

ACIDIFICATION WORKSHOP FOR RETAIL FOOD ESTABLISHMENTS



Clemson University Cooperative Extension will host a one-day workshop for retail food establishments interested in conducting acidification processes to preserve foods for retail sales or service. Processes that preserve food by adding an acidic component (such as vinegar) or by fermenting are required to obtain approval of their safety procedure from the Retail Food Safety Program at SCDA (formerly a part of SC DHEC). In our morning session, SCDA will present on the science, writing the safety plan, and obtaining regulatory approval. The afternoon session will be a laboratory session in which Food Safety Extension Specialists will cover proper canning technique, pH meter calibration, testing the product for pH, and monitoring records.

If you are considering use of canning, pickling or fermenting foods for preservation in your retail food establishment, this workshop is for you!

In-person attendance will be capped at 30 participants.

OCTOBER 23, 2025

**SC DEPT. OF AGRICULTURE
BUDDY JENNINGS
TRAINING CENTER
350 BALLARD COURT
WEST COLUMBIA, SC 29172**

9:15 AM TO 4:00 PM

\$25.00

**REGISTER BY OCTOBER 16TH:
[HTTPS://BIT.LY/RETAILACIDIFICATION1025](https://bit.ly/retailacidification1025)**



COOPERATIVE EXTENSION
College of Agriculture, Forestry and Life Sciences



**South Carolina
DEPARTMENT OF AGRICULTURE**

