



Better Process School for Small Businesses

February 11 May 19 September 15 November 10 - 2020

Location – Dane County Extension Office, 5201 Fen Oak Street, Madison, WI 53718.

Enrollment is limited to 30 individuals; enrollment cap is generally reached 2 weeks prior to a given training. There is no wait list. Map and directions: <https://dane.uwex.edu/office-map-and-directions/>

Time: 7:45 AM Bagels, coffee & sign-in. Program 8:00 AM – 5:00 PM.

Cost: \$250.00/person, plus \$100/person for **additional persons** registering from the same business at the same time. Cost includes morning coffee and bagels, lunch, training materials, certificate of completion **and follow-up process authority support. You must pre-register.** Register online at <https://foodsafety.wisc.edu/> or using the form below. Cancellation policy: Refund less \$50/person processing fee up **until 2 weeks prior to the course.** Within 2 weeks of the course, no refunds given.

About this training: This training is for small businesses (**sales under \$25,000 annually**) who process and package acid, acidified, or exempt ‘canned’ food products such as jams and jellies, salsas and pickles, and sauces or spreads. Operators processing **acid** or **exempt foods** should complete this training to meet FDA requirements under the Food Safety Modernization Act (21 CFR 117.4). This course also meets the Wisconsin training requirement for small businesses manufacturing **acidified foods** (pickles and salsa) under 21 CFR 114. There are 4 open-book exams during the training. [Processors of acidified foods with over \$25,000 in sales, or processors who co-pack for other businesses (regardless of size), should attend the 3-day FDA Better Process School <https://foodsafety.wisc.edu>]

Who should attend: Key personnel from small businesses manufacturing jams and jellies, sauces, dressings, spreads and pickled products should attend. The training covers the science of safe manufacture of canned foods, will guide processors through the development and approval of a recipe, and will review Good Manufacturing Practices. While focused on meeting Wisconsin and FDA requirements, small business operators from other states are welcome to attend.

Additional information: Small business operators who successfully complete this training will have access to free, follow-up Process Authority and business development support.

Questions? Call Dr. Barbara Ingham, University of Wisconsin-Madison, at 608-263-7383 or email to bingham@wisc.edu

Complete the following form for mail or fax registrations:

REGISTRATION FORM: Date of training: _____

Name _____ Business _____

Business Address _____

Daytime phone _____ Email (required) _____

Mail or fax registration form and \$250 fee to: Pyle Center Registrations, Attn. Angela Chopp, 702 Langdon Street, Madison, WI 53706 **Phone:** 608-262-2451 or **FAX:** 608-265-3163

Enclose fee. Checks payable to University of Wisconsin. Payment must be made at time of registration.

Check enclosed

VISA MasterCard American Express Discover Exp. Date _____

Card Number _____ Name on Card _____

Signature _____