



## Current Good Manufacturing Practices

### Agenda

The Carver Center  
4-H Room

#### Thursday, October 5, 2023

8:00 am	Registration
8:30 am	Introductions/Housekeeping
9:00 am	Overview/Background
9:30 am	Introduction to Foodborne Illness and Foodborne Hazards
10:30 am	<i>Break</i>
10:45 am	Employee Training Requirements
11:15 am	Personnel
11:45 am	Plants and Grounds
12:30 pm	<i>Lunch</i>
1:30 pm	Sanitary Operations
2:15 pm	Activity
3:00 pm	Sanitary Facilities and Controls
3:30 pm	Equipment and Utensils
4:00 pm	Processes and Controls
4:30 pm	Warehouse and Storage and Defect Action Levels
4:45 pm	Questions
5:00 pm	<i>Adjourn</i>



## Sanitation Control Procedures and Labeling

Friday, October 6, 2023

- 8:15 am Welcome and Housekeeping
- 8:25 am Review and Development of SSOP for Safety of Water
- 8:45 am Review and Development of SSOP for Condition and Cleanliness of Food  
Contact Surfaces  
Hands-on activity
- 9:05 am *Break*
- 9:20 am Review and Development of SSOP for Prevention of Cross-Contamination
- 9:50 am Review and Development of SSOP for Maintenance of Hand Washing, Hand  
Sanitizing and Toilet Facilities  
Hands-on activity
- 10:10 am Review and Development of SSOP for Protection of Food from Adulterants  
and Proper Labeling, Storage and Use of Toxic Compounds  
Hands-on activity
- 10:30 am Review and Development of SSOP for Control of Employee Health  
Conditions
- 10:50 am Review and Development of SSOP for Exclusion of Pests
- 11:10 am Presentation of SSOPs
- 11:40 pm Example of SSOP Plan and Sanitation Control Procedures
- 12:00 pm Questions
- 12:15 pm *Lunch*

Afternoon for Labeling

## Teaching Team

### Katheryn Parraga-Estrada, Muscle Food Safety Extension Specialist



Katheryn is the Muscle Food Safety Extension Specialist at Virginia Tech - Virginia Seafood Agricultural Research and Extension Center. Her extension work focuses on improving the understanding and application of food safety research through education, training, and technical guidance for the production of safe and quality foods. Her activities include domestic and international industry interactions organizing and assisting with providing trainings, workshops and technical guidance to ensure workforce development and proper understanding and application of food safety and best quality in food products.

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### Melissa Wright, Associate Extension Specialist



Melissa is an Associate Extension Specialist and Director of the Food Producer Technical Assistance Network within the Food Science and Technology Department at Virginia Tech. Her extension work focuses on food producers and their needs with respect to creating safe, high-quality food products for retail sale. She also assists with food product labeling, including nutrition facts panels, ingredient statements, label claims and allergen declarations. She works with producers of all sizes, from small home-based businesses to large corporate entities.

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### Alexis Hamilton, Assistant Professor and Extension Specialist



Alexis is an Assistant Professor and Extension Specialist in Virginia Tech's Food Science & Technology department. Her research program identifies evidence-based approaches to enhance food safety while preserving quality for food manufacturers, the findings of which she shares through her extension program that equips food producers of all sizes with the resources they require to make science-based decisions about food safety and quality in their operations.

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