

## *Customer Training Institute*

### **Agenda**

**Focus → Improving Your Brewery Sanitation Program**  
**November 13<sup>th</sup> & 14<sup>th</sup>, 2007**  
**Oakville, Ontario**

#### **Tuesday, November 13<sup>th</sup>**

<u>Topic</u>	<u>Time</u>
Arrival/Continental Breakfast	8:00 AM
Introductions, Safety First! Structure of Successful Sanitation Programs	8:30 – 9:15
Microbiology of Sanitation & Problematic Organisms	9:15 – 10:00
Break	
Fundamentals of Detergents & Sanitizers	10:15 – Noon
Lunch/Business Break	12:00 – 12:45
Bottlewashing Chemistry & Applications	12:45 – 2:00
Break	
Cleaning Methods	2:15 – 3:00
Break	
Introduction to CIP	3:15 – 4:30
Wrap-up	4:30 – 4:45 PM

Group Dinner (Optional)

#### **Wednesday, November 14<sup>th</sup>**

<u>Topic</u>	<u>Time</u>
Arrival/Continental Breakfast	8:00 AM.
Cont. CIP Troubleshooting & Managing CIP systems	
Acid Cleaning in Breweries	8:30 – 10:00
Break	
Track Treatment	10:15 – 10:45
Pasteurizer Treatment	10:45 – 11:30
Training for Sanitation	11:30 - Noon
Lunch/Business Break	
Food Defense	12:45 – 1:30
Class Evaluation & Dismissal	~ 1:45 PM