

## **Sanitation Performance Standards and Non-Food Safety Regulatory Requirements Review**

March 22, 23, 24, 25 and April 6, 2010  
6:00 p.m. – 9:00 p.m.

March 22, 23, 24, 25 and April 6, 2010 IMPA, Iowa Meat and Poultry Inspection Bureau, CIRAS, and Iowa State University Meat Science Extension will co-sponsor 5 training sessions dealing with Sanitation Performance Standards (SPS) and Non-Food Safety Regulatory Requirements at various locations around the state. The training session topics were chosen based on the findings of the 2009 USDA/FSIS On-site Review of the state of Iowa Meat and Poultry Inspection Bureau. These training sessions fulfill part of the corrective actions the state of Iowa Meat and Poultry Inspection Bureau has documented with USDA/FSIS to show that we have reviewed these important regulatory requirements with meat inspection staff and industry.

Sanitation Performance Standard pertains to the overall sanitary plant condition. Both official and custom inspected plants must adhere to these regulations. The regulatory requirements include construction materials, lighting, water, sewage, plumbing, employee hygiene, equipment and utensils and sanitary operations plant wide. Presentations will include explanation of the regulatory requirement as well as regulatory review and action.

The Non-Food Safety Regulatory Requirements include product standards of identity, labeling requirements, use of restricted ingredients, misbranding and economic adulteration of products, net weights and product claims. These requirements focus on using an approved product formulation that meets regulatory requirements and demonstrating that the production follows the approved formulation and use of an approved label. Presentations will include explanation of the regulatory requirement as well as regulatory review and action.

The information provided at these sessions will be beneficial to both official and custom plants and federally inspected plants. We look forward to your attendance.

### **The Sessions are scheduled for the following locations:**

**Monday, March 22, 2010 – Buena Vista University, Storm Lake**

**Tuesday, March 23, 2010 – Upper Iowa University, Fayette**

**Wednesday, March 24, 2010 – Indian Hills Community College, Ottumwa**

**Thursday, March 25, 2010 – Southwest Community College – Cass County Center, Atlantic**

**Tuesday, April 6, 2010 - Iowa State University, Ames**

**See the following sheet for registration information and location details. We will be starting promptly at 6:00 pm.**

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## **Registration Information**

There is no charge to attend one of these sessions if you are pre-registered.

Walk-in registrations will be assessed at \$25.00 fee.

Pre-register by Monday, March 15, 2010 by contacting Deb Michel at [dmichel@iastate.edu](mailto:dmichel@iastate.edu) or 515-294-1187 with the following information:

1. Location you will be attending – see below
2. Name of your company
3. Address of your company
4. Name(s) of those individuals attending

## **Meeting Locations**

### **Monday, March 22, 2010**

Hansen 9  
Harold Walter Siebens Forum  
Buena Vista University  
610 W Fourth Street  
Storm Lake, Iowa 50588  
712-749-2401

### **Tuesday, March 23, 2010**

Baker-Hebron Auditorium  
Upper Iowa University  
605 Washington Street  
Fayette, Iowa 52142  
800-553-4150

### **Wednesday, March 24, 2010**

Room 100 Bennett Student Services Center  
Indian Hills Community College  
623 Indian Hills Drive  
Ottumwa IA 52501  
800-726-2585

### **Thursday, March 25 2010**

Cass County Center  
Iowa Western Community College  
705 Walnut Street  
Atlantic, Iowa 50022  
712-243-5527

### **Tuesday, April 6, 2010**

Meat Laboratory  
Iowa State University  
133 Meat Laboratory  
Ames, Iowa 50011