

SPECIAL PROCESS WORKSHOPS

for Retail Food Industry Partners

2025 Dates

ALL TIMES ARE EASTERN TIME ZONE



[IP] = IN-PERSON [V] = VIRTUAL

Acidification Processes

APRIL 29 [IP] **OCTOBER 23** [IP]
📅 9:15 AM – 4:30 PM 📅 9:15 AM – 4:30 PM

Presented in collaboration with Clemson University Cooperative Extension. Instruction will be provided on the science of both direct acidification processes such as canning, pickling, and packaging of acidified foods, and on fermentation processes. There will be a “laboratory” session in which participants will practice pH testing, including calibration of pH meters. There is a nominal fee covering the cost of lunch and materials. Registration will be hosted by Clemson University Extension.

Each workshop is focused on a specific type of special process, and provides the necessary guidance to assist our industry partners in completing the required approval process successfully. These workshops are also offered as continuing education to regulatory inspectors and staff of our partners in other jurisdictions.

Reduced Oxygen Packaging / HACCP

JUNE 9 [V] / **16** [IP + V] **OCTOBER 20** [V] / **27** [IP + V]
📅 12:00 – 4:00 PM / 9:00 AM – 2:30 PM 📅 9:00 AM – 1:00 PM / 9:00 AM – 2:30 PM

These workshops cover vacuum, modified atmosphere, controlled atmosphere packaging, and application of HACCP and the FDA Food Code to these processes. Each workshop consists of 2 sessions. There will be a lunch-on-your-own break during the June 16 and October 27 sessions.

Those interested in participating in any of these workshops should contact the SC Department of Agriculture “Special Processes at Retail” Program at food-variances@sca.sc.gov to be added to the mailing list for invitations. Invitations with registration information will be sent 5 to 6 weeks before the beginning of each workshop.

Meat Preservation and Curing / HACCP

AUGUST 18 [V] / **25** [IP + V]
📅 9:00 AM – 1:30 PM / 9:00 AM – 2:30 PM

This workshop covers requirements for various types of meat preservation (with and without curing), and application of HACCP and the FDA Food Code to these processes. When there is interest, we also cover hot smoking of fish for preservation.

Please share this information with others who may be interested!



South Carolina
DEPARTMENT OF AGRICULTURE

agriculture.sc.gov/retail-food-safety