April 15, 2008
FOR IMMEDIATE RELEASE

Rutgers Food Innovation Center Partners with NSF International to offer Food Safety Training Series

Seminars to be held on May 13-14, June 4-6, and July 15-16

Bridgeton, NJ and Ann Arbor, MI. NSF International’s Center for Public Health Education today announced a partnership with the Rutgers Food Innovation Center that will provide new food safety training courses to food and agribusinesses. The series of courses will provide educational training relevant for established food companies seeking to upgrade quality assurance systems, enter new markets, and expand and improve their operations; startup food companies wishing to adopt best practices in their operations; farmers and cooperatives desiring to create new businesses based on value-added agricultural products; and also retail and food service establishments seeking to better understand the food safety practices of their suppliers.

“Food Safety will continue to be of national significance in 2008 and beyond,” said Lou Cooperhouse, director of the Rutgers Food Innovation Center. “Retail and foodservice customers of food and agricultural products are increasingly demanding that quality assurance standards and systems be in place, and that technologies be incorporated in products to enhance their overall safety and quality. New standards are being adopted in the marketplace, such as the Safe Quality Food (SQF) system, and we wanted to be sure that food businesses in the New Jersey region can be among the first to recognize, and potentially adopt, such standards of quality.”

The courses offered include:

- **HACCP Manager Certification (May 13-14)** - in this seminar, participants will learn the seven principles of Codex HACCP (Hazard Analysis and Critical Control Points), how they relate to prerequisite programs, and how to write HACCP Plans and implement HACCP in food processing, distribution and preparation environments. For more details and to register, visit [https://www.regonline.com/builder/site/Default.aspx?eventid=191950](https://www.regonline.com/builder/site/Default.aspx?eventid=191950)
• **Implementing and Auditing Safe Quality Food (SQF) Systems (June 4-6)** – in this seminar, participants will gain detailed knowledge and understanding of the SQF codes. They are required for those individuals who wish to become SQF Experts and/or Auditors. For more details and to register, visit [https://www.regonline.com/builder/site/Default.aspx?eventid=190771](https://www.regonline.com/builder/site/Default.aspx?eventid=190771).

• **Preparing for a Third-Party Audit, and Food Defense/Product Security (July 15-16)** – in this seminar, participants will learn to prepare for a NSF third-party Cook & Thurber audit, and review the 2008 NSF Cook & Thurber Expectations Manuals, procedures and terminology, the corrective action process, and other items that will enhance the benefits of the audit process. In addition, participants will gain from the NSF Food Defense/Product Security class, which is designed for food safety managers and risk managers working to integrate product security programs into existing food safety programs. For more details and to register, visit [https://www.regonline.com/builder/site/Default.aspx?eventid=191970](https://www.regonline.com/builder/site/Default.aspx?eventid=191970).

All courses will be offered at the Rutgers EcoComplex facility in Bordentown, New Jersey. They will be taught by skilled professionals with a deep understanding in their respective industries. For directions to the Rutgers EcoComplex, see [http://ecocomplex.rutgers.edu/about_us_directions.php](http://ecocomplex.rutgers.edu/about_us_directions.php)

“We are thrilled to announce this new partnership with the Rutges Food Innovation Center,” said NSF Vice President Bob Ferguson. “The new training series will provide participants the latest information in food safety advancements as well as legislation.”

For additional information on these courses, please visit: [http://www.nsf.org/cphe](http://www.nsf.org/cphe) or call 800-NSF-MARK, x5600 – Center for Public Health Education.

**About Rutgers Food Innovation Center:**

The Rutgers Food Innovation Center is a unique business incubation and economic development accelerator program, which provides business and technology expertise to small and mid-sized food and agribusinesses in New Jersey, and utilizes its outreach capacity to reach the food industry throughout the nation. Clients include farmers and cooperatives, startup food companies, existing small and mid-sized food establishments, and retail and foodservice markets. A new 23,000 sq. ft. food incubator facility will be opened to the food industry this summer, which will enable the marketing, development and distribution of new products for the center’s clients, and the evaluation of new technologies and
processes. The center is a research and extension center of the Rutgers New Jersey Agricultural Experiment Station. Further information can be found at http://www.foodinnovation.rutgers.edu/

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**About NSF International Center for Public Health Education:** NSF International provides high caliber training and educational materials in the areas of food safety and water quality through its Center for Public Health Education (CPHE). CPHE courses are taught by skilled trainers with a deep understanding in their respective industries who make classes more meaningful through their own "hands on" experience. Impacting public health on a local level, CPHE offers training in cities throughout the United States, Canada and Mexico. For current course offerings and more information, visit its website at http://www.nsf.org/cphe/.

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