

# REDUCED OXYGEN PACKAGING / HACCP WORKSHOP

for all interested Retail Food Establishments

A TWO-PART WORKSHOP

**February 23 & March 2, 2026**



SC Regulation 61-25 “Retail Food Establishments” requires that all retail food operations that use reduced oxygen packaging (ROP) in any form must have a HACCP food safety plan approved in advance by the regulatory authority. ROP methods include vacuum packaging and modified- or controlled-atmosphere packaging. SCDA offers this workshop twice annually to provide our industry partners the necessary guidance to complete the required approval process successfully.

These **free** workshop sessions will cover vacuum, modified atmosphere, controlled atmosphere packaging, and application of HACCP and the FDA Food Code to these processes.

There will be a lunch-on-your-own break on March 2.

**FEBRUARY 23** [VIRTUAL]

— 12:00 – 4:00 PM

**MARCH 2** [IN-PERSON + VIRTUAL]

— 9:00 AM – 2:30 PM

The SC Department of Education Office of Career and Technical Education has approved **15 certificate renewal credits for educators who complete both segments** of this “Virtual HACCP ROP Seminar” and who submit a HACCP plan for review.

## REGISTER

or visit

[agriculture.sc.gov/retail-food-trainings](https://agriculture.sc.gov/retail-food-trainings)

Within a few days of submitting your registration, you will receive a confirmation email with the HACCP template for the process you have requested. The workshop will follow the format of our HACCP templates.

**Registration closes on  
June 6, 2025 at 12:00 PM EST.**

**Please share this  
information with others  
who may be interested!**



South Carolina  
**DEPARTMENT OF AGRICULTURE**

[agriculture.sc.gov/retail-food-safety](https://agriculture.sc.gov/retail-food-safety)