitation
	Verification & Validation of Sanitation
	Sampling: Routine, Seek and Destroy
	Corrective and Preventative Actions - CAPA
	Pest Control
	Allergen Controls
Day 3: August 14	Adverse Events
	Sanitation Scenarios Breakouts
9 am – 12 noon	Seek and Destroy Exercises
	Technical Resources

Trainers provided by UA Extension, Fortrex, Vincit, ChemStation, and HACCP Consulting Group.

For questions, contact Bill Potter: bdpotter@uark.edu; 479-575-2211