

# SPECIAL PROCESSES

## HAZARDS AND CONTROLS

**PRESENTED BY**

**Brian Nummer PhD**

**Director of Retail Foodservice Food Safety Consortium and Extension Food Safety Specialist  
Utah State University**

**EVENT DETAILS:** The goal of this two day workshop is to educate operators and regulators on the implementation of HACCP for special processes in retail food establishments. The following topics will be covered: Food Code Microbiology, Hazard Controls based on FATTOM, overview of Food Code Based Special Process HACCP, fermentations (dairy, vegetables, and weird stuff), ROP, canning, smoking and drying.

**DATE & TIME:** Tues, June 11 and Wed, June 12, 2019  
8:00 AM—5:00 PM

**LOCATION:** RiverStone Health, 123 S 27th St, Billings MT

**REGISTRATION REQUIRED:** *Limited space available on first-come, first-serve basis*

**To register go to the following link:** <https://spec-proc-billings.eventbrite.com>

*Industry (non-regulators) \$75*

*Health Inspectors/Regulators \$75*

*RiverStone Health staff Free*

*To keep fees low, lunches will be on your own at noon– 1 pm each day.*

**QUESTIONS?** Clark Snyder clark.sny@riverstonehealth.org 406-256-2770  
Marilyn Tapia marilyn.tap@riverstonehealth.org 406-256-2770

To learn more about Dr Nummer and other training opportunities,  
go to <http://food-safety.guru/>