



## Pesticide Safety & Stored Product Pest Control Recertification

Courtyard by Marriott, 3020 Riffell Dr., Salina KS 67401

March 15, 2017

### Agenda:

7:00 – 8:00	Breakfast and Registration	
8:00 – 9:00	KS Dept of Ag Core Hour Credit Updates from the KS Department of Ag regarding changes to certification of technicians and license holders	KS State Dept of Ag Representative
9:00 – 10:00	Fumigation Updates / Dustin Corlett Regulatory updates for fumigants, label changes, and EPA future interests to improve safety and application.	VP of Business Development / Food Protection Services
10:00 - 10:15	Break	
10:15 - 11:15	Best Fumigation Practices / Dolan Jamison Overview of concrete silo, shed storage and ground pile fumigation. Sealing fundamentals and best practices.	KS Region & Grain Manager / Food Protection Services
11:15 – 12:15	Residual Treatments / Justin Moses Use of residual insecticides as empty bin treatments, the importance of sanitation and cleaning and an overview of recent studies with grain protectants.	Operations Manager / Food Protection Services
12:15 - 1:00	Lunch	
1:00 - 2:00	Fumigation Management Plans / Don Green Combining an effective Fumigation Management Plan with OSHA required Job Hazard Analysis. Provide compliant, safe and effective fumigations.	Operations Manager / Food Protection Services
2:00 - 3:00	Pheromone Monitoring / Justin Moses Using pheromones for control. The usefulness of successful pheromone monitoring as it relates to reporting and how this plays a huge role in overall sanitation and pesticide treatments.	Operations Manager / Food Protection Services
3:00 - 3:15	Break	
3:15 - 4:00	Food Safety Pest Management / Dustin Corlett Understanding the scope and population of pests at all times is critical to proper pest and commodity management.	VP of Business Development / Food Protection Services
4:00 - 5:00	Grain Protectants / Dolan Jamison Label applications of grain protectants, PPE and safety.	KS Region & Grain Manager / Food Protection Services

**KS state fumigation recertification credits/points have been applied for.**



**Food  
Protection  
Services**

## Pesticide Safety & Stored Product Pest Control Recertification 2017 Registration Form

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PLEASE EMAIL THISFORM TO: [kgiroux@FoodProtectionServices.net](mailto:kgiroux@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 '[kgiroux@foodprotectionservices.net](mailto:kgiroux@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  
510 Fox Ln  
Carmel, IN 46032  
\*Or bring a check the day of the class.
- General Questions: Katie Giroux, Food Protection Services, Kansas City  
785.819.2728  
[kgiroux@FoodProtectionServices.net](mailto:kgiroux@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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