



Winery Quality Control Workshop

Thursday, April 9, 2015

Registration: 8:30am; Program- 9:00am-4:00pm

Cost:\$50.00 per person(includes morning coffee and lunch)

Where: CLEREL, 6592 West Main Rd. Portland NY 14769

716-792-2800 ext-201

PENNSSTATE



College of
Agricultural
Sciences

Denise Gardner, Enology Extension Associate, Penn State University
Chris Gerling, Enology Extension Associate, Cornell University
Anna Katharine Mansfield, Associate Professor of Enology, Cornell University

What is HACCP?

- Types of Hazards
- GMPs and SOPs

Morning Break

Responding to CCPs

- Establishing limits
- CCP Monitoring

Lunch

Making a plan

- Record keeping
- Corrective Actions
- Verification



While wineries are heavily regulated in the areas of sales and taxes, they receive relatively little oversight or direction when it comes to plans and procedures to minimize product risk. Every winery should have standard operating procedures (SOPs) for production, sanitation and analysis in order to ensure not just wine quality but also worker and consumer safety. As the Food Safety Modernization Act (FSMA) is implemented, concepts like hazard analysis and critical control points (HACCP) will become more and more ubiquitous. This workshop will teach wineries about identifying, measuring and mitigating potential risk areas while also providing the tools to create SOPs and quality assurance plans.

Please Register by Wednesday, April 1, 2015

Name of Winery represented: _____ Phone: _____

Email: _____

Name(s) of attendees: 1) _____ 2) _____ 3) _____

4) _____ 5) _____ 6) _____

Total cost @ \$50.00/person x _____ person/people = \$ _____

Please make checks payable to LERGP and mail to:

LERGP, 6592 West Main Rd. Portland NY 14769, ATTN: KATE

Contact Kate at kjr45@cornell.edu or 716-792-2800 ext 201 for more information.



*****You may also register on-line at <http://lergp.cce.cornell.edu/>. You can register up to 10 participants and pay with a credit card.**