

# FOOD SAFETY CERTIFICATION WORKSHOP # 717

West Hawaii Civic Center  
Liquor Control Conference Room Bldg C, 2<sup>nd</sup> Floor  
Kealakehe, Kona, Hawaii  
September 17 & 18, 2013

## AGENDA

<i>DATE/TIME</i>	<i>SUBJECT</i>	<i>SPEAKER</i>
<b><u>September 17, 2013 (Tuesday) -- 8:15 am to 4:00 pm</u></b>		
SESSION I:		
8:15 - 8:30	Registration	
8:30 - 9:15	Opening Remarks and Introduction	John Nakashima
9:15 - 9:45	Pre-Quiz	
9:45 - 10:00	BREAK	
10:00 - 11:30	Microbiology, Food Microbiology and More	
11:30 - 12:30	LUNCH BREAK	
SESSION II:		
12:30 - 2:30	Germs...Germs...Germs....Identification of Foodborne Diseases (Vocabulary & Disease Handout)	
2:30 - 2:45	BREAK	
2:45 - 3:30	HACCP NOT HICCUP - Hazard Analysis Critical Control Point	John Nakashima
3:30 - 4:00	Practical Exercises Time permitting/ End First Day	

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**September 18, 2013 (Wednesday)-- 8:30 am to 3:30 pm**

**SESSION III:**

8:30 - 9:45	Administrative Rules, Compliance Procedures and other boring but important information.	John Nakashima
9:45 - 10:30	Inspecting Your Food Establishment - The Key to Preventing Foodborne Illness	
10:30 - 10:45	BREAK	
10:45 - 11:30	Inspecting Your Food Establishment - The Key to Preventing Foodborne Illness (continued)	
11:30 - 12:30	LUNCH BREAK	

**SESSION IV:**

12:30 - 1:30	Inspecting Your Food Establishment - The Key to Preventing Foodborne Illness (continued)
1:30 - 2:30	What about those Creepy Crawlers?
2:30 - 2:45	BREAK
2:45 - 4:00	<b>CERTIFICATION EXAM AND EVALUATION</b>

