

Food Safety Program, for Processors and Distributors

WATER SAFETY COURSE FOR FOOD PROCESSORS

The Food Safety Program invites you to participate in the Water Safety Course for Food Processors. There is **no charge** but registration is required. Due to limited space the course is open only to industry and government participants.

Details:

Date: October 1st, 2010

Time: 9:00 a.m. – 4:00 p.m.

Location: Richardson Centre for Functional Foods and Nutraceuticals and Food Science Department Laboratory (University of Manitoba)

Parking: \$8

Lunch included

AGENDA

1. Potable water: definition and standard

- SPC, coliform, *E. coli* and test methods
- parasites
- interpretation of test results

2. Usage

- food ingredient
- direct chilling of food products
- indirect cooling using heat exchangers
- ice making
- cleaning, rinsing
- other

3. Water source

- city, municipals
- wells (deep, shallow)
- river, lake
- recycled

4. Water treatment

- frequency
- kinds of treatments and methods
- Biochemical oxygen demand (BOD) and Chemical Oxygen Demand (COD)

5. Water testing frequency

- regulatory requirements
- how to determine a suitable testing frequency
- site selection, sampling methods, corrective action

6. Emergency preparedness

- treatment
- alternate source

Please send your registration to foodsafety@gov.mb.ca or phone (204) 795-7968 in Winnipeg.