

**General Food Safety (GFS) Training  
and  
Acidified Canned Foods (ACF) Training**

Producers of acidified foods (salsas, sauces, pickled products, etc.) are highly encouraged to receive training in the specific requirements and procedures for selling these products. The Acidified Canned Foods Training for Farmers' Market Vendors and the Cottage Food Industries is a workshop designed to teach the basics of food safety and regulations for processing acidified foods in Mississippi. Whether you have a business that you wish to expand, enter new market avenues, or you are just in the planning stages, the ACF Training will be helpful to you. Participants completing the ACF workshop and scoring a satisfactory grade on the exams can then receive the training highly recommended for processors who process and sell acidified canned foods. This training and certificate do not allow you to sell wholesale, at a retail establishment, over the Internet, or mail order. For this, you are required to attend the Better Process Control School training (early summer schedule). A General Farmers' Market Food Safety Training will also take place after the ACF Course. This training session is highly recommended for all processed food vendors that attend Mississippi Certified Farmers' Markets or sell at their farm, etc. Please refer to the new Cottage Food Law for details.

<http://openstates.org/ms/bills/2013/SB2553/documents/MSD00053679/>

**Schedule:**

8:15 am - Registration  
8:30 am - Acidified Canned Foods Class  
10:30 am - Farmers' Market Food Safety Class

You must attend the entire class to receive your certification. There will be a final exam for the Acidified Canned Foods class. As a special service, you may bring samples of your products for free preliminary pH testing and/or your recipes for free and confidential product development assistance.

**Questions?**

Dr. Courtney Crist ([cac400@msstate.edu](mailto:cac400@msstate.edu))

Ms. Ann Davis ([a.h.davis@msstate.edu](mailto:a.h.davis@msstate.edu))

The training materials are based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, the Mississippi State University Extension Service, the Mississippi Agricultural and Forestry Experiment Station, and the Department of Food Science, Nutrition and Health Promotion.

**MSU Extension will provide reasonable accommodations to persons with disabilities or special needs. Please contact the Wilkinson County Extension Office at 601-888-3211 prior to a program or event to request reasonable accommodation.**

We are an equal opportunity employer, and all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability status, protected veteran status, or any other characteristic protected by law.



*April 25, 2017*

*J.R. Hamilton Extension Building  
982 2<sup>nd</sup> South Street  
Woodville, MS*

*Hosted by:*



**Farmers' Market Food Safety Training will cover:**

1. Why food safety at Farmers' Markets?
2. Safe food handling at Farmers' Markets
3. Fresh and fresh-cut fruits & vegetables
4. Sanitation and hygiene/health
5. Temperature controls of sampled foods
6. Low & high risks processed foods
7. Labeling of Cottage Foods

**Acidified Canned Foods Training will cover:**

1. Federal and Mississippi food processing regulations
2. Facility recommendations
3. Microbiology of acidified foods
4. pH and water activity of foods
5. Critical controls
6. Acidification methods
7. Scheduled process
8. Examples, records, forms
9. Recipes
10. Questions and Answers, demonstrations, exam
11. There will be time set aside to answer all your questions and for product testing.

**Instructors:**

Training will be conducted by Dr. Courtney Crist, Assistant Extension Professor, from the Department of Food Science, Nutrition and Health Promotion at Mississippi State University and Ms. Ann Davis, Extension Agent in Wilkinson County.

**Date and Location:**

**April 25, 2017**

Wilkinson County Extension Office  
Mississippi State University Extension  
982 Second South Street  
Woodville, MS 39669

**Who should attend?**

Food processors, who can acidified foods, such as pickles, salsas, dessert sauces, pickled eggs, tomatoes or other acidified food products for sale in Mississippi Certified Farmers' Markets (farmers' markets that are certified by the Mississippi Department of Agriculture and Commerce) or qualify as a Cottage Food Industry are highly encouraged to attend an acidified canned foods training course. Successful completion of this training will help to ensure your product is both legal and safe.

To determine if the farmers' market you wish to attend is certified by the MDAC, check with the farmer's market manager or visit [www.msfarmersmarket.com](http://www.msfarmersmarket.com)

**Registration:**

**Cost for the workshops is \$15.** Materials and certificates will be available to those that pre-register. Pre-registration is required and **must be received by April 21, 2017.** Registrations will be accepted on a first-come, first serve basis as there are limited spaces for the training. There is **\$15 cost to attend and registration is required.**

**REGISTRATION FORM**

**Deadline – April 21, 2017**

General Food Safety Class \_\_\_ (Free)

Acidified Canned Foods class \_\_\_  
Registration fee (materials, break): \$15.00  
(Bring payment or mail check. Checks payable to "MSU FSNHP")

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Name:

Company:

Address:

City:

State:                      Zip:

Products:

Phone:

Fax:

Email:

**Mail completed registration form:**

Ms. Ann Davis  
Mississippi State University Extension  
P. O. Box 834  
Woodville, MS 39669

**Or Fax to:** 601-888-3215

**For more information call:  
601-888-3211**