New Food Safety Training Program Offered to Community Members and UA Community

Date::
August 26, 2019

A safer food supply benefits us all. The Centers for Disease Control and Prevention (CDC) estimates that approximately 1 in 6 Americans gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases each year. Importantly, most foodborne illness cases are preventable when attention is paid to basic food safety steps.

The recently-launched University of Arizona Food Safety Certificate Program ([1](#)) helps protect our food supply by equipping food manufacturers, food safety professionals and food scientists/technologists to develop and implement preventive food safety programs.

These noncredit continuing education programs are designed and taught by Dr. Daniel Engeljohn ([2](#)), a UA Assistant Professor of Practice in Animal Science with decades of experience developing food safety policy at the U.S. Department of Agriculture.

Dr. Engeljohn says: "I am so excited about these workshops, ranging from 1.5 to 2.5 days in length, because the information presented and the in-class exercises will prepare most anyone with a basic understanding about preventing foodborne illness."

The program includes options for community members, UA students and UA staff to earn an internationally-recognized certificate that validates their knowledge and skills in critically important food safety areas.

Certificate Programs for Non-UA and UA Participants

The following workshops are available to the general public and to UA students, faculty, and staff:

- **Basic Hazard Analysis and Critical Control Point (HACCP) Training.** Federal food safety regulations for meat and poultry mandate that each manufacturer must rely on a trained individual who has received instruction in the application of Hazard Analysis and Critical Control Point (HACCP) principles. *Schedule coming soon.*
- **Advanced HACCP and Preventive Controls Training.** This two-day workshop goes beyond the basics and provides in-depth instruction to support the implementation of a preventive controls food safety system. Special focus will be placed on the day-to-day activities that provide documented evidence of the system's effectiveness, including design of informative data analysis and interpretation. This workshop is ideal for those who don't have a background in statistics/mathematics. *January 14-15, 2020.*
- **Basic Food Safety Preventive Controls for Human Food.** Federal food safety regulations for all foods except meat and poultry mandate that each manufacturing firm must rely upon a preventive controls-qualified individual receiving instruction in the development and application of risk-based preventive controls in a food safety system. Successful
completion of this training is one way to meet the regulatory requirements for a "preventive controls-qualified individual." January 7-9, 2020.

The content of these workshops is accredited by the International HACCP Alliance or Food Safety and Preventive Controls Alliance, depending on the program. Participants who successfully complete workshop requirements will receive a certificate and seal from the relevant alliance.

Certificate Program for UA Students

This fall, UA students enrolled in ACBS 355 (Food Processing and Food Safety Preventive Controls) can receive a combined certificate based on the content of all three of the noncredit workshops described above. UA students who choose this option will complete additional requirements during the ACBS 355 course and pay a fee to obtain the certificate.

Learn more about the Food Safety Certificate Training Program at [ce.arizona.edu/food-safety](https://ce.arizona.edu/food-safety).

https://uaatwork.arizona.edu/sites/default/files/Food%20Safety-All%20Programs.pdf

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Links
[1] https://ce.arizona.edu/food-safety
[2] https://acbs.cals.arizona.edu/node/1068