Tips for a Successful Food Business Training via Zoom

The **Wisconsin Better Processing School for Small Businesses** focuses on the safe manufacture of canned foods that are **acid/acidified**. Federal and state regulations require this training for anyone overseeing manufacture of acid/acidified canned foods. This training is designed for small businesses that are generating under $25,000 in sales of canned foods and are not involved in co-packing.

Acidified foods are pickles, sauces and other products that are formulated with acids, such as vinegar, or acid foods, packaged, and heat-treated; these foods are distributed and sold at room temperature; they are ‘shelf stable.’ Food safety practices must in place to ensure that these foods are safe for consumers.

The Wisconsin Better Processing School for Small Businesses is being delivered **via Zoom** (a virtual training). Zoom is a video conferencing service like Microsoft Teams or Blackboard Collaborate and you will be emailed a link to access the training. Previous training participants have liked this format. Information on checking your computer set-up is [here](https://foodsafety.wisc.edu). **Some important things to note:**

- A training binder with course materials will be shipped to you approximately 1 week prior to the training. You must supply a shipping address; a home address is preferred.
- You will need a reliable internet connection for Zoom.
- You will need to connect via a desktop or laptop (no smart phones) with a functioning camera. Your attendance will be noted by your presence on camera.
- Updates prior to the training and during the training will be via email. You will need to supply an email address that you check frequently.

We will begin the training on Tuesday with an overview of Zoom and will answer your questions before we get started. A schedule for the training is [here](https://foodsafety.wisc.edu).

**The cost of the training for small businesses includes** follow-up support from a Process Authority (Barbara Ingham) who will help guide your product development and issue Scheduled Processes for your recipes. Cost is $250/individual. If 2 or more individuals register from the same company at the same time, cost for each additional person is $150.

**Pre-registration for the training is required.** A link to registration (online) can be found here: [https://foodsafety.wisc.edu](https://foodsafety.wisc.edu) If you have questions, please contact Barbara Ingham at 608-263-7383 or **bhingham@wisc.edu** Thank you.