



Food Protection Services

Safe foods for the world.



Pesticide Safety & Stored Product Pest Control Recertification

Brinkley Convention Center, 1501 Weatherby Drive, Brinkley AR

March 14, 2017

Agenda:

7:00 – 8:00	Breakfast and Registration	
8:00 – 8:30	AR State Updates / Johnny Bell Updates from the Arkansas State Plant Board regarding changes to certification of technicians and license holders	
8:30 – 9:30	Stored Product Insect ID / Tanja McKay Identification of the insects associated with grain and food processing facilities. Pest ID – Focus on the “Terrible Twenty” – add mold feeders, Psocids and Mites.	Entomology Professor / Arkansas State University
9:30 – 9:45	Break	
9:45 – 10:45	Dept of Homeland Security / Jason Karnes Requirements and documentation needed for storing Chemicals of Interest (phosphine)	Director of Compliance / Food Protection Services
10:45 – 11:30	Bird Control / Jeremy Jackson Deterring and controlling bird species around grain storage facilities.	Industry Specialist / Univar Environmental Services
11:30 – 12:30	Lunch	
12:30 – 1:15	Respiratory Protection / Hank Wentworth We'll discuss respiratory protection use around pesticides and fumigants. Dust masks, full face respirators, and SCBA use and maintenance.	Operations Manager / Food Protection Services
1:15 – 2:00	Monitoring for Efficacy & Safety / Jeremy Jackson Discuss low range air monitoring for employee and worker safety. Also discuss new advances in high range gas monitoring to ensure an effective fumigation.	Industry Specialist / Univar Environmental Services
2:00 – 2:30	Break	
2:30 – 3:30	Documentation & Compliance / Perry Nettles Paperwork required to apply restricted use pesticides. Review label requirements as well as federal guidelines.	VP of Operations / Food Protection Services
3:30 – 4:30	Hands on Training / Perry Nettles, Hank Wentworth Attendees will break up into smaller groups and will rotate around to the different stations that are set up, detailing each of the fumigants, grain protectant application equipment, safety gear, and monitoring equipment.	
4:30 - 5:00	Group based testing of the days course (trivia style) with prizes	

AR, AL, IL, KY, MO, MS and TN state fumigation recertification credits/points have been applied for.



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Pesticide Safety & Stored Product Pest Control Recertification 2017 Registration Form

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PLEASE EMAIL THIS FORM TO: hwentworth@FoodProtectionServices.net

Cost: \$150 per person (*includes lunch*).

Credit Card payments can be taken in advance and receipts mailed out.

Check payments can be taken the day of.

Please RSVP to 'hwentworth@foodprotectionservices.net' by Friday March 10th if you will be attending.

REGISTRATION INFORMATION

Attendee Name: _____

Company: _____

Street Address: _____

City, State, Zip Code: _____

Email Address: _____

Phone: _____

- Call with Credit Card: 317.727.6327 (Karmen)
- Send Check: Food Protection Services
P.O. Box 70
Bay, AR 72411
*Or bring a check the day of the class.
- General Questions: Hank Wentworth, Food Protection Services, Bay, Arkansas
870.919.8716
hwentworth@FoodProtectionServices.net

If you have special dietary needs please let us know in advance. Food Protection Services reserves the right to approve attendees.



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