

OSU SHORT COURSE on FRESH PRODUCE SAFETY

June 12, 2012

Agricultural Engineering Building, Room 219, 590 Woody Hayes Drive, Columbus, OH.

Leafy green vegetables are a growing part of the average American diet. Yet in 2009, leafy greens made the Center for Science in the Public Interest's "Top 10 Riskiest Foods," due to number of outbreaks and foodborne illnesses linked to them. In this short course, we will review and discuss the latest developments in sanitizers application in fresh produce.

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Developments in Applications of Sanitizers for Fresh Produce Safety

Time	Topic	Presenter
8:00 am	Registration	
8:30 am	GAPs and GMPs, Traceability	Lester Wilson (ISU)
9:05 am	Microbiology of fresh produce safety	Ahmed Yousef (OSU)
9:40 am	Comparison of Gas and Liquid Sanitizers	Sudhir Sastry (OSU)
10:15 am	Break	
10:30 am	Use of ozone for fresh produce	Ahmed Yousef (OSU)
11:40 am	Use of chlorine dioxide for fresh produce	Gonul Kaletunc (OSU)
12:15 pm	Lunch	
1:15 pm	Regulatory issues	Angela Shaw (ISU)
1:50 pm	Economics of gas vs liquid sanitizer applications	Michael Burke (EnerFab)
2:25 pm	Panel Discussion	
3:00 pm	Adjourn	

Registration*	Attendee	Student
Received on or before June 1, 2012	\$ 25.00	\$ 15.00
Received on or before June 8, 2012	\$ 30.00	\$ 15.00
On-Site Registration	\$ 35.00	\$ 20.00

*Registration Fee includes handouts, lunch, and refreshments. □ □

For OSU employees: Registration must be paid electronically using the "Internal Order" process by initiating an eRequest online: <https://erequest.osu.edu>, and complete the required fields denoted by a red asterisk (*) In the "Comment" field, please include a statement to your fiscal person to have he/she dispatch the request to Jim Fowler via email at: fowler.2@osu.edu

For attendees outside OSU: Registration can be paid by check or cash. Contact: Kaletunc.1@osu.edu