



Canned Foods Manufacturing School for Small Businesses - 2022

April 11 - 12

Sept 12 - 13

Registration Deadline[^]:

April 1

Aug 29

Trainings are virtual using Zoom.

Lectures: 7:30 AM – 12:30 PM each day. **Exams:** 12:30 – 4:30 PM (open book, online)

Cost: \$300.00/person, plus \$150/person for **additional persons** registering from the same business at the same time. Cost includes materials (mailed prior to training), certificate of completion **and process authority support**. **You must pre-register.** Register online at <https://foodsafety.wisc.edu/>.

About this training: This training is for **small businesses*** who intend to process and package acid or acidified foods, products such as jams and jellies, salsas and pickles, and sauces or spreads under a state license. Operators should complete this training to meet **FDA requirements under the Food Safety Modernization Act (21 CFR 117.4)**. This course also meets the training requirement for licensing for small businesses manufacturing **acidified foods** (pickles and salsa) under **21 CFR 114**. Operators needing **to work with a process authority** for a review of any recipe for a shelf-stable canned product should take this training. There are 2 open-book exams and homework each afternoon, and pre-work that must be completed prior to training. Participants can expect to dedicate 12 – 16 hours to this training. [*This training does **not** meet the requirement for large businesses, low-acid canned food manufacturers, or co-packers.]

Who should attend: Key personnel should attend from small businesses manufacturing jams and jellies, sauces, dressings, spreads, pickled products or any other shelf-stable canned product. The training covers the science of safe manufacture of canned foods, will guide processors through the development and approval of a recipe, will review containers and closures for canned foods, and will highlight record keeping practices and development of a food safety plan. Small business operators from any state are welcome to attend.

Additional information: Licensed small business operators who successfully complete training will have **access to free Process Authority and business development support**. [Training **does not** qualify a person to serve as a Process Authority.] Individuals must have access to reliable internet to complete the course. The training can not be completed via Smartphone. A minimum attendance of 10 individuals is required to hold a training session. Attendance will be capped at 20 per session. **^Registration closes ~2 weeks prior to each training or when the course fills, whichever comes first.** If a training is canceled due to low enrollment, registered participants will have the option of moving to the next available session or offered a full refund.

Questions? Not sure if this training is right for you, or for other questions, please contact Barbara Ingham, University of Wisconsin-Madison. **Phone** 608-263-7383 or **email** bingham@wisc.edu

Registration questions? Call Pyle Center Registrations, **phone:** 608-265-5137 or Marlys Kellogg marlys.kellogg@wisc.edu [In light of the ongoing pandemic, email will yield a quicker response.]
Thank you!