

Citrus Notes



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Dear Growers,

Our February Polk County Citrus Growers OJ Break will be held on February 14, 2013 at the Stuart Conference Center in Bartow. This is our annual Citrus Pest Management Guide update. There is still room available for the “certified pile burner” class scheduled for Immokalee on February 12, 2013. The new Citrus Spray Guides are available here at the office or at the OJ Break next month. You can also now schedule citrus nursery worker training through the University of Florida and the Citrus Health Response Program. HACCP packinghouse training will be held in Lake Alfred at the Citrus Research and Education Center from February 27 to 28, 2013. New psyllid survey information is now available on the CHMA website. Tax changes for 2013 is the topic of the Agricultural Tax Planning article this month and don’t forget that the 3rd International Research Conference on HLB will be held next week in Orlando.

Enjoy,

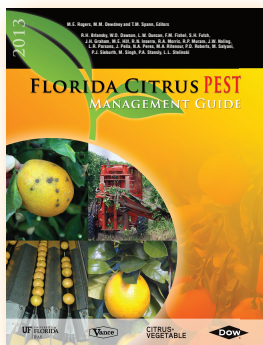
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Polk County February 2013 Citrus Growers OJ Break



Our annual Citrus Pest Management Guide Update OJ Break will be held at the Stuart Conference Center, 1710 US Highway 17 S in Bartow on February 14, 2013. The OJ Break will begin with registration at 9:00 a.m. We have a great group of speakers lined up for this meeting. Drs. Michael Rogers, Megan Dewdney, Larry Duncan and Evan Johnson, all from the UF/IFAS Citrus Research and Education Center, will be making presentations. Dr. Rogers will be highlighting the changes in the 2013 Citrus Pest Management Guide and bring us up-to-date on his Asian citrus psyllid research. Dr. Dewdney will be discussing foliar citrus pathogens, including *Alternaria* resistance and citrus black spot. Dr. Johnson, from Dr. Jim Graham's lab, will be presenting information on citrus root health of HLB infected trees and Dr. Duncan will be discussing soil arthropods and nematodes in Florida citrus. We have requested CEU's for the Restricted Pesticide License and Certified Crop Advisors.

Our lunch sponsor for the OJ Break is Mark Christopher and Syngenta. So, if you plan on attending please register by calling Gail Crawford at 863-519-8677 ext. 111 or by emailing her at: dorothy@ufl.edu. I need to have a good idea by Tuesday, February 12, 2013.



2013 Citrus Pest Management Guides

We now have copies of the 2013 Citrus Pest Management Guides available here at the office. I will also have copies available at the February OJ Break. This year's guide has a sponsor and is available free of charge.

Certified Pile Burner Class Offered

Dr. Mongi Zekri, our extension colleague in the Hendry



County extension office in LaBelle, has a limited number of spots left for this program.

The Florida Division of Forestry and The University of Florida Cooperative Extension Service will be conducting a Certified Pile Burners Course on Tuesday, **February 12, 2013**. This course will show you how to burn piles **legally, safely, and efficiently**. Most importantly, it could save a life. Registration is required to attend, and class size is limited to the first 50 people. **Registration fee: \$50**. The \$50 fee covers the training sessions, a booklet with all the presentations in color, other handouts, refreshments, and lunch. Detailed information is attached including the registration form.



Citrus Health Response Program - Citrus Nursery Worker Training

The University of Florida and the Citrus Health Response Program are working together to provide trainings to citrus nursery workers. Trainings include

citrus canker identification, decontamination, and sanitation practices. This is a free service and meeting arrangements can be made to best fit your needs. A certificate of attendance will be awarded to each participant following the training. If you have any questions or would like to schedule a training, please contact Jamie Burrow (863-956-8648; jdyates@ufl.edu) or Tim Riley (772-216-9504; timothy.riley@aphis.usda.gov).

Fresh Produce Packinghouse HACCP Training Workshop

Attached is an announcement and registration information for a fresh produce packinghouse HACCP training workshop that will be held at the Citrus Research and Education Center in Lake Alfred, FL on February 27 & 28, 2013. Registration is required.

Contact Dr. Michelle Danyluk (mddanyluk@ufl.edu; 863-956-8654) with questions or to register.

Citrus Health Management Areas (CHMA's) Sectional Mapping Program



We have just received word that a new resource is available to growers on the CHMA website (<http://www.crec.ifas.ufl.edu/extension/chmas/index.shtml>). The resource is a sectional mapping program that will allow growers to go back over and identify specific townships, range and section (TRS) within each CHMA and view psyllid counts over time. This will help growers identify areas within their CHMA of interest where psyllid pressure is lower or higher and the average psyllid number for the selected scouting cycle. It also provides information on the number of blocks sampled in each TRS and the number of psyllids counted in each block.

Agricultural Tax Planning Federal Tax Changes 2013

(Author: Thomas J. Bryant, CPA is Tax Partner, Beasley, Bryant & Company, CPA's, P.A., Lakeland, Florida (863) 646-1373).

American Taxpayer Relief Act of 2012

On Tuesday, January 1st, the American Taxpayer Relief Act of 2012 (ATRA) was passed by both the Senate and House and later signed into law by the President. The new law permanently extended a number of tax provisions that had expired at the end of 2011 and 2012, added a higher tax bracket on ordinary and capital gain income, increased the estate tax rate, and modified other provisions of the income tax law. The following is a brief summary of many of the tax and other provisions of the new law.

Individual Tax Rates

The act permanently retains the Bush-era marginal tax rates of 10%, 15%, 25%, 28%, and 33%. The 35% tax bracket ends at certain thresholds and **a new 39.6% tax rate takes effect in 2013**. The thresholds for the new 39.6% bracket are as follows:

- Single filers - \$400,000 of taxable income,
- Head of Household filers - \$425,000 of taxable income,

- Married filing jointly - \$450,000 of taxable income, and
- Married filing separately - \$225,000 of taxable income.

All brackets will be adjusted for inflation after 2013.

The thresholds for limiting itemized deductions and personal exemptions have been increased. The threshold amounts at which itemized deductions and personal exemptions would begin to be reduced are determined by the taxpayers filing status and adjusted gross income. The threshold amounts are indexed for inflation after years 2013.

The 0% and 15% tax rates on dividends and capital gains are permanently retained and a new rate of 20% is imposed on taxpayers subject to the new income tax rate of 39.6%. Which dividends and capital gains rates will apply depends on the taxpayer's income tax bracket.

- 0% for filers in the 10% and 15% tax brackets,
- 15% for filers in the 25%, 28%, 33% and 35%, tax brackets, and
- 20% for filers in the 39.6% bracket.

The exemption amount for the Alternative Minimum Tax (AMT) is permanently indexed for inflation.

The exemption for 2012 is:

- Single and Head of Household filers - \$50,600
- Married filing jointly - \$78,750

The exemption for 2013 is projected to be:

- Single and Head of Household filers - \$51,900
- Married filing jointly - \$80,750

Many other individual tax provisions were extended including the state sales tax deduction, the child tax credit and the dependent care tax credit.

Estate and Gift Tax

The ATRA **raised the top estate and gift tax rate from 35% to 40% effective January 1, 2013**. The good news is that the exclusion amount of \$5 million (\$10 million for couples) has been permanently extended and indexed for inflation beginning in 2012. Thus, the exclusion for 2012 is \$5.12 million. The estate tax “portability” election was also made permanent and the step up in basis was maintained.

Business Tax Extenders

The act **extends for years 2012 and 2013 the Section 179 expensing limit of \$500,000 and the \$2 million investment limit**. The provision allowing off-the-shelf computer software expensing is also extended. Eligible property can be new or used and is limited to net business income for the year.

The act **extends the 50% Bonus Depreciation through 2013**. Most farming and grove equipment is eligible for bonus depreciation, including autos and trucks used for business. To be eligible for bonus depreciation, qualified property must be **new** and have a recovery period of 20 years or less.

The act also extends the Code Section 41 research tax credit and the Work Opportunity Tax Credit through 2013. There was numerous other business provisions extended and in some cases modified.

Other Provisions Extended

The Farm Bill was extended through September 30, 2013, and unemployment benefits for the long-term unemployed were extended for one year. A number of temporary provisions and credits were made permanent and provisions that had expired at the end of 2011 were also extended.

Social Security Payroll Tax Reduction Not Extended

One tax cut **not extended** was the temporary **2% Social Security** payroll tax reduction. The cut was enacted two years ago and expired at the end of 2012. **This will increase taxes on generally all working taxpayers.**

Other New Taxes and Changes Not Part of the New Act

As of January 1, 2013, a new 3.8% Medicare surtax on investment income over threshold amounts and a 0.9% Medicare surtax on earned income over the same thresholds became effective. The thresholds are \$200,000 for individuals and \$250,000 for married couples filing jointly. The 3.8% surtax on investment income applies to the lesser of the individual’s net investment income for the year or the amount the individuals modified adjusted gross income exceeds the threshold amounts. Investment income must be present for the 3.8% surtax to apply. The 3.8% surtax also applies to estates and trusts but with a much lower threshold. For wealthier individuals subject to the 3.8% surtax, the top marginal tax rate will be 43.4% (39.6% plus 3.8%).

In addition, the threshold for the itemized deduction for unreimbursed medical expenses has been increased from 7.5% to 10.0%. This applies to all taxpayers except for those 65 or older for years 2013 through 2016.

The implementation of the new temporary and proposed regulations on capitalization and repair of tangible assets scheduled to become effective on January 1, 2012, has been postponed until January 1, 2014. The postponement gives taxpayers more time to prepare for and adopt the new regulations and also gives the IRS more time to resolve unanswered questions and make any necessary charges.

Summary

This article briefly addresses only some of the major points of the ATRA and certainly is not all inclusive. At the time this article was written the new law had been in effect for less than two weeks, thus additional interpretations and future regulations may have an effect on its implementation. Spending cuts and tax reform were not addressed in this act and therefore more tax legislation and additional tax hikes are likely in 2013. A fu-

ture article will address the new 3.8% and 0.9% Medicare surtax.

For more information on this topic and other taxation of farming, please contact me at (863) 640-2008 or Tom@beasleybryantcpa.com and/or Ryan Beasley at (863) 646-1373 or Ryan@beasleybryantcpa.com.



3rd International Research Conference on HLB

The 3rd International Conference on HLB will again be held in Orlando at the Caribe Royale Hotel from February 4 - 8, 2013. This time there will not be a grower day held the last day of the conference. The Grower Day has been set for Wednesday, March 6, 2013, at the Citrus Research and Education Center in Lake Alfred. Registration is now open and additional information can be found at: <http://irchlb.org/hlb.aspx>.



Pesticide News and Information

Illegal Pesticides Uncovered

The U.S. Environmental Protection Agency (EPA) has issued legal complaints against two companies, the Daifuku Trading Corp. of Englewood, New Jersey and the Everyday Group of Brooklyn, New York, for selling unregistered pesticides. Both companies face penalties for violating federal pesticides law. Daifuku faces additional fines for making false and misleading statements on one of its pesticide products, for not properly labeling six products and for the improper importation of pesticide products. Under federal law, products used to kill pests must be registered with the EPA and contain labels written in English with instructions on their proper use. “When stores sell illegal pesticides, the health and safety of people are put at risk,” said EPA Regional Administrator Judith A. Enck. “Unless pesticide products are registered with the EPA and have the required EPA labels, they should not be sold. Store owners should protect the health of their custom-

ers and remove any unregistered pesticides from their shelves immediately.”

The EPA inspections of the Daifuku Trading Corp.’s stores revealed that the company was selling unregistered and misbranded pesticide products, including insect repellents, laundry detergents and disinfectants. In addition, Daifuku failed to notify the EPA it was importing pesticide products into the U.S., also a violation of federal pesticide law.

The EPA inspections of the Everyday Group’s offices and a warehouse revealed the company was selling pesticide products that had not been registered with the EPA to stores throughout the area. Among the products were mothballs imported from China that could be easily mistaken for candy. The product, called Fuji Lavender Moth Tablets, contain para-dichlorobenzene, which is a toxic chemical.

Before a pesticide product is registered, the producer of the product must provide data from tests conducted according to EPA guidelines to ensure that the product will not be harmful to people’s health. The EPA examines the ingredients and the way in which the product will be used, and assesses a wide variety of potential human health and environmental effects associated with its use. Distributors and retailers are responsible for ensuring that all pesticides distributed and sold fully comply with the law.

Federal pesticide law additionally requires the filing of a "Notice of Arrival" prior to the arrival of all imported pesticides into the United States. Companies must submit detailed information on the Notice of Arrival form to allow the EPA to determine if the pesticide is approved for use in the United States or meets one of the few allowable exemptions. Products not registered with the EPA for use in the United States are denied entry and destroyed by U.S. Customs and Border Protection, or immediately exported back to their country of origin under Customs supervision.

The EPA recently reached penalty agreements with three companies for previous violations of pesticide regulations. Man Li Trading, Hong Kong Supermarket, and NJ Cash and Carry were found to have violations. During 2011 and 2012, EPA Region 2 conducted over 250 inspections of retail outlets, and pesticide distribu-

tors and importers, removing over 20,000 units of illegal pesticides in the process. (EPA Release, 12/28/12).

Portal® Tolerances

Based on a request by IR-4, the EPA has approved tolerances for the insecticide/miticide fenpyroximate (Portal®). Tolerances of importance to the region include avocado, canistel, citrus, pop/field corn, cotton, cucumber, mango, melons (subgroup 9A), pecan, papaya, sapodilla, strawberry, black/mamey sapote, star apple, and fruiting vegetable (group 8- 10). (Federal Register, 12/12/12).

Mustang® Tolerances

Based on a request by IR-4, the EPA has approved tolerances for the insecticide zeta-cypermethrin (Mustang®). Tolerances of importance to the region include avocado, canistel, buckwheat grain/hay/straw, rye grain/hay/straw, mango, oat grain/hay/straw, papaya, sapodilla, black/mamey sapote, and star apple. (Federal Register, 12/7/12).

Knockout®

On January 8, the FDACS canceled the SLN FL-090006 for the use of diquat (Knockout®) for weed control in aquatic sites. The uses are available on SLN FL- 110009 for (Tribune®). The EPA registration number for the Syngenta Crop Protection product is 100-1390. (FDACS letter 1/8/13).

Sulfoxaflor

The EPA is seeking comment on its proposed decision to conditionally register the new active ingredient sulfoxaflor, formulated as a technical product and two end-use products for use in production agriculture. The proposed use sites are barley, bulb vegetables, canola, citrus, cotton, cucurbit vegetables, fruiting vegetables, leafy vegetables, low growing berry, okra, ornamentals (herbaceous and woody), pistachio, pome fruits, root and tuber vegetables, small fruit vine climbing (except fuzzy kiwifruit), soybean, stone fruit, succulent, edible podded and dry beans, tree nuts, triticale, turfgrass, watercress and wheat. The Agency finds this decision to be in the public interest because the registration of this pesticide for use on these crops will provide growers with a new pest management tool to kill a broad

spectrum of piercing/sucking insects, including species that are difficult to control.

For example, the agency granted a Section 18 Emergency Exemption in Arkansas, Mississippi, Tennessee and Louisiana for use of unregistered sulfoxaflor on cotton to control the tarnished plant bug, an insect that has developed resistance to alternative registered pesticides. Sulfoxaflor is also a valuable new tool for managing the development of pesticide resistance. The EPA's proposed decision document and supporting documents to conditionally register the new active ingredient sulfoxaflor is posted at www.regulations.gov under EPA-HQ-OPP-2010-0889 for a 30- day public comment period. (OPP Update, 1/14/13).

Ridomil Gold® Rate Comparisons

John Taylor and the folks at Syngenta developed the following information for proper rate comparisons for Florida citrus. It deals with the amount of active ingredient contained in the mefenoxam versus metalaxyl fungicides used in Florida citrus. This is important from the standpoint of resistance management since the use of lower or sub-lethal rates of these active ingredients could potentially lead to disease resistance and fungicide failure. The following is from Syngenta:

Ridomil Gold[®] SL fungicide contains 4 lbs. per gallon of the active ingredient mefenoxam. Mefenoxam is a purified enantiomer of metalaxyl. Metalaxyl contains two enantiomers, one of which provides the fungicidal activity and is called mefenoxam. As a result, the amount of active ingredient per acre is reduced by 1/2 when mefenoxam is applied versus metalaxyl. When comparing rates of fungicides containing mefenoxam or metalaxyl it is important to account for this difference in activity.

Furthermore, calculating the proper use rates of the finished products must take into account the amount of active ingredient contained in each formulation. The table below is designed to assist users in selecting the proper use rate of various mefenoxam or metalaxyl containing fungicides used in Florida citrus. Proper rate selection is critical to ensuring maximum product performance, preventing crop injury and limiting the potential for resistance development. Recommended use rates for Ridomil Gold SL versus other mefenoxam and metalaxyl containing fungicides in Florida citrus:

Brand	Active Ingredient	Amount of Active Ingredient per Gallon of Product	Recommended Use Rate	Recommended Use Rate	Recommended Use Rate	Recommended Use Rate
			Irrigation Injection	Irrigation Injection	Soil Surface Banded Spray	Soil Surface Banded Spray
			10-20 Propagules	20+ Propagules	10-20 Propagules	20+ Propagules
Ridomil Gold [®] SL	Mefenoxam	4 lbs. a.i./gal.	8 fl.oz./grove acre	16 fl.oz./grove acre	16 fl.oz./treated acre	32 fl.oz./treated acre
Ultra Flourish [®]	Mefenoxam	2 lbs. a.i./gal.	16 fl.oz./grove acre	32 fl.oz./grove acre	32 fl.oz./treated acre	64 fl.oz./treated acre
MetaStar [™]	Metalaxyl	2 lbs. a.i./gal.	32 fl.oz./grove acre	64 fl.oz./grove acre	64 fl.oz./treated acre	128 fl.oz./treated acre

*Always refer to full product labels before using these products.

© 2012 Syngenta. Important: Always read and follow label instructions before buying or using Syngenta products. The instructions contain important conditions of sale, including limitations of warranty and remedy. Some crop protection products and seed treatments may not be registered for sale or use in all states or countries. Please check with your state or local extension service before buying or using any Syngenta products.

Ridomil Gold[®] SL and the Syngenta logo are trademarks of a Syngenta Group Company.

Ultra Flourish[®] is a trademark of Nufarm Americas, Inc.

MetaStar[™] is a trademark of LG Life Sciences, Ltd.

Now for my disclaimer, this is not meant to be a sole endorsement of any of the materials referenced in the above information. It is to provide educational information on the comparisons of the amount of active ingredient contained in the above referenced fungicides. Recommended use rate information can also be found in the 2013 UF/IFAS Florida Citrus Pest Management Guide available at your local County Extension Office. Remember that it is the responsibility of the pesticide applicator to read and follow all instructions listed on the pesticide label. The above table does not and is not intended to be a replacement for the pesticide label.

Information for the next Certified Pile Burners Course:

The Florida Division of Forestry and University of Florida Cooperative Extension Service will be conducting a Certified Pile Burners Course on Tuesday, **12 February 2013**. This course will show you how to burn piles *legally, safely and efficiently*. Most importantly, it could save a life. If you burn piles regularly, don't put off registering for this training. When the weather is dry, certified pile burners will receive priority for authorization to burn. Also, certified pile burners are allowed to burn up to two hours longer per day and get multiple day authorizations. Don't wait. The number of trainings offered and attendance at each training is LIMITED. This training will be held from 8:00 am till 5:00 pm at the Southwest Florida Research and Education Center located in Immokalee, Florida. Included are a registration form and program agenda. See <http://www.imok.ufl.edu/> for directions to facility.

Registration is required to attend and class size is limited to the first 50 people. To attend please send the following information (see form on next page):

1. Your full name (as wanted on your pile burning certificate).
2. Your mailing address (where you want the certificate mailed).
3. Your Division of Forestry Customer Number (It is the number that you are required to give the DOF when you call in for your burn permits. If you do not know it please call the local DOF office and ask them for it).
4. Your email address (if you have one) and/or contact phone number.
5. A check for **\$50.00** made out to **Hendry County 4-H**.

The first fifty individuals to provide these five requirements will be registered; there will be a 7-day non refundable fee limit. If you do not make the training and did not contact our office at least one week before the class, you will not receive a refund. There will be a test at the end of the session. You must receive a grade of 70% or higher on the exam and demonstrate a proper pile burn with your local DOF office to become certified. Once you are certified it will be noted with your customer number, thus it is important for us to have the proper number. If you do not have a customer number the DOF office will set one up for you. Fill out the registration form on the next page and return as directed.

Sincerely,

Dr. Mongi Zekri
Multi County Citrus Agent
Office phone: 863 674 4092
Cell: 239 595 5494
maz@ufl.edu

REGISTRATION FORM
Florida's Certified Pile Burner Program

Tuesday, February 12th, 2013

c/o Dr. Mongi Zekri

UF-IFAS Hendry County Extension Office

P.O. Box 68

LaBelle, FL 33975-0068

Registration is required to attend and class size is limited to the first 50 people.

Registration fee: \$50

The \$50 fee covers the training sessions, a booklet with all the presentations in color, other handouts, refreshments, and lunch

Please send this form and a check for **\$50.00**, payable to **Hendry County 4-H** to:

Dr. Mongi Zekri
University of Florida IFAS
Hendry County Extension Office
P.O. Box 68
LaBelle, FL 33975-0068

Name

Mailing address

Email address

Phone Number

DOF Customer Number

Florida's Certified Pile Burner Training
Tuesday, February 12th, 2013
UF-IFAS Southwest Florida Research and Education Center
2685 SR 29, Immokalee, FL 34142
See: <http://www.imok.ufl.edu/> for directions

1. Registration	08:00 – 08:30
2. Opening Comments and Introduction	08:30 – 09:10
3. Fire Weather	09:10 – 09:50
4. BREAK	09:50 – 10:00
5. Smoke Management	10:00 – 11:20
6. Open Burning Regulations	11:20 – 12:15
7. LUNCH	12:15 – 01:15
8. Planning and Implementation	01:15 – 02:30
9. Safety	02:30 – 03:10
10. BREAK	03:10 – 03:20
11. Public Relations	03:20 – 04:00
12. Wrap Up and Final Test	04:00 – 05:00

Please bring a Pencil for the Exam!





Q: Why should I be a certified pile burner?

A: Certified pile burners are trained to burn piles **legally, safely and efficiently**. Most importantly, it could save a life. Also, when the weather is dry, certified pile burners will receive priority for authorization to burn by the Florida Division of Forestry (DOF). Also, certified pile burners are allowed to burn up to two hours longer per day and get multiple day authorizations.

Q: What is a Pile Burner Customer Number?

A: When you call the DOF for an authorization to burn, you will be assigned a personal customer number. This number references your information so it doesn't need to be gathered each time you call for an authorization. You must have your individual DOF customer number in order to be certified.

Q: Is there a test?

A: Yes, the test is 20 questions and open-book. You must receive a score of at least 70% to pass.

Q: What if I don't pass?

A: Very few people fail the test but if you do, you will be provided another opportunity to take the test at a later date. If you fail the second time, you must re-register and take the training again.

Q: Why do you ask for my email on the application form?

A: Email is the fastest and most convenient method to inform registrants of their registration status. If no email address is provided then all correspondence will be sent through the federal mail. This can take several days to relay messages and this may not be practical if changes are made to the course schedule or for last minute registrations.

Q: How much does it cost to register for the training?

A: Registration for the training is \$50 per person and includes lunch, training materials and testing.

Q: How long does my certification last?

A: As long as the person with the certification uses their number at least 5 times in a period of 5 years their certification will not expire under the current program. You **MUST** complete the certification burn within a year of taking the class.

Q: Will certified burners be notified if their certification expires?

A: Yes, notification will be sent out to them to let them know of their upcoming certification expiration date.

Q: Will I be certified at the end of the one day training?

A: No, you will need to follow the written instructions that you will receive from the Division to become certified. You will need to complete a simple burn plan, have it reviewed and approved locally by the DOF and also have the burn itself reviewed and approved by the DOF. From that point, the local DOF office will send the expected documentation to Tallahassee to recommend certification for you.

Q: Is there a minimum age to be a certified pile burner?

A: Yes, you must be at least 18 years old to take the test and be a certified pile burner.

Registration Form

This Form may be used for more than one person at the same organization. Substitutions are acceptable. Course enrollees should be familiar with the basic principles of food safety.

Florida Packinghouse HACCP Workshop, CREC, February 27 and 28, 2013.

Name _____

Company _____

Address _____

City _____

State _____

Zip _____

Email _____

Phone _____

Amount Enclosed _____

Check # _____

Important: Make checks payable to “University of Florida – FSHN”

Course Registration of \$400 (\$300 for gov’t/academic employees) is requested by February 1st, 2013.

Registration will be confirmed upon receipt of registration materials.

Mail Registration to:

Michelle Danyluk
CREC, 700 Experiment Station Rd.
Lake Alfred, Fl, 33850

mddanyluk@ufl.edu

863-956-8654



HACCP for Florida Fresh Fruit and Vegetable Packinghouses



February 27 & 28, 2013

Room 2 & 3
Ben Hill Griffin Building
Citrus Research and Education Center
700 Experiment Station Rd
Lake Alfred, FL 33850

Sponsored by
Food Science and Human Nutrition Department
Citrus Research and Education Center
University of Florida, IFAS



ABOUT THE PROGRAM

Food Safety is critical to the fresh produce industry. In addition to being a major public health issue, food safety issues have had an adverse economic impact on growers, packers, processors and shippers of fresh produce.

In addition to a discussion of current and proposed legislation, the latest research on produce safety and Good Manufacturing Practice (GMPs), the workshop will cover the elements of putting together a comprehensive food safety program.

The hands on course will teach participants how to develop and document a food safety management program based on the principles of Hazard Analysis and Critical Control Point (HACCP) for their specific operations.

Breakout sessions are structured to teach participants how to identify and prevent food safety hazards, monitor hazard reduction procedures, develop control measures and methods to document and verify the results of their efforts.

The workshop is targeted to produce packers, to assist in the development and customization of food safety programs for their facilities, using a HACCP-based approach.

PACKINGHOUSE HACCP PROGRAM AGENDA

Wednesday February 27th

- 8:00 Registration
- 8:30 Welcome
- Introduction to Food Safety and the HACCP System
- Hazards
- Prerequisites to HACCP – GAPs, GMPs, SOPs, SSOPs
- Hazard Analysis (Principle 1)
- Identification of Critical Control Points (Principle 2)
- Establishment of Critical Limits (Principle 3)
- Critical Control Point Monitoring (Principle 4)
- 5:00 Adjourn

Thursday February 28th

- 8:00 Coffee
- 8:30 Review
- Corrective Actions (Principle 5)
- Verification (Principle 6)
- Recordkeeping (Principle 7)
- Regulations – Food Safety Modernization Act
- HACCP Review
- HACCP Exam
- 5:00 Adjourn

INSTRUCTORS

Michelle Danyluk

Assistant Professor UF IFAS CREC

Renee Goodrich Schneider

Associate Professor UF IFAS FSHN

Keith Schneider

Hazards
Associate Professor UF IFAS FSHN

LOCATION

Lake Alfred is easily accessible from either the Orlando or Tampa airports. You can access a map and more information about the center at www.crec.ifas.ufl.edu

Lodging is available in the nearby towns of Haines City, Auburndale or Winter Haven, FL.

REGISTRATION

The fee for the course is \$400 for industry participants. A reduced fee of \$300 is available for government/academic employees that make prior arrangements.

Registration will be limited to the first 36 registrants.

Registration includes the course materials, two lunches, coffee breaks and certificate of completion.

Participation for the entire 2 days is required for the certificate.