

**Acidified Canned Foods (ACF) Training  
and  
General Food Safety (GFS) 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 Farmer's 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:**

8:30 am- Registration  
8:40 am- Acidified Canned Foods class  
11:00 am-Farmer's 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. Juan L. Silva ( [jls46@msstate.edu](mailto:jls46@msstate.edu) )

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

*Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated.*

*Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.*



**February 24, 2017  
Biloxi, MS**

Hosted by:



**MISSISSIPPI STATE  
UNIVERSITY™**

DEPARTMENT OF FOOD SCIENCE,  
NUTRITION AND HEALTH PROMOTION

**Farmer's 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 and 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. Juan L. Silva, Professor and expert in Thermal processing and Dr. Courtney Crist, Assistant Extension Professor, from the Department of Food Science, Nutrition and Health Promotion at Mississippi State University.

**Date and Location:**

**February 24, 2017**

Coastal Research and Extension Center of Mississippi State University  
1815 Popp's Ferry Road, Biloxi, MS 39532  
(228) 388-4710

**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 farmer's 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 February 20, 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 – February 20, 2017**

Acidified Canned Foods class \_\_\_  
Registration fee (materials, break): \$15.00  
(Bring payment or mail check to MSU FSNHP)  
General Food Safety class \_\_\_

---

Name:

Company:

Address:

City:

State:                      Zip:

Products:

Phone:

Fax:

Email:

**Mail completed registration form:**

Dr. Juan L. Silva  
Fax: 662-325-8728  
**PO Box 9805**  
**Miss. State, MS 39762**

**For more information:**

662-325-3200  
[fsnhp.msstate.edu](http://fsnhp.msstate.edu)