



FEBRUARY 27TH, 2024  
9AM - 5PM EST

PURDUE EXTENSION FOOD SAFETY  
TRAINING HUB  
4207 N. PURDUE RD  
VINCENNES, IN 47591

**COST: \$65**  
*Lunch is provided*

# Cleaning and Sanitizing Workshop

A one day workshop focused on best practices of cleaning and sanitization required by the Produce Safety Rule (PSR). Discussion topics will include cleaning and sanitizing equipment, developing cleaning, and sanitizing programs, and packinghouse food safety basics. A brief overview of the PSR will be provided with guidance to help participants understand current policies and requirements associated with cleaning and sanitizing for produce on farms.

## Topics Covered:

- Food Safety Basics
- Cleaning and Sanitizing
- Produce Safety Rule Overview
- Identification and Evaluation of Potential Hazards
- Establishing a Cleaning and Sanitizing Program

## Target Audience:

- Farm personnel with cleaning and sanitizing responsibilities
- Supervisors and managers
- Extension employees and educators
- Industry association representatives
- Regulatory agency representatives

***Certificate of Course Completion Included***

## Register for your spot today:

<https://INCleaning-SanitizingWorkshop2024.eventbrite.com>

*Deadline is one week before event | On-site registrations not accepted*

**Program Questions:** Scott Monroe | [jmonroe@purdue.edu](mailto:jmonroe@purdue.edu)

**Registration Questions:** Heather Borden | [bordenhe@msu.edu](mailto:bordenhe@msu.edu)

*\*Participation in a PSA Grower Training course prior to attending this workshop is recommended but not required.*