



ENHANCE • PROTECT • CONSERVE

BASIC SANITATION CONTROL PROCEDURES WORKSHOP

First Floor Auditorium • Bolton State Office Building
1141 Bayview Avenue • Biloxi, Mississippi 39530

PURPOSE OF BASIC SANITATION CONTROL PROCEDURES

This workshop is designed to provide information about safe seafood practices through the implementation and monitoring of sanitary control procedures.

Using current training materials from the US Food and Drug Administration, Association of Food and Drug Officials and National Sea Grant Office, commercial sectors learn about seafood processing practices which ensures conformity with safe sanitary conditions.

MAKE FOOD SAFETY A PRIORITY. REGISTER TODAY.

Mississippi students, seafood industry and restaurant employees are encouraged to attend. Space is limited to the first 20 registrants. The cost is **free for Mississippi residents** and \$100 for out-of-state residents. Refreshments are provided. All participants receive an Association of Food and Drug Officials certificate upon completion.

For more information call Mai Dang at 228-523-4081 or email Mai.Dang@dmr.ms.gov



The Basic Sanitation Control Procedures course is made possible through a grant from the Mississippi Tidelands Trust Fund Program FY 2016.

TO REGISTER FOR THE BASIC SANITATION WORKSHOP, COMPLETE THE FORM BELOW AND SUBMIT IT TO MAI DANG:

EMAIL: Mai.Dang@dmr.ms.gov | FAX: 228-374-5220 | MAIL: Seafood Technology Bureau, 1141 Bayview Ave., Biloxi, MS 39530

Name: _____
*First Name**Last Name*

Company: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Email: _____

CHOOSE ONE CLASS BELOW:

All classes will be held from 8 a.m. - 5 p.m. on the first floor auditorium in the Bolton State Office Building, Biloxi, MS.

April 23

October 8