

## Cleaning and Sanitation: Putting Principles into Practice

### A Hands-On Workshop for Sanitation Workers and Food Safety Managers

This workshop is designed to provide insight on best practices related to cleaning and sanitation programs to reduce food safety risks at the packinghouse level, with specific emphasis on *Listeria monocytogenes*. Hands-on demonstrations will provide sanitation leads with information related to implementing effective cleaning and sanitation strategies. Communicating about food safety principles within sanitation crews as well as with food safety managers and upper management will also be addressed.

Registration is \$25. Seating is limited and registration is required. Please contact Nicole Brunner, nicole@wstfa.org or 509-665-9641 for more information.

To register, (**Wenatchee**) <http://wenatchee-cleaningsanitation.eventbrite.com>

(**Yakima**) <http://yakima-cleaningsanitation.eventbrite.com>

(**Hood River**) <http://hoodriver-cleaningsanitation.eventbrite.com>

Dates	Locations	Tentative Start Time*
March 11, 2015	Wenatchee, WA	3:00pm
March 12, 2015	Yakima, WA	7:00am
March 13, 2015	Hood River, OR	TBD

The workshop will be approximately five total hours of training, most of which will be hands-on.

**Lunch or dinner will be provided.**

### Topics that will be covered include:

- Overview of *Listeria* Risk and the Importance of Cleaning and Sanitation
- Hands-on demonstrations of effective cleaning and sanitation practices including:
  - Identifying areas of risk within your facility
  - How to handle challenging areas, including drains
  - Proper use of cleaning equipment and products
- Strategies for successful implementation