

ROP HACCP workshop

PROSPECTUS



Typical Agenda

Day 1

8 am: Introduction

9 am: ROP Hazards and Controls

10 am: Break

10:15 am: ROP Hazards and Controls (continued)

11 am: ROP In Food Code

Noon: lunch

1 pm: ROP in Food Code (continued)

2:30 pm: Break

3 pm : Hands-on ROP

4:30 pm: stop

Day 2

8 am: Hands-on ROP HACCP

10:30 am: Break

10:45 am: Q&A

Noon: Inspection tips & wrap-up



Workshop Requirements

Who attends

This workshop draws 50-100 participants, mostly regulators. When invited, approximately 10-30 industry participants attend each workshop. Their participation is encouraged and provides an operators viewpoint of ROP leading to lively discussions.

Facility

A facility that holds 60-100 in classroom style is needed. Easy access is preferred (e.g. parking). Since lunch is not typically provided, the facility should be near places to dine. Normally we look for regulators to provide a facility in exchange for a reduced cost for regulator participants.

AV

A projector with large screen is requested. Small screens have drawn complaints from past participants. A lavalier microphone is requested with an additional hand held microphone for questions. A presenters table is requested. A podium or presenters platform

is **not** desired. The presenter has a laptop, laser pointer and slide advancer. A large white board would be very beneficial as well.

Printed / Digital Materials, etc.

Printed workshop notes and worksheets are provided to all registrants ~ 120 pages. The sponsor usually makes the arrangements for printing. It can be built into the workshop cost per person.

Registration

Participant registration is handled using Eventbrite.



Promotion

Promotion is usually done internally for regulators. Industry participants are much harder to reach. The NRA along with their state partners are used as well as distribution lists. Assistance in reaching this audience is needed.

Past Workshop locations

Portland
San Diego
Cleveland (2)
Iowa
Minneapolis (2)
Houston
Dallas
Orlando (2)
N. Carolina
Pennsylvania
Chicago
Guam
Las Vegas (2)
Colorado (2)
St Louis
Kansas City, MO
Hawaii (2)
Richmond VA
Vancouver, BC

2015 Workshop Locations

Portland
Phoenix, AZ
Annapolis, MD
Atlanta, GA
San Francisco
Halifax, NS



Here's where we've been since 2014



More Details...

Certifications

All participants receive a certificate from the retail-foodservice food safety consortium. The workshop is pre-approved by NEHA for 12 hours of CEUs.



HACCP Certification

Unfortunately this workshop alone does not meet the required learning objectives for a standalone HACCP workshop as defined by the International HACCP Alliance. An additional workshop day could be added to complete the requirements for HACCP training and certification.

Presenter

Dr. Nummer is the only person in the U.S. offering this type of workshop. In 2014, Dr Nummer won the NSF Food Safety Educator award in conjunction with the Food Safety

Summit. He is the Director of the Retail-foodservice food safety consortium and a food microbiologist with over 25 years' experience in academia, government and industry. He specializes in food safety education (HACCP, Advanced Sanitation, Employee based food safety, etc). His research interests are in retail-foodservice food safety, including special processing methods.

Dr. Nummer is a "RETAIL" process authority who has helped numerous operators and regulatory agencies in retail food safety. He is an expert in reduced oxygen packaging (cook-chill, sous vide, and vacuum packaging) from both the science and regulatory sides. He has authored numerous HACCP programs and has successfully gotten plan approval from various regulatory agencies.

Dr. Nummer is past Chair of a Conference for Food Protection committee updating the ROP portions of the US FDA model food code for 2013 and is currently a CFP Board member.

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